

# TAPAS REVOLUTION

SPANISH CAFE  
BAR & RESTAURANT

## MENU DEL DIA LUNCH MENU

*Monday to Friday / 12 to 5pm*

**PAN CON ALIOLI (VE)**

Bread with homemade garlic mayo

**+ YOUR CHOICE OF TWO OF THE FOLLOWING TAPAS**

**PATATAS BRAVAS (VE) (T)**

Roasted potatoes with spicy tomato sauce and alioli

**TORTILLA DE PATATAS (V) (GF)**

Classic Spanish omelette with eggs, potato and onion

**BERENJENAS FRITAS (VE)**

Crispy fried aubergine with spiced muscovado syrup

**NEW! ENSALADA DE TOMATES (VE)**

A selection of 6 different tomatoes served on a bed of "salmorejo" tomato sauce, pickled red onion & Arbequina extra virgin olive oil

**ALITAS DE POLLO A LA MIEL Y LIMÓN (T)**

Marinated crispy chicken wings with a lemon and honey dressing

**CALAMARES FRITOS A LA ANDALUZA**

Squid strips tossed in flour, deep-fried and served with alioli and lemon

**ALBÓNDIGAS EN SALSA**

Beef and pork meatballs in a rich tomato and vegetable 'sofrito' sauce

**HUEVOS ROTOS (GF)**

Baked chorizo sausage, potatoes and free-range egg

£9.95

## HOLA Y BIENVENIDOS!

In my hometown of Madrid, tapas is more than just food; sharing small plates at any time of the day is how we connect.

All of our dishes are freshly prepared from scratch in our kitchen, everyday. We

source the finest ingredients from artisan Spanish producers, following traditional recipes that I have been using all my life - this is very important to me and I think it makes all the difference! Buen provecho!

- Omar Allibhoy, Chef & Founder.

## PICOTEO NIBBLES



<b>ACEITUNAS MANZANILLA (VE) (GF)</b> Marinated Andalusian green olives	<b>£2.75</b>	<b>PAN DE LA CASA</b> Toasted bread topped with salmorejo tomato sauce and serrano ham	<b>£4.95</b>
<b>PAN CON ALIOLI (VE)</b> Bread with homemade garlic mayo	<b>£2.25</b>	<b>PAN MALLORQUÍN</b> Bread gratin with 'Sobresada' soft chorizo spread from Mallorca, cheese and spiced honey	<b>£5.25</b>
<b>PIMIENTOS DE PADRÓN (VE) (T)</b> Fried sweet green peppers - <i>¡unos pican y otros no!</i>	<b>£4.95</b>	<b>QUESO MANCHEGO Y MEMBRILLO (GF)</b> Castilian ewe's milk cheese served with quince jelly	<b>£5.75</b>
<b>PAN CON TOMATE (VE)</b> Toasted bread, garlic, tomato and olive oil	<b>£3.50</b>	<b>JAMÓN SERRANO GRAN RESERVA SELECTA</b> Dry-aged for up to 24 months chestnut-fed serrano ham, hand-carved to order and served with breadsticks	<b>£5.95</b>
<b>NEW! GAZPACHO DE SANDÍA (VE) (GF)</b> A Tapas Revolution favourite, Andalusian chilled tomato soup with a watermelon twist	<b>£3.50</b>		

## SET MENUS FOR 2 PEOPLE TO SHARE

### VEGETARIANO (V) CLÁSICO

*Not just for vegetarians!*

#### PAN CON TOMATE (VE)

Toasted bread, garlic, tomato and olive oil.

#### PIMIENTOS DE PADRÓN (V) (T)

Fried sweet green peppers - ¡unos pican y otros no!

#### TORTILLA DE PATATAS (V) (GF)

Classic Spanish omelette with eggs, potato & onion

#### BERENJENAS FRITAS (VE)

Crispy fried aubergine with spiced muscovado syrup

#### PIQUILLOS RELLENOS DE SETAS (V)

Baked piquillo peppers filled with mushroom béchamel and piquillo pepper sauce

**£22 FOR 2 PEOPLE**

£11pp

*Popular dishes from across the country*

#### PAN CON ALIOLI (VE)

Bread with homemade garlic mayo

#### CROQUETAS DE JAMÓN

Deep-fried Serrano ham and béchamel croquettes

#### TORTILLA DE PATATAS (V) (GF)

Classic Spanish omelette with eggs, potato & onion

#### CHORIZO A LA SIDRA (GF)

Spiced Asturian sausage roasted with cider

#### PIQUILLOS RELLENOS DE SETAS (V)

Baked piquillo peppers filled with mushroom béchamel and piquillo pepper sauce

#### CALAMARES FRITOS A LA ANDALUZA

Squid strips tossed in flour, deep-fried and served with alioli and lemon

**£26 FOR 2 PEOPLE**

£13pp

### DEL CHEF

*Our recommended specialities*

#### PAN MALLORQUÍN

Bread gratin, 'Sobresada' soft chorizo spread from Mallorca, cheese and spiced honey

#### TORTILLA DE PATATAS (V) (GF)

Classic Spanish omelette with eggs, potato and onion

#### CALAMARES FRITOS A LA ANDALUZA

Squid strips tossed in flour, deep-fried and served with alioli and lemon

#### CROQUETAS DE JAMÓN

Deep-fried Serrano ham and béchamel croquettes

#### GAMBAS AL AJILLO (GF)

Tiger prawns cooked with garlic and chilli oil in the traditional terracotta pot

#### ALBÓNDIGAS EN SALSA

Beef and pork meatballs in a rich tomato and vegetable 'sofrito' sauce

**£30 FOR 2 PEOPLE**

£15pp

# TAPAS SMALL PLATES

We recommend 3 or 4 dishes per person as a tapas meal or a couple of tapas as a starter while awaiting your paella. Your camarero will be happy to help you make the perfect selection!

Your tapas will be served the traditional Spanish way, in no particular order and as soon as they are prepared.

## CARNES MEAT



<b>CHORIZO A LA SIDRA (GF)</b> Spiced Asturian sausage roasted with cider	<b>£5.95</b>	<b>CROQUETAS DE JAMÓN</b> Deep-fried cured ham & béchamel croquettes	<b>£5.75</b>
<b>PINCHOS MORUNOS CON MOJO PICÓN (T)</b> Marinated beef skewers with a spicy dipping sauce	<b>£6.95</b>	<b>HUEVOS ROTOS (GF)</b> Baked chorizo and potatoes topped with a free range Galician egg	<b>£5.95</b>
<b>ALBÓNDIGAS EN SALSA</b> Beef and pork meatballs in a rich tomato and vegetable 'sofrito' sauce	<b>£5.95</b>	<i>A Spanish classic, translated as 'broken eggs', Omar is forever perfecting the Tapas Revolution recipe. A showcase of staple Spanish ingredients - starring our Galician free-range eggs (which are famous for their unique taste and deep orange yolks).</i>	
<b>ALITAS DE POLLO A LA MIEL Y LIMÓN (T)</b> Marinated crispy chicken wings with a lemon and honey dressing	<b>£5.75</b>		
<b>PAELLA DE POLLO (GF)</b> Spain's famous saffron rice dish cooked with chicken and vegetables	<b>£5.95</b>		

## PESCADOS FISH



<b>NEW! PULPO A LA GALLEGA (GF)</b> Sliced Galician octopus layered on baby new potatoes dressed with sweet smoked paprika and extra virgin olive oil	<b>£7.95</b>	<b>CALAMARES FRITOS A LA ANDALUZA</b> Squid strips tossed in flour, deep-fried and served with garlic mayonnaise and lemon	<b>£6.75</b>
<b>BACALAO CON PIPERRADA (GF)</b> Roasted cod loin with slow-cooked red peppers and olives	<b>£6.75</b>	<b>GAMBAS AL AJILLO (GF)</b> Tiger prawns cooked with garlic and chilli oil in the traditional terracotta pot	<b>£7.95</b>

## VERDURAS Y ENSALADA VEGETABLES & SALAD



<b>PATATAS BRAVAS (VE) (T)</b> Roasted potatoes with spicy tomato sauce and alioli	<b>£4.50</b>	<b>BERENJENAS FRITAS (VE)</b> Crispy fried aubergine with spiced muscovado syrup	<b>£5.75</b>
<b>TORTILLA DE PATATAS (V) (GF)</b> Classic Spanish omelette with Galician eggs, potatoes and onion	<b>£4.50</b>	<b>NEW! ENSALADA DE TOMATES (VE)</b> A selection of 6 different tomatoes: tiger, ox heart, kumatoes, yellow cherries & rosa... served on a bed of "salmorejo" tomato sauce, pickled red onions & Arbequina extra virgin olive oil	<b>£5.50</b>
<b>NEW! ENSALADA DE ALCACHOFAS (VE)</b> Crispy green salad, artichoke hearts and green beans with roasted piquillos and tomatoes dressed with a green olive tapenade	<b>£5.50</b>	<b>NEW! PAELLA DE VERDURAS (VE) (GF)</b> Saffron infused rice with aubergine, peppers, green beans and artichokes	<b>£5.50</b>
<b>PIQUILLOS RELLENOS DE SETAS (V)</b> Baked piquillo peppers filled with mushroom béchamel and piquillo pepper sauce	<b>£5.50</b>		

**(GF)** Gluten-free **(T)** Gluten trace **(V)** Vegetarian **(VE)** Vegan

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

# BEBIDAS DRINKS

## SANGRIAS 250ML GLASS | 1 LITRE JUG

Spain's most famous and popular drink, traditionally made with red wine. All of our sangrias are freshly made with fruits macerated in advance to retain all the flavour.



### SANGRIA TRADICIONAL £4.50 / £16

Our favourite recipe of Sangria made with red wine, pineapple, orange, strawberry and other secret ingredients.

### WHITE BERRY SANGRIA £4.50 / £16

Made with white wine, blueberry, raspberry, strawberry and blackberries.

### SPARKLING TROPICAL SANGRIA £5.95 / £18

Refreshing sangria with crisp Cava, passion fruit, watermelon, pineapple, orange and lime.

### BLOOD ORANGE ROSÉ SANGRIA £4.50 / £16

Made with rosé wine, blood oranges, grapefruit, lemon, orange and lime.

### SKINNY SANGRIA £4.50 / £16

30% less sugar red wine sangria with pineapple, orange and strawberry.

## GIN TONIC DOUBLE MEASURE (50ML) OF PREMIUM GIN

When you think of an iconic drink from Spain, sangría might come to mind but over the last five years, Spain has now become Europe's largest gin consumer. Gin Tonic, as we call it in Spain, is now primarily consumed later in the evening and increasingly as an accompaniment to tapas or as an aperitif.

### LARIOS Málaga

£7.50

Double distilled London dry gin served with Fever-Tree Indian Tonic, watermelon and cucumber. Enjoy Larios 2-4-1 as part of our Happy Hora!



## HAPPY HORA SUNDAY - THURSDAY, 4-7PM

Half Price Sangria Jugs, 2-4-1 Larios Gin & Tonics



As the sun sets the sangria flows. Join us for a drink (and tapas). Legend says that King Alfonso X El Sabio, the Wise, recovered from illness with small drinks accompanied by small snacks - or tapas. It is said that once the King got back to health, he decided that all bars must serve a free snack alongside drinks. Who are we to break tradition? Expect a free tapas with your drink!

# VINO WINE

Spain is the third largest wine producer in the world and has the most land dedicated to vineyards – over a million acres. There are over 60 different regional

denominations of origin producing everything from fruity and floral Albariño to full-bodied and dark Monastrell.

## TINTO RED

125 ML / 175 ML / 500 ML / BOTTLE

### JOLASETA TEMPRANILLO

Navarra

£4 / £5.50 / £14.50 / £19.50

Aromas of red fruits and berries with a full-bodied palate.

### TARIMA MONASTRELL Alicante

£4.50 / £6.50 / £17.50 / £25

Full-bodied and spicy, bursting with blue and black fruit notes.

### RAMÓN BILBAO CRIANZA Rioja

£4.90 / £6.95 / £18.95 / £29

Superb soft and smooth Rioja with blackberry flavours and subtly oaked, great with paella.

### CHIVITE BALUARTE ROBLE TEMPRANILLO GARNACHA MERLOT

Navarra

£4.50 / £6 / £16.50 / £23

Fresh medium bodied style, with smoked red fruit great with cold meats or cheese.

## BLANCO WHITE

125 ML / 175 ML / 500 ML / BOTTLE

### JOLASETA BLANCO Navarra

£4 / £5.50 / £14.50 / £19.50

Smooth, fresh, dry with delicate mineral & apple flavours.

### MONTE LLANO BLANCO RIOJA, RAMÓN BILBAO Rioja

£4.50 / £6 / £16.50 / £23

With aromas of tropical fruits, this 100% Viura is fresh, vibrant & fruity with a balanced acidity.

### PASO A PASO BLANCO VERDEJO ORGANICO Castilla La Mancha

£4.60 / £6.25 / £16.75 / £24

Aromas of nectarine and honey. Creamy and refreshing finish.

### PAZO DE MARIÑAN GODELLO

TREIXADURA ALBARIÑO Galicia

£4.90 / £6.75 / £18.50 / £28

Smooth, citrus & peach flavours. Great with Arroz Negro.

### EL PORRÓN

Our 500ml measures are served in the traditional Spanish wine carafe known as Porrón. Skilled porrón users are able to pour the wine into the glass from shoulder to waist height without spilling a single drop.



## ROSADO ROSÉ

125 ML / 175 ML / 500 ML / BOTTLE

### TARIMA MONASTRELL ROSADO Rioja

£4.25 / £6 / £17 / £24.50

Refreshing with crisp flavours of cherry pie, currant and rose water. Fresh melon and nectarine aromas.

## CAVA SPARKLING WINE

125 ML / BOTTLE

### SIGNAT BRUT Penedes

£5.50 / £29

Refreshingly dry, with fine citrus aromas and subtle Mediterranean fruit flavours including lemon, ripe melon and peach.

### PERE VENTURA TRESOR ROSADO Catalunya

£6.75 / £33

Lively pink Spanish fizz. Full of redcurrant, wild strawberry, cherry and raspberry aromas. Perfect as an aperitif.

## CERVEZA Y SIDRA BEER & CIDER

BOTTLE

### ESTRELLA GALICIA

4.7% 330ml £4.25

Premium lager from north-west Spain.

### 1906 ESTRELLA RESERVA ESPECIAL

6.5% 330ml £4.65

Premium, medium-bodied lager.

### PALAX UNFILTERED ARTISAN LAGER

4.9% 330ml £4.65

The only craft beer produced in the Rioja region.

### MAELOC DRY CIDER (GF)

4.5% 330ml £4.75

Made using only Galician apples and gluten-free

### MAHOU

5.5% 330ml £4.40

The favourite lager of Madrid.

### 1906 BLACK COUPAGE

7.2% 330ml £4.75

Dark lager with intense flavour.

### ESTRELLA SIN ALCOHOL

0.0% 250ml £2.65

Non-alcoholic beer.



## CAFÉ Y TÉ COFFEE & TEA

### CAFÉ BOMBÓN *Valencia*

£2.25

Espresso coffee layered upon condensed milk - great alternative to a latte with sugar

### CAFÉ LECHE Y LECHE

£2.50

Bombón coffee with steamed milk

### BARRAQUITO CANARIO *Islas Canarias*

£3.95

Layers of condensed milk, Licor 43 and espresso topped with foamed milk, cinnamon and lemon peel (contains alcohol)

### CARAJILLO

£3.95

Espresso with a shot of brandy (25ml) and flambéed lemon zest - a popular aperitif in Spain

### TÉ

£1.95

English breakfast, Camomile, Earl Grey, Mint

### CAFÉ SOLO

£1.95

Espresso

### CAFÉ AMERICANO

£1.95

With or without milk

### CAFÉ CORTADO

£2.25

Espresso coffee with steamed milk

### CAFÉ CON LECHE

£2.50

Latte



## SIN ALCOHOL SOFT DRINKS

### LIMONADA CASERA

£2.85

Homemade lemonade with a touch of saffron.

### ZUMO DE NARANJA

£2.75

Fresh orange juice.

### HORCHATA

£2.00

Classic Valencian drink made from tigernut root.

### MOSTO

£2.00

Red grape juice.

### REFRESCOS

£2.65

Coca-Cola, Diet Coke and Fanta orange

### FANTA LIMÓN 33cl (can)

£2.00

### AGUA SIN GAS

33cl

£2.00

75cl

£3.75

Kingsdown still water.

### AGUA CON GAS

33cl

£2.00

75cl

£3.75

Kingsdown sparkling water.

## JEREZ Y DIGESTIVOS SHERRY & DIGESTIFS

### DELGADO ZULETA FINO *Cádiz*

£3.50

### MANZANILLA LA GOYA *Cádiz*

£3.50

### PÉREZ BARQUERO COSECHA PEDRO XIMÉNEZ

£5.95

*Montilla Moriles*

### LICOR DE AVELLANA

£4.50

Hazelnut liqueur

### LICOR DE HIERBAS

£4.50

Aromatic blended herbs liqueur

### LICOR DE CAFÉ

£4.50

Coffee liqueur from Galicia

### LICOR 43

£6.00

Liqueur of Spain with 43 different ingredients

### BRANDY VETERANO

£6.50

Made the same way since the 18th century

### TAKE THE REVOLUTION HOME

Get a signed copy of one of Omar's books today: *Tapas Revolution* & *Spanish Made Simple*.

### CONTACT US

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