

TAPAS & ITS ORIGINS

To the average Spaniard, the local tapas bar provides the three things held dearest good food, good wine and the opportunity to offer an opinion in convivial conversation.

The word tapas literally means lid, and the origin of the tapas custom most probably lies in the placing of a small plate or lid over a glass of wine when served .

It is also said that a centuries-old decree insisted all bars and road-houses serve food as an accompaniment to wine, in an attempt to ensure at least a modicum of sobriety among the nations coach drivers.

Whatever its origins may have been, tapas have now become an integral part of the Spanish way of life.

In the last two decades tapas have become very popular internationally, where the proliferation of tapas bars is a testament to the public's willingness to embrace the nation known for a more sensible social

Style of drinking.

Tapas menu

Aceitunas olives – Mixed olives marinated	€3.50
Pan de barra -Fresh bread served with extra virgin olive oil,balsamic vinegar	€2.95
Pan de ajo -Fresh toasted garlic bread, tapenade of guacamole	€3.50
Pan de ajo con queso -Freshly toasted garlic bread with cheese	€3.95
Pan con jamon y tomate -sliced of fresh bread, sliced tomato, basil, garlic, olive oil, Topped with thinly sliced Serrano ham	€5.95
Ensalada de tomato y queso -Fresh slices of tomatoes, grilled goats cheese,olives	€6.95
Patatas bravas -Fried potatoes with spicy tomato sauce	€3.50
Patatas bravas con queso -Fried potatoes with melted cheese, Spicy tomato sauce	€4.95
Aioli –deep fried cubed potatoes smothered in garlic, chive , mayonnaise sauce	€3.50
Chorizo y patatas picante –deep fried cubed potatoes, sautéed with chorizo sausage, Smoked paprika.	€6.95
Jamon Serrano -The famous cured serrano ham from the high plateau of central Spain , Served with toasted wheaten bread	€9.95
Plato de charcuteria -Spanish cured Serrano ham, salami, pepperoni, cherry tomato, Feta or goats cheese, olives, baby leaves, drizzled with basil oil (optional)	€12.95
Melon galia y jamon Serrano -fresh melon slices topped with Serrano ham, mint, Drizzle of honey dressing	€5.95
Breaded mozzarella balls -Lightly fried and wrapped in salami,baked in the oven	€6.95
Tortilla esplanola -Spanish style omelette with potatoes, onions	€4.50
Champinones con tocino -button mushroom, smoked bacon cooked in olive oil, Creamy dry white wine basil cream	€5.50

Tapas menu

Gambas gabardine -deep fried Dublin bay prawns in light crispy batter, garlic mayo	€7.95
Gambas pil pil -Dublin bay prawns, boston prawns in sizzling chilli, garlic infused oil	€7.50
Calamares andaluza -Deep fried squid rings in seasoned breadcrumbs, served with roasted garlic mayonnaise, lemon wedges	€8.95
Pescado blanco frita -Deep fried white fish in a light crispy batter,lemon mayonnaise	€7.50
Chorizo frito alvino -Spicy Spanish sausage, flavoured with garlic,herb, sautéed in red wine	€6.95
Arbandigas a la jardinea -Our Spanish meatballs (beef),served in spicy tomato sauce	€6.95
Alitas de pollo -Marinated chicken wings	€6.95
Pollo con salsa -Chicken breast with sliced mushroom in a rich sherry, white wine cream sauce	€5.95
Brochelas de pollo -skewers of chicken breast, chunks, onion, peppers	€5.95
Brochelas de chorizo v pollo -skewers of chorizo, chicken breast chunks, onion	€6.95
Pollo Marbella -Chicken cooked with paprika, chorizo, sweet peppers, Onion, white wine cream sauce	€5.95
Breaded mozzarella balls -Lightly fried and wrapped in salami, baked in the oven	€6.95
Tortilla Esplanola -Spanish style omelette with potatoes, onions	€4.50

Tapas platter for 2 persons €22.95

Pan de ajo,
Patatas bravas,
Gambas pil pil,
Brochelas de pollo,
Chorizo frito alvino.

Carafe of San Miguel (2 pints) €9.50

Buen provecho

