



MENU



Tapas is the perfect sharing meal. Originally from Spain, Tapas is a selection of savoury dishes. Order 2-3 dishes per person & enjoy as a group.

www.weststreettapas.co.uk

COLD TAPAS

TABLA DE PAN £5.00

Bread served with extra virgin olive oil, sherry vinegar and alioli for dipping

OLIVOS £5.50

Bowl of Spanish gordal Queen olives

PAN CON TOMATE £6.50

Toasted bread topped with tomatoes, extra virgin olive oil & garlic

PAN CON TOMATE Y JAMON IBERICO £9.50

Toasted bread topped with Iberico ham, tomatoes, extra virgin olive oil & garlic

QUESO MANCHEGO Y MEMBRILLO £7.50

Manchego cheese served with quince jelly

TABLA DE EMBUTIDOS £8.50

A selection of Spanish charcuterie. Pork loin (lomo), smoked chorizo, cecina (cured beef), Spanish serrano ham and smoked salchichon (spanish salami). Served with pickled peppers.

BOQUERONES £7.50

White anchovies marinated in olive oil, garlic and parsley

TABLA MIXTA £13.50

Perfect for 2 to share, manchego cheese with quince jelly, Spanish charcuterie, pan con tomates, salted almonds and Queen olives.

Allergies - please ask our staff for allergy information, they will be happy to provide you with our allergy matrix.

Gluten Free Bread and vegan alioli is available, please ask.

HOT TAPAS

ALBÓNDIGAS £8.50

Spanish style meatballs in tomato sauce made with pork & beef

CHORIZO AL VINO £8.50

Chorizo sausage cooked in red wine & honey

ALITAS DE POLLO £8

Marinated chicken wings in a honey & lemon dressing

BARRIGA DE CERDO £9.50

Slow cooked pork belly in a dry sherry & honey glaze

CROQUETAS DE JAMÓN £8.50

Ham & bechemal croquetas balls served with alioli

GAMBAS PIL PIL £9.50

King prawns cooked in olive oil, garlic & chilli

TORTILLITAS DE CAMARONES £6.95

Andalusian shrimp fritters. Tiny whole shrimp deep fried in batter served with a wedge of lemon

BÚNUELOS DE BACALAO SALADO £8.50

Deep fried salt cod fritters served with our homemade tartare sauce and a wedge of lemon

CALAMARES CON SALSA TÁRTARA £7.50

Lightly battered and deep fried calamari served with homemade tartare sauce

CROQUETAS DE SETAS £7.50

Wild boletus mushrooms croquetas balls served with alioli

TORTILLA DE PATATA £7.50

Spanish omelette made with potatoes

PATATAS BRAVAS £6.50

Fried potatoes with spicy tomato sauce and alioli

PIMIENTOS DE PADRÓN £6.50

Padron peppers fried in olive oil sprinkled with sea salt

CHAMPIÑONES AL AJILLO £6.50

Mushrooms cooked in olive oil with garlic and sherry

DESSERTS

CHURROS **£7**

Spanish doughnuts, tossed in cinnamon sugar with chocolate sauce for dipping

TARTA DE QUESO **£7.50**

Traditional homemade cheesecake from the Basque region

TARTA DE SANTIAGO **£7.50**

Traditional homemade Spanish almond cake which originated in Galicia

TABLA DE POSTRES **£12.50**

Can't decide? Try all 3 desserts.

CHOCOLATE FONDANT **£8**

Goosey chocolate fondant served with crème anglais and raspberry & chipotle coulis

VANILLA, TOFFEE & HONEY ICE CREAM POT **£7**

LEMON TART **£7.50**

Individual lemon tart served with clotted cream and raspberry coulis

all our desserts pair well with Pedro Ximénez Sherry

