

EASTER MENU

Banquet Menu available Sunday 4th April 2021 from 4pm

Time slot must be pre booked. Collection Only.

£25 Per person. Minimum 2 people, Maximum 8 People.

TO START

Plato Mixo

A selection of cured Ibérico meats, Spanish cheeses with bread sticks & membrillo, with a mixture of marinated Manzanilla, Gordal and black olives.

CHOOSE A MAIN

OPTION 1

Albóndigas

Pork & Beef meatballs in tomato sauce & manchego crumb.

Patatas Bravas (v)

Sautéed potatoes in a spicy tomato sauce with Alioli.

Chorizo a la Miel (gf)

Spicy chorizo sausage drizzled in a honey & thyme jus.

With a choice of either:

Paella de Carne (gf)

Meat paella containing chorizo, chicken & serrano.

OR

Paella de Verduras (v) (gf)

Vegetarian paella of fresh seasonal vegetables.

OPTION 2

Albóndigas

Pork & Beef meatballs in tomato sauce & manchego crumb.

Patatas Bravas (v)

Sautéed potatoes in a spicy tomato sauce with Alioli.

Chorizo a la Miel (gf)

Spicy chorizo sausage drizzled in a honey & thyme jus.

Gambas Pil-Pil (gf)

King Prawns with olive oil, garlic & chilli.

Costillas (gf)

Dry rubbed pork ribs with a smokey BBQ sauce.

Queso de Cabra

Grilled goats cheese on toasted brioche with caramelised onions, apple chutney & a balsamic glaze.

CHOOSE A DESSERT

Tarte de Santiago
Traditional Spanish almond cake.

OR

Milk chocolate &
honeycomb cheesecake.

Pick Up Takeaway Only. Bookings via email only - info@tapastapas.co.uk

Limited time slots available to encourage social distancing. Please arrive promptly for your time slot on the day.

We will only be allowing 2 people into the building at any time. You may have to wait outside for a short while.

Please make us aware of any allergies upon ordering. More vegetarian options available upon request.

EASTER MENU

Personalise your banquet by adding some of our favourite dishes:

Albóndigas Pork & Beef meatballs in tomato sauce & manchego crumb.	5.50	Gambas Pil-Pil (gf) King Prawns with olive oil, garlic & chilli.	7.75
Patatas Bravas (v) Sautéed potatoes in a spicy tomato sauce with Alioli.	5.20	Costillas (gf) Dry rubbed pork ribs with a smokey BBQ sauce.	7.25
Chorizo a la Miel (gf) Spicy chorizo sausage drizzled in a honey & thyme jus.	5.75	Queso de Cabra Grilled goats cheese on toasted brioche with caramelised onions, apple chutney & a balsamic glaze.	5.75
Chunky Chips Thickly cut chips.	3.50	Croquetas Ibéricas Serrano ham & cheese croquettes with a manchego sauce.	5.50
Tortilla de Patatas (gf) Traditional Spanish omelette of potatoes, eggs & onions.	5.20		

DRINKS

Soft Drinks

Coca cola	2.45
Diet Coke	2.45
Fanta Orange	2.45
J2O Orange and Passionfruit	2.45

Cocktails

Mix will make up to 4 drinks
if made correctly.
Garnish will be supplied
as well as instruction cards.
ICE NOT SUPPLIED

Pornstar Martini Mix	15.00
Redberry Daiquiri Mix	15.00
Long Island Iced Tea Mix	15.00
Espresso Martini Mix	15.00

White Wine

Castillo de Piedra (Spain)	10.00
A crisp, sweet white wine with a delicately fruity palate and attractive floral notes on the nose.	
Milenrama Rioja Blanco (Rioja)	12.00
Made from 30 year old vines. Bouquet of yellow fruits mixed with notes of hazelnut. Soft and silky with a fine, off dry flavour to finish.	

Red Wine

Milenrama Tinto (Rioja)	12.00
100% Tempranillo. Aromas of red-fruits and liquorice. A delightfully fruity taste with good length.	

Sangria

1ltr (4-6 wine glasses) worth once
ice is added. Fruit supplied.
ICE NOT SUPPLIED.

Red Wine Sangria	12.00
Red wine, secret liquor mix, orange juice, cinnamon and lemonade.	
Rose Strawberry Sangria	12.00
Rose wine, secret liquor mix, strawberry puree, orange juice, cinnamon and lemonade.	

Pick Up Takeaway Only. Bookings via email only - info@tapastapas.co.uk

Limited time slots available to encourage social distancing. Please arrive promptly for your time slot on the day.

We will only be allowing 2 people into the building at any time. You may have to wait outside for a short while.

Please make us aware of any allergies upon ordering. More vegetarian options available upon request.