



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.



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!

PICOTEO NIBBLES

- PAN CON ALIOLI (VE)** £2.25

Bread with homemade garlic mayo
- PAN CON TOMATE (VE)** £3.50

Toasted bread, garlic, tomato and olive oil
- PAN DE LA CASA** £4.95

Toasted bread topped with salmorejo tomato sauce and serrano ham
- PAN MALLORQUÍN** £5.25

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

Omar's Pan De Cristal (glass bread) is made every morning in a little West London bakery. Pan De Cristal is like a ciabatta made with plenty of extra virgin olive oil. The extra large air bubbles make it perfect to rub with garlic and tomatoes (and for mopping up sauces).

- ACEITUNAS MANZANILLA (V) (GF)** £2.75

Marinated Andalusian green olives
- NEW! GAZPACHO DE SANDIA (VE) (GF)** £3.50

A Tapas Revolution favourite, Andalusian chilled tomato soup with a watermelon twist
- PIMIENTOS DE PADRÓN (VE) (T)** £4.95

Fried sweet green peppers - ¡unos pican y otros no!
- QUESO MANCHEGO Y MEMBRILLO (GF)** £5.75

Castillian ewe's milk cheese served with quince jelly
- JAMÓN SERRANO GRAN RESERVA SELECTA** £5.95

Dry-aged for up to 24 months chestnut-fed serrano ham, hand-carved to order and served with breadsticks

CARNES MEAT



- OMAR'S SIGNATURES**

**CODILLO DE CERDO ASADO** £9.95

Iberian pork shank slow roasted over 12 hours with roasted piquillo peppers and a tomato tapenade

One of our slighter larger tapas. This dish is inspired by the Asadores of Castilla where meat is slow cooked in traditional clay ovens for hours. The slow cook makes for delicious meat that falls off the bone. Perfect with patatas bravas.

- CROQUETAS DE JAMÓN** £5.75

Deep-fried cured ham and béchamel croquettes

**ALITAS DE POLLO A LA MIEL Y LIMÓN** £5.75

Marinated crispy chicken wings with a lemon and honey dressing

**CHORIZO A LA SIDRA (GF)** £5.95

Spiced Asturian sausage roasted with cider
- HUEVOS ROTOS (GF)** £5.95

Baked chorizo and potatoes topped with a free range Galician egg

**ALBÓNDIGAS EN SALSA** £5.95

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

**PINCHOS MORUNOS CON MOJO PICÓN (T)** £6.95

Marinated beef skewers with a spicy dipping sauce

PESCADOS FISH



- CALAMARES FRITOS A LA ANDALUZA** £6.75

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

**GAMBAS AL AJILLO (GF)** £7.95

Tiger prawns cooked with garlic and chilli oil in the traditional terracotta pot
- NEW! BUÑUELOS DE BACALAO CON ALIOLI DE AZAFRÁN** £5.25

Cod & herb fritters served with saffron alioli

**NEW! PULPO A LA GALLEGA (GF)** £7.95

Sliced Galician octopus layered on baby new potatoes dressed with sweet smoked paprika and extra virgin olive oil

- OMAR'S SIGNATURES**

**BACALAO CON PIPERRADA Y OLIVAS (GF)** £9.50

Pan roasted loin of cod served on a bed of slow cooked red peppers topped with a green olive salsa verde

One of our slighter larger tapas. For centuries cod has been Spain's favourite fish, whether salted or fresh, here's my version of our family favourite.

VERDURAS VEGETABLES



- ENSALADA DE TOMATES (VE)** £5.50

A selection of six different tomatoes: green, tiger, ox heart, kumatoes, yellow cherries & rosa served on a bed of "salmorejo" tomato dressing, pickled red onions & drizzled with Arbequina extra virgin olive oil
- PATATAS BRAVAS (VE) (T)** £4.50

Roasted potatoes with spicy tomato sauce & alioli

**TORTILLA DE PATATAS (V) (GF)** £4.50

Classic Spanish omelette with Galician eggs, potatoes and onion

**PIQUILLOS RELLENOS DE SETAS (V)** £5.50

Baked piquillo peppers filled with mushroom béchamel and piquillo pepper sauce
- NEW! ENSALADA DE ALCACHOFAS (VE)** £5.50

Crispy green salad, artichoke hearts and green beans with roasted piquillos and tomatoes, dressed with a green olive tapenade.

**BERENJENAS FRITAS (VE)** £5.75

Crispy fried aubergine with a spiced muscovado syrup

ACOMPAÑAMIENTOS ON THE SIDE

- ENSALADA VERDE (VE) (GF)** £2.50

Green leaves, olives, cucumber and green beans dressed with our house vinagreta

**PATATAS ARRUGADAS (VE)** £2.75

Canarian-style salt-crustured wrinkly new potatoes with a spicy mojo picon
- JUDÍAS VERDES CON MANCHEGO (GF)** £2.95

Green beans tossed with extra virgin olive oil and Maldon sea salt, topped with grated Manchego cheese

SET MENUS FOR 2 PEOPLE TO SHARE

- VEGETARIANO (V)**  
Not just for vegetarians!

**PAN CON TOMATE (VE)**

**PIMIENTOS DE PADRÓN (VE) (T)**

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

**BERENJENAS FRITAS (VE)**

**PIQUILLOS RELLENOS DE SETAS (V)**

**£22 FOR 2 PEOPLE**  
£11pp
- CLÁSICO**  
Popular dishes from across the country

**PAN CON ALIOLI (V)**

**CROQUETAS DE JAMÓN**

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

**CHORIZO A LA SIDRA (GF)**

**PIQUILLOS RELLENOS DE SETAS (V)**

**CALAMARES FRITOS A LA ANDALUZA**

**£26 FOR 2 PEOPLE**  
£13pp
- DEL CHEF**  
Our recommended specialties

**PAN MALLORQUÍN**

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

**CALAMARES FRITOS A LA ANDALUZA**

**CROQUETAS DE JAMÓN**

**GAMBAS AL AJILLO (GF)**

**ALBÓNDIGAS EN SALSA**

**£30 FOR 2 PEOPLE**  
£15pp

(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.

PAELLAS TO SHARE



Paella, Spain's most famous dish, comes from the region of Valencia - cooked, served and shared from iconic steel pans (from which they acquired their name).

The key to delicious paella is pride, experience and great ingredients.

We use the unique round-grain rice from the Albufera wetlands in Valencia, the richest of stocks for the rice to absorb and give depth of flavour, the best saffron from La Mancha, smoked paprika from Extremadura,, and a whole range of other fresh ingredients from across Spain. Enjoy!

- PAELLA DE VERDURAS (VE) (GF)**  
£11 PER PERSON

With a mix of seasonal vegetables, including artichokes, aubergine, peppers, leeks, onion, green beans & rosemary

**PAELLA VALENCIANA (GF)**  
£12 PER PERSON

Cooked with chicken, green beans, artichokes, red peppers and rosemary

Our paella pans come in sizes for 2 and for 4 so please note paella must be ordered in even numbers, prices are per person.

Our paellas are prepared to order, please allow up to 25 minutes for your paella to be served while you enjoy your tapas.

- PAELLA MIXTA (GF)**  
£13 PER PERSON

The best of both worlds : chicken, seafood, red pepper, green beans & artichokes

**PAELLA DE MARISCO (GF)**  
£14 PER PERSON

Made with shellfish: squid, tiger prawns, mussels & red pepper

**ARROZ NEGRO (GF)**  
£14 PER PERSON

Cooked slowly in a traditional terracotta clay pot with shellfish & squid ink. Served a bit runnier than paellas

**CONTACT US**  
info@tapasrevolution.com  
+44 (020) 8532 7428  
www.tapasrevolution.com

**FOLLOW US**  
@tapasrevolution  
@omaralibhoy

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

# TAPAS REVOLUTION

SPANISH CAFE  
BAR & RESTAURANT

## ESPAÑA REGIONS OF SPAIN

Omar was born and bred in Madrid, the capital of Spain and home to more tapas bars than any other city. He spent his childhood holidays in Valencia: exploring beaches by day and sneaking into kitchens to learn the magic of

the perfect paella by night. Omar often returns to his friends, family and the food he loves. Spain is a never-ending source of inspiration both to Omar and the Tapas Revolution menu.

### ASTURIAS

*Impeccably spiced, our delicious chorizo is sourced in Asturias from Pedro, a 4<sup>th</sup> generation Chorizo maker*

### GALICIA

*Our orangey yellow-yolked eggs all come from happy corn-fed hens*

### MADRID

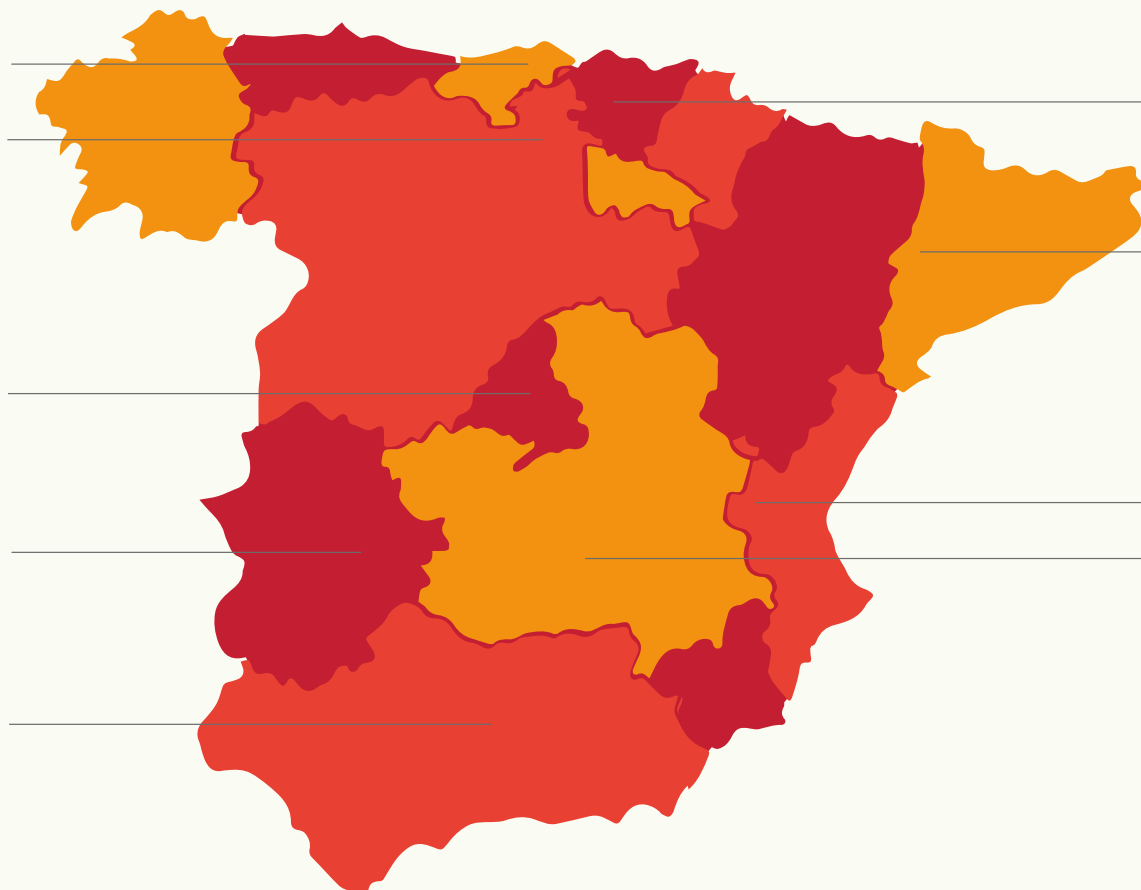
*Omar's hometown - an endless source of inspiration.*

### EXTREMADURA

*Sweet paprika is the most used spice in our kitchens - red peppers are smoked for two weeks before being ground to a fine powder.*

### ANDALUSIA

*Home to our deliciously crisp Manzanilla table olives - one of the finest varieties available.*



### BASQUE COUNTRY

*Basque sailed as far as Norway for centuries to try and catch the best cod. Back when there was no refrigeration the cod would be salted to preserve it - now we use it fresh*

### CATALONIA

*Classically Catalanian, our Pan con Tomate is a staple tapa, made with Omar's Pan de Cristal*

### VALENCIA

*Spain's most iconic dish, paella, was invented here back in the 19th Century.*

### CASTILLA LA MANCHA

*Our manchego is made from milk of the Manchega sheep who roam the countryside freely, feeding on dried herbs.*

## FIESTAS AND GROUPS

To party is one thing. To fiesta is another! Gather and celebrate your special occasion with us - Spanish style. Birthdays, graduations, Christmas, hens, stags. No celebration is too big or small.

Sangria, set menus, sharing tables, towers of churros & lots more.

Ask your camarero for our menus, or visit us at [tapasrevolution.com/](http://tapasrevolution.com/) fiestas.

¡Hasta pronto!

### FINGER TAPAS

*from £15.95 per person.*

*Perfect for standing parties*

### BITE SIZE TAPAS

Mini Pan de la Casa, Croquetas, Tortilla De Patatas, Chorizo y Padron Skewers, Pincho Moruno, Alitas de Pollo, Courgette y Goats Cheese Roulade

### PAELLA BOWLS

Party friendly mini bowls of Spain's iconic saffron rice dish with chicken or vegetables

### TAPAS FEASTS

*from £16.95 per person.*

*The ultimate fiesta food for tables of 12 or more*

### CLASSIC TAPAS TO SHARE

Croquetas De Jamon, Calamares Fritos, Tortilla De Patatas, Chorizo, Alitas De Pollo & many more

### PAELLA FOR THE TABLE

Large paella pans for the table: choose from Paella De Verduras, Paella Valenciana or Paella De Marisco

### CELEBRATION

### CHURROS

*£4.50 per person.*

*The ultimate finale to all fiestas*

### CHURROS CON CHOCOLATE

Baskets of freshly fried churros and cut strawberries to dip in warm chocolate fondue

