

Tapa Vista

Appetizers

PAN DE BARRA Fresh bread served with an extra-virgin olive oil & balsamic vinegar dip.	£2.25
ACEITUNAS DE LA CASA Marinated mixed Spanish olives with peppers	£2.65
BOQUERONES A generous portion of fresh anchovies marinated in olive oil and balsamic vinegar	£2.95
TOTOPOS Tortilla chips with salsa, sour cream and avocado dip	£2.75
PAN DE AJO Garlic bread	£2.55
PAN DE AJO Y QUESO Garlic bread with cheese	£2.95
PAN CATALAN Garlic bread with tomato	£2.75

Platter

PLATO DE CHARCUTERÍA Spanish Serrano ham, Spanish chorizo, pate, Manchego cheese, Castello Spanish blue cheese, mixed marinated olives and fresh bread	£6.95
JAMÓN SERRANO The famous cured serrano ham from the high plateau of central Spain.	£5.25

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. As our paella is cooked from fresh please allow for a 20-25 minute wait on paella

PAELLA DE CASA A Paella with chicken, squid, prawns, mussels, pork, chorizo and peas, topped with cherry tomatoes, red pepper and lemon wedges.	£10.95 / £19.95
PAELLA DE CARNE A meat paella with chicken and spicy chorizo Spanish sausage, pork, peas, red peppers and cherry tomatoes and lemon wedges	£9.95 / £17.95
PAELLA DE MARISCO A seafood paella, with prawns, squid, clams and mussels, topped with peas, cherry tomatoes, red pepper and lemon wedges.	£9.95 / £17.95
PAELLA DE VERDURAS (V) A vegetarian paella containing seasonal fresh vegetables	£8.50 / £15.95

love food
share
tapas ♥

Seafood

CALAMARES FRITOS Deep-fried breaded squid served with fresh lemon and alioli	£4.25
MEJILLONES AL VINO Mussels in a creamy white wine and tomato sauce	£4.65
GAMBAS PIL PIL Black Tiger prawns, sizzling in a chilli-&-garlic-infused oil	£5.25
SARDINAS FRESCOS Fresh grilled sardines with lemon, olive oil and garlic	£4.25
PESCADITO FRITO Crispy fried whitebait with fresh lime and alioli	£3.95
CALAMARES CON VERDURAS Pan-fried baby squid with marinated peppers and onions	£4.45
GAMBAS CON GABARDINA Deep-fried king prawns in a light crispy batter served with a sweet chilli dip	£4.25

Meat

ESTAFADO DE CORDERO A warming Spanish lamb casserole with sweet baby onions and potatoes	£4.95
POLLO CON SALSA Chicken breast in a creamy white wine and sherry sauce topped with crispy smoked bacon	£4.25
ALBONDIGAS CON SALSA DE PICANTE Homemade meatballs in a rich spicy tomato sauce	£4.45
COSTILLAS DE CERDO Tender baby back ribs in our own rich honey and sherry glaze	£4.45
CHORIZO Y HABAS FABADA Oven-baked spicy chorizo and Catalan bean hotpot	£4.45
BOTIFARRA NEGRA Pan-fried black pudding topped with chorizo and Spanish blue cheese	£4.25
ALAS DE POLLO Marinated chicken wings served with a spicy chilli dip	£3.95
CERDO A LA CATALAN Tender strips of pork loin in a rich tomato sauce with braised catalan beans	£4.45

Vegetables

PATATAS BRAVAS (V) Fried potatoes served with our own rich spicy tomato sauce	£2.95
PATATAS BRAVAS CON QUESO(V) Fried potatoes with melted cheese served with our own rich spicy tomato sauce	£3.25
BERENJENAS Y CALABACIN (V) Aubergine and courgette baked in a rich tomato sauce topped with Manchego cheese	£3.95
TORTILLA ESPAÑOLA (V) Traditional Spanish potato and onion omlette	£3.75
CHAMPIÑONES AL VINO (V) Pan fried mushrooms in a rich white wine, herb and cream sauce	£3.75
VERDURAS PANQUEQUE (V) Pancake stuffed with slow-roasted red and yellow peppers, onions and paella rice in a rich tomato sauce.	£3.95
PIMIENTE DE QUESO DE CABRA (V) Oven baked roasted red pepper filled with goat's cheese and vine tomato	£4.25

Salads

ENSALADA DE LA CASA Mixed leaves, cherry tomatoes, cucumber, red onion, egg, olives and croutons tossed in a herb dressing	£3.95
ENSALADA DE TOMATE Y QUESO Buffalo Mozzarella, fresh tomatoes, fresh basil leaves, drizzled with garlic and lemon olive oil	£4.95
ENSALADA DE POLLO A warm chicken and chorizo salad of mixed leaves with roasted peppers and cherry tomatoes, finished with a balsamic and olive oil reduction	£4.95
ENSALDA DE MARISCOS A medley of marinated seafood, mixed leaves, avocado and cherry tomatoes tossed in a balsamic dressing.	£4.75

Please see our blackboard for daily specials

Tapa Vista

Selección de Tapas

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

House selection for two people

£21.95

- ALBONDIGAS CON SALSA DE PICANTE** - Homemade meatballs in a rich spicy tomato sauce
- COSTILLAS DE CERDO** - Tender baby back ribs in our own rich honey and sherry glaze
- CALAMARES FRITOS** - Deep-fried breaded squid served with fresh lemon and alioli
- TORTILLA ESPAÑOLA (V)** - Traditional Spanish potato and onion omlette
- PATATAS BRAVAS (V)** - Fried potatoes served with our own rich spicy tomato sauce
- ENSALADA DE LA CASA** - Mixed leaves, cherry tomatoes, cucumber, red onion, egg, olives and croutons tossed in a herb dressing

Chef's selection for two people

£25.95

- GAMBAS CON GABARDINA** - Deep-fried king prawns in a light crispy batter served with a sweet chilli dip
- ALBONDIGAS CON SALSA DE PICANTE** - Homemade meatballs in a rich spicy tomato sauce
- COSTILLAS DE CERDO** - Tender baby back ribs in our own rich honey and sherry glaze
- CHORIZO Y HABAS FABADA** - Oven-baked spicy chorizo and Catalan bean hotpot
- BERENJENAS Y CALABACIN (V)** - Aubergine and courgette baked in a rich tomato sauce topped with Manchego cheese
- PATATAS BRAVAS (V)** - Fried potatoes served with our own rich spicy tomato sauce
- ENSALADA DE LA CASA** - Mixed leaves, cherry tomatoes, cucumber, red onion, egg, olives and croutons tossed in a herb dressing

Desserts and Coffees

PLEASE ASK ONE OF OUR TEAM FOR DETAILS OF OUR DESSERTS & COFFEES



Kids = Comer
only
£6.95

- ★ **ALBONDIGAS CON SALSA DE PICANTE** - Homemade meatballs in a rich spicy tomato sauce
- ★ **COSTILLAS DE CERDO** - Tender baby back ribs in our own sticky sauce
- ★ **GAMBAS CON GABARDINA** - Deep-fried king prawns in a light crispy batter served with a sweet chilli dip
- ★ **POLLO CON SALSA** - Chicken breast in a creamy white wine sauce topped with crispy smoked bacon
- ★ **TORTILLA ESPAÑOLA (V)** - Traditional Spanish potato and onion omlette
- ★ **ALAS DE POLLO** - Marinated chicken wings served with a barbeque dip

Choose one of the above dishes + garlic bread + a portion of french fries + ice cream, all for £6.95!

Vinos Blancos / White Wines

WHITE WINE BY THE GLASS OR THE BOTTLE

Torres Mas Rebell, Penedès 175ml - £3.50 250ml - £4.65
Spain Bottle - £11.95
A modern refreshing style, 100% Parellada without any wood ageing from the source of some of the best fruit

Pinot Grigio del Veneto, Collezione Marchesini 175ml - £3.65 250ml - £4.75
Italy 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 Bottle - £14.45
Spain

Fresh, dry, crisp and modern, from this classic Spanish region using the local Viura grape.
Berri Estates Unoaked Chardonnay, SE Australia Bottle - £13.50
Australia

A crisp style with a fresh, yet ripe lemon character with no oak ageing.
Veramonte Sauvignon Blanc Reserva, Casablanca Valley Bottle - £14.95
Chile

The Pacific Ocean cools this valley to give superb aromatic character, full of crunchy green apples flavours with a grapefruit freshness.

Vinos Tintos y Rosados / Red and Rosé Wines

RED WINE BY THE GLASS OR THE BOTTLE

Tierra Merlot, Maule Valley 175ml - £3.50 250ml - £4.55
Chile Bottle - £11.95

Ripe blackberry aromas and a subtle underlay of oak with bright, ripe berry flavours and smooth tannins.

Altozano Tempranillo-Shiraz de Castilla, Gonzalez 175ml - £3.60 250ml - £4.65
Byass, Spain 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 £13.45
Australia

Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices.
Torres Sangre de Toro £14.95
Spain

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 £17.45
Spain

A 'sin crianza' Rioja with just a touch of soft oak on the palate to balance the lively fresh fruit of the Tempranillo grape.

ROSE WINE BY THE GLASS OR THE BOTTLE

Condesa de Leganza Tempranillo Rosé, La Mancha 175ml - £3.35 250ml - £4.25
Spain Bottle - £11.95

Tempranillo grapes make this deep salmon pink rosé bursting with fresh summer fruit flavours.
Whispering Hills White Zinfandel, California 175ml - £3.30 250ml - £4.25
USA Bottle - £11.45

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 on tap Pint £3.00 Half pint £1.55

BOTELAS / BOTTLES

Sagres £3.00
Corona £3.00
Magners £3.50

REFRESCOS / SOFT DRINKS

Coke, Diet Coke or Lemonade Half pint £1.50
Mineral Water (still / sparkling) 330ml £2.00 750ml £3.75
Appletiser £1.80
Red Bull £2.00
J2O £1.80

SELECTION OF SPIRITS ARE AVAILABLE ASK YOUR SERVER!

Vodka, Rum, Gin and Whisky 25ml £3.00
Other spirits 25ml from £3.00

Sangria

Sangría Tradicional Half Litre £6.35/ Litre £11.95
Our famous sangría, served traditionally with fruit and our special spirit mix.

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