

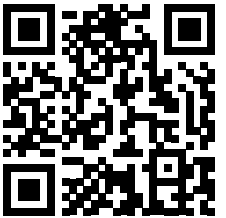
TAPAS BAR MENU		WWW.TAPASREVOLUTION.COM		RESERVATIONS@TAPASREVOLUTION.COM	
BAR NIBBLES		CLASSICO TAPAS		ARROCES	
GORDAL OLIVES (ve) (gf)	£4.25	MEAT	VEGETABLE	ARROZ MIXTO	£12.95
Pitted Gordal Olives from Sevilla		BEEF SLIDER	TORTILLA DE PATATAS (v) (t)	Delicious rice in red fumet of prawns, squid and chicken	
PAPAS (ve) (gf)	£3.50	Galician beef burger, BBQ chorizo, Manchego cheese & membrillo alioli, add Papas £1	Spanish omelette with potatoes & onion, prepared daily using free range corn-fed eggs		
Sea salt crisp drizzled with spicy bravas sauce		CROQUETAS DE JAMON	PADRÓN PEPPERS (ve) (t)		
BOQUERONES (gf)	£6.95	Our signature Jamón Iberico croquetas with spicy alioli and Manchego cheese	Fried sweet green peppers topped with sea salt and PX balsamic vinegar		
Marinated anchovies served with pickled onion and olive oil		ALBÓNDIGAS	PATATAS BRAVAS (v)		
QUESO MANCHEGO	£6.95	Spanish style pork and beef meatballs in a tomato sauce	Fried potatoes with spicy tomato sauce and alioli		
Y MEMBRILLO (n)		MONTADITO DE CERDO	MUSHROOM “BAR ANGEL” (ve)		
Castillian ewe's milk cheese aged for 12 months served with quince jelly		Marinated pork belly, toasted ciabatta & Manchego curado	Confit garlic mushroom, with parsley and pimiento dressing on toasted bread		
ALMONDS	£3.50	CHORIZO A LA RIOJANA (gf)	BERENJENAS FRITAS (v)		
Marcona Salted Almonds		Spiced Asturian sausage roasted with red onion & served a riojan red wine reduction	Crispy fried aubergine strips coated in honey served with a goat's cheese mousse		
PAN & JAMON		THE REVOLUTION			
CURED CHORIZO	£6.50	ALITAS DE POLLO (t) (h)	CANARIAN CHICKEN (gf)		
Cured spicy chorizo sausage slices from Rioja		Sustainably sourced crispy chicken wings drizzled in our honey and lemon marinade	Chicken skewers from Costa Adeje with sweet pepper coulis and potato crisp, add Fritas £3		
TABLA MIXTA	£15.25	TORREZNOS CON MOJO (gf)	BIKINI DE GAMBA		
Jamon serrano, chorizo, Manchego, sea salt crisp, sobrasada & rocket		Slow cook crispy pork belly, alioli, crispy onion and mojo dulce	Cooked King Prawn and Crayfish tails in a toasted brioche and Aguachile dressing		
PAN CON TOMATE (ve)	£5.95	FISH	ENSALADA CALABACIN		
Freshly toasted sourdough bread with garlic, tomato and olive oil		GAMBAS A LA AJILLO	Minty courgette, goat's cheese and peach salad with a citrus ceviche dressing		
PAN DE LA CASA	£6.25	Argentinian prawns cooked in garlic, chilli oil and parsley	COSTILLITAS DE MAÍZ (ve)		
Sourdough bread served with confit garlic and anchovy butter or olive oil		CALAMARES FRITOS	Roasted corn ribs with kombu salt and spiced paprika cream		
JAMÓN IBÉRICO	£10.95 / £19.95	ENSALADA DE GAMBAS (gf)	BEEF CHEEK		
RESERVA		Grilled gambas on a bed of Valencian tomatoes with a rocoto sauce	Cooked in red wine and served with truffled mash		
Spain's famous 24 month dry-aged ham from acorn fed Iberian pigs		PULPO A LA GALLEGA	CROQUETAS DEL DIA		
		Galician octopus with potatoes and paprika	Signature croquetas of the day		

TAPAS REVOLUTION

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Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case.

Allergen information is available on request.

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*A discretionary service charge, which is distributed amongst the team, will be added to your bill.