

See our
Specials Board for
Today's Chef's
Specials

Tapa Vista

love food
share
tapas ♥

Appetisers

PAN DE BARRA	£2.65
Fresh bread served with an extra-virgin olive oil and balsamic vinegar dip	
ACEITUNAS DE LA CASA	£3.05
Marinated mixed Spanish olives with peppers	
BOQUERONES	£3.45
A generous portion of fresh anchovies marinated in olive oil and balsamic vinegar	
TOTOPOS	£3.25
Tortilla chips with salsa, sour cream and avocado dip	
PAN DE AJO	£2.95
Garlic bread	
PAN DE AJO Y QUESO	£3.25
Garlic bread with cheese	
PAN CATALAN	£3.15
Garlic bread with tomato	
PAN DE AJO CON QUESO Y TOMATE	£3.50
Garlic bread with cheese and tomato	
CHORIZO CORTADO	£3.65
Sliced rounds of cured chorizo filled with tomatoes, buffalo mozzarella and roasted peppers	

Perfect to Share...

PLATO DE CHARCUTERÍA	£8.95
Spanish Serrano ham, Spanish chorizo, paté, Manchego cheese, Castello Spanish blue cheese, mixed marinated olives and fresh bread	
JAMÓN SERRANO	£7.50
The famous cured Serrano ham from the high plateau of central Spain served with a rocket, cherry tomato and olive salad and fresh bread	
SELECCIÓN DE QUESO	£7.75
A selection of Spanish cheeses served with red onion chutney, marinated mixed olives, fresh bread and biscuits	
SELECCION DE CRUDITÉS	£6.25
Paté, hummus, yoghurt and cucumber served with flat bread and crunchy vegetables	

Seafood

CALAMARES FRITOS	£4.45
Deep fried seasoned floured squid rings served with fresh lemon and aioli dip	
GAMBAS PIL PIL	£5.75
Black tiger prawns, sizzling in a chilli-and-garlic-infused oil	

GOUJONS DE LENGUADO	£4.65
Breaded lemon sole goujons served with a Catalan mayonnaise	
PESCADITO FRITO	£4.25
Crispy fried whitebait with fresh lime and aioli	
GAMBAS CON GABARDINA	£5.10
Deep fried breaded butterfly king prawns served with a sweet chilli dip	

Meat

BROCHETA DE CORDERO	£4.95
Minced lamb koftas seasoned with smoked paprika and rosemary served with sour cream	
POLLO CON TOCINO	£4.95
Sliced tender chicken breast cooked in a creamy white wine sauce topped with crispy bacon	
ALBONDIGAS CON SALSA DE PICANTE	£4.65
Homemade meatballs in a rich spicy tomato sauce	
COSTILLAS DE CERDO	£5.95
Tender baby back ribs in our own rich honey and sherry glaze	
BROCHETA DE CERDO	£4.85
Spicy marinated pork skewers with a honey-cucumber dip	
ALAS DE POLLO	£4.50
Chicken wings marinated in a sticky honey and chilli glaze	
GUISADO DE CHORIZO Y SALCHICHA	£4.80
Pork sausage and chorizo with Catalan beans, peppers and smoked paprika finished in a creamy tomato sauce	

Vegetarian

ENSALADA DE TOMATE Y QUESO (V)	£4.95
Buffalo mozzarella, fresh tomatoes, fresh basil leaves, drizzled with garlic and lemon olive oil	
PIMIENTO ROJO ASADO (V)	£4.75
Layers of roasted pepper cheeks and paella rice topped with melted goats cheese and sweet onion chutney	
CHAMPIÑONES EN VINO BLANCO (V)	£4.40
Pan fried mushrooms in a rich white wine, herb and cream sauce	
ENSALADA DE LA CASA (V)	£4.25
Salad of mixed leaves, cherry tomatoes, cucumber, red onion, egg, olives and croutons tossed in a herb dressing	
PEQUEÑA PAELLA (V)	£3.95
A small dish of paella rice with roasted peppers, onions, and garden peas	
TORTILLA ESPAÑOLA (V)	£3.95
Spanish omelette filled with onion, potato and roasted red pepper	
PATATAS BRAVAS CON QUESO (V)	£3.55
Fried potatoes with melted cheese served with our own rich spicy tomato sauce	
PATATAS BRAVAS (V)	£3.25
Fried potatoes served with our own rich spicy tomato sauce	

Paella

Our famous paellas are great to share with friends, all are cooked freshly to order and served in the traditional paella pan - delicious.

Available in two sizes; the smaller is ideal to share for two with a few tapas or for one person on its own, the larger size is ideal for groups of four to share.

Please be aware that our paella is cooked from fresh and therefore may take between 20 and 25 minutes to cook.

PAELLA DE CASA	Small £11.15 / Large £20.15
A paella with chicken, squid, prawns, mussels, pork, pork sausage, chorizo and peas, topped with cherry tomatoes, red pepper and lemon wedges	
PAELLA DE CARNE	Small £10.15 / Large £18.15
A meat paella with pork, chicken, chorizo, pork sausage, peas, red peppers, cherry tomatoes and lemon wedges	
PAELLA DE MARISCO	Small £10.15 / Large £18.15
A seafood paella, with prawns, squid, white fish, and mussels, topped with peas, cherry tomatoes, red pepper and lemon wedges	
PAELLA DE VERDURAS (V)	Small £8.70 / Large £16.15
A vegetarian paella containing seasonal fresh vegetables	

Selección de Cocinero/ Chef's Choice **£28.00 for two people**

For those new to Tapas, those spoilt for choice or those who just want to take the hassle out of deciding, the following set menu for two people feature some of our most popular tapas dishes:

GOUJONS DE LENGUADO - Breaded lemon sole goujons served with a Catalan mayonnaise
ALBONDIGAS CON SALSA DE PICANTE - Homemade meatballs in a rich spicy tomato sauce
BROCHETA DE CERDO - Spicy marinated pork skewers with a honey-cucumber dip
POLLO CON TOCINO - Sliced tender chicken breast cooked in a creamy white wine sauce topped with crispy bacon
TORTILLA ESPAÑOLA (V) - Spanish omelette filled with onion, potato and roasted red pepper
PATATAS BRAVAS (V) - Fried potatoes served with our own rich spicy tomato sauce
ENSALADA DE LA CASA (V) - Mixed leaves, cherry tomatoes, cucumber, red onion, egg, olives and croutons tossed in a herb dressing

Desserts - Please ask one of our team for details of our desserts

Weekly Offers

Tuesday

BUY ONE GET ONE FREE*

from our 'Midweek Offers Menu' below
(*cheapest dish free)

Wednesday

FINE DINE WITH PAELLA AND WINE

Buy ANY Large Paella and
receive 1 x FREE Bottle of House Wine!

Thursday

"TAPAS and BOTTLE"*

Starter + 3 Main Selección de Tapas + Bottle of Wine
ONLY £17.50 per person

(*Tapas to be chosen from our Midweek Offers Menu below)

Midweek Offers Menu

Appetisers

PAN DE BARRA - Fresh bread served with an extra-virgin olive oil and balsamic vinegar dip	£2.65
ACEITUNAS DE LA CASA - Marinated mixed Spanish olives with peppers	£3.05
BOQUERONES - A generous portion of fresh anchovies marinated in olive oil and balsamic vinegar	£3.45
TOTOPOS - Tortilla chips with salsa, sour cream and avocado dip	£3.25
PAN DE AJO - Garlic bread	£2.95
PAN DE AJO Y QUESO - Garlic bread with cheese	£3.25
PAN CATALAN - Garlic bread with tomato	£3.15
PAN DE AJO CON QUESO Y TOMATE - Garlic bread with cheese and tomato	£3.50

Selección de Tapas

Meat

BROCHETA DE CORDERO - Minced lamb koftas seasoned with smoked paprika and rosemary served with sour cream	£4.95
ALBONDIGAS CON SALSA DE PICANTE - Homemade meatballs in a rich spicy tomato sauce	£4.65
BROCHETA DE CERDO - Spicy marinated pork skewers with a honey-cucumber dip	£4.85
ALAS DE POLLO - Chicken wings marinated in a sticky honey and chilli glaze	£4.50
GUISADO DE CHORIZO Y SALCHICHA - Pork sausage and chorizo with Catalan beans, peppers and smoked paprika finished in a creamy tomato sauce	£4.80

Seafood

CALAMARES FRITOS - Deep fried seasoned floured squid rings served with fresh lemon and aioli dip	£4.45
GOUJONS DE LENGUADO - Breaded lemon sole goujons served with a Catalan mayonnaise	£4.65
PESCADITO FRITO - Crispy fried whitebait with fresh lime and aioli	£4.25
GAMBAS CON GABARDINA - Deep fried breaded butterfly king prawns served with a sweet chilli dip	£5.10

Vegetarian

PIMIENTO ROJO ASADO (V) - Layers of roasted pepper cheeks and paella rice topped with melted goats cheese and sweet onion chutney	£4.75
CHAMPIÑONES EN VINO BLANCO (V) - Pan fried mushrooms in a rich white wine, herb and cream sauce	£4.40
ENSALADA DE LA CASA (V) - Salad of mixed leaves, cherry tomatoes, cucumber, red onion, egg, olives and croutons tossed in a herb dressing	£4.25
TORTILLA ESPAÑOLA (V) - Spanish omelette filled with onion, potato and roasted red pepper	£ 3.95
PEQUEÑA PAELLA (V) - A small dish of paella rice with roasted peppers, onions, and garden peas	£3.95
PATATAS BRAVAS (V) - Fried potatoes served with our own rich spicy tomato sauce	£3.25

Are you organising a party or a bit of a get together? Please ask one of our team details of our special Fiesta party menu.

Vinos Blancos / White Wines

WHITE WINE BY THE GLASS OR THE BOTTLE

Torres Mas Rebell, Penedès, Spain	175ml - £3.50	250ml - £4.65	Bottle - £12.50
A modern refreshing style, 100% Parelada without any wood ageing from the source of some of the best fruit			
Pinot Grigio del Veneto, Collezione Marchesini, Italy	175ml - £3.65	250ml - £4.75	Bottle - £12.95
Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern Italy in the southern section of Lombardy			

WHITE WINES BY THE BOTTLE

Don Jacobo Rioja Blanco, Bodegas Corral, Spain	Bottle - £15.25
Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape	
Berri Estates Unoaked Chardonnay, SE Australia, Australia	Bottle - £13.95
A crisp style with a fresh, yet ripe lemon character with no oak ageing	
Veramonte Sauvignon Blanc Reserva, Casablanca Valley, Chile	Bottle - £15.95
The Pacific Ocean cools this valley to give superb aromatic character, full of crunchy green apples flavours with a grapefruit freshness	
Terroirs Sancerre 2008, France	Bottle - £24.00
A classic dry Sancerre with a delicious light and crisp flavour	

Vinos Tintos / Red Wines

RED WINE BY THE GLASS OR THE BOTTLE

Tierra Merlot, Maule Valley, Chile	175ml - £3.50	250ml - £4.65	Bottle - £12.50
Ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins			
Altozano Tempranillo-Shiraz de Castilla, Gonzalez Byass, Spain	175ml - £3.50	250ml - £4.65	Bottle - £12.50
Juicy cherry and plum fruit flavours backed with a touch of pepper spice			

RED WINES BY THE BOTTLE

Berri Estates Shiraz, SE Australia, Australia	Bottle - £13.95
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices	
Torres Sangre de Toro, Spain	Bottle - £15.50
From 65% Garnacha Tinto and 35% Cariñena and aged for 12 months in oak, the wine is both rich and smooth with a lovely blend of fruit and vanilla oak	
Faustino VII Rioja Tinto, Spain	Bottle - £17.95
A 'sin crianza' Rioja with just a touch of soft oak on the palate to balance the lively fresh fruit of the Tempranillo grape	

Vinos Rosados / Rosé Wines

ROSÉ BY THE GLASS OR THE BOTTLE

Condesa de Leganza Tempranillo Rosé, La Mancha, Spain	175ml - £3.50	250ml - £4.65	Bottle - £12.50
Tempranillo grapes make this deep salmon pink rosé bursting with fresh summer fruit flavours			
Whispering Hills White Zinfandel, California, USA	175ml - £3.50	250ml - £4.65	Bottle - £12.50
Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel			

SPARKLING WINES - PLEASE ASK ONE OF THE TEAM

Nuestras Cervezas - Our Beers

DE BARIL / ON DRAUGHT

Amstel	Pint £3.25	Half £1.65
Trappers Hat	Pint £2.85	Half £1.45
Murphys	Pint £3.10	Half £1.60
Strongbow	Pint £3.15	Half £1.60

BOTELAS / BOTTLES

Sol	£3.10
Heineken	£3.10
Tiger	£3.10
Bulmers and Bulmers Pear	£3.60

REFRESCOS / SOFT DRINKS

Coke, Diet Coke or Lemonade	£1.50
Still and Sparkling Mineral Water	330ml £2.00 1ltr £3.75
Red bull	£2.10
J2O	£2.10
Tonic and Slim Tonic	£1.40

SELECTION OF SPIRITS ARE AVAILABLE, PLEASE ASK YOUR SERVER!

Vodka, Rum, Gin and Whisky	25ml £2.30
Other spirits 25ml	from £2.30

Sangria

Sangría Tradicional	Half Litre £6.50 / Litre £12.50
Our famous sangría, served traditionally with fruit and our special spirit mix	