

COCINA
- La -
Tapería

ESPAÑOLA

SALAD & Soup

ENSALADA ESPAÑOLA

Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, spanish salchichón & lomo ibérico with sherry vinaigrette

\$24

SUPREMA DE MARISCO Y CALABAZA

Cream of pumpkin soup served with poached scallops, olive croutons, grated manchego cheese with a touch of saffron

\$18



COLD Tapas

DEGUSTACIÓN DE IBÉRICOS

Mixed ibérico platter with picos cracker (100g)
(chorizo, jamón ibérico, salchichón ibérico)

\$36

BURRATA CON GAZPACHO

Burrata cheese with gazpacho, diced vegetables, quince jelly & balsamic glaze

\$26

GAZPACHO ANDALUZ

Cold tomato cream soup from Andalucía sprinkled with chopped vegetables & hard-boiled egg

\$16

PLATO DE JAMÓN

Joselito paleta gran reserva 24 months with picos cracker \$46/100g

\$26/50g

TOMATE MOMOTARO CON VINAGRE Y BOTTARGA

Sliced momotaro tomato with 50 year aged sherry vinegar drizzled with Arbequina extra virgin olive oil & shaved bottarga

\$16

ANCHOAS EN PAN DE CRISTAL

Smoked anchovy fillet on crystal bread flavoured with garlic & tomato, drizzled with Arbequina extra virgin olive oil (4 pieces)

\$18

CAPRICHIO DE SANTOÑA

Piquillo pepper stuffed with tuna & anchovy remoulade (3 pieces)

\$18

CROQUETAS DE JAMÓN

Croquette of suckling pig bechamel & jamón ibérico (4 pieces)

\$15

GAMBAS AL AJILLO

Prawns cooked with garlic chilli & extra virgin olive oil

\$20

ALMEJAS A LA MARINERA

Fresh venus clams cooked in dry sherry wine, pimentón de la vera, garlic & extra virgin olive oil

\$18

CHIPIRONES FRITOS EN SU TINTA

Crispy baby squid cooked in squid ink served with garlic mayonnaise

\$16

ROLLITO DE JAMÓN RELLENO DE CALAMAR

Squid wrapped with jamón ibérico a la plancha, served with fresh lime (4 pieces)

\$18

CHAMPIÑONES CON JAMÓN AL AJILLO

Fresh mushrooms sautéed with garlic slivers in extra virgin olive oil, jamón serrano & organic egg confit

\$16

ANCAS DE RANA AL AJILLO

Frog legs in sizzling garlic with sobrasada ham & broad beans

\$24

PRESA IBÉRICA A LA PARRILLA

Charcoal grilled Iberian pork marinated with spices & herbs with extra virgin olive oil (180g)

\$24

COSTILLITAS DE CORDERO A LA PARRILLA

Charcoal grilled lamb rib confit glazed with honey mustard

\$26

WARM Tapas

CROQUETAS DE MANCHEGO

Croquette of manchego cheese béchamel (4 pieces)

\$15

CORREDERAS DE CARNE

Beef cheek sliders, pickled vegetables & aioli sauce (2 pieces)

\$16

CRUJIENTES DE LUBINA

Rockfish fritter with lemon & aioli sauce

\$16

PULPO A LA GALLEGA

Octopus served in Galician style

\$22

HUEVOS ESTRELLADOS CON PATATAS PAJA, CHORIZO, PIMIENTO DEL PIQUILLO Y CHAMPIÑONES

Fried egg with ibérico chorizo, piquillo red pepper, mushrooms & straw potato

\$18

HÍGADO DE PATO FRITO EN EL PAN DE CRISTAL

Pan-fried duck liver, onion chutney, muscovado sugar & aioli on crystal bread (2 pieces)

\$18

ALBÓNDIGAS EN SALSA IBÉRICA

Home-made meatballs (chicken, pork & beef) cooked in chorizo ibérico sauce

\$18

U.S PRIME A LA PARRILLA

Charcoal grilled U.S prime striploin with Tempranillo wine reduction sauce (200g)

\$30

PAELLA

CHISTORRADO DE POLLO

Chistorra sausage, chicken paella with piquillo pepper & grated cheese
regular \$30 | large \$52

PAELLA NEGRA DE MARISCO

Squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona
regular \$32 | large \$56

PAELLA DE BOGAVANTE

Lobster paella, saffron, runner beans & tomato
\$78

Mains

CHULETILLAS DE CORDERO

Grilled Welsh lamb rack with piquillo pepper

\$38

ESTOFADO CORTO COSTILLAS

Braised short-rib with jamón serrano, sun dried bell pepper, red Spanish wine reduction sauce, served with grated dark chocolate

\$30

SUPER-COCHINILLO CONFIT

Suckling pig confit served with Calanda peaches & caramelised white onions cooked with sherry vinegar (serves 2)

\$65

MAGRET DE PATO A LA PARRILLA

Grilled Magret duck breast, butternut purée, braised red cabbage with raisins & truffle reduction (serves 2)

\$46

RIB-EYE DE WAGYU A LA PARRILLA DE CARBÓN

Charcoal grilled wagyu rib-eye served with french fries, mesclun & tempranillo wine reduction sauce (min 300g)

\$26/100g

CALDERETA ASTURIANA

Asturian seafood stew of shrimps, clams, squid, scallops & rockfish

\$36

PARGO A LA PLANCHA

Pan-fried red snapper with potato confit, clams & parsley

\$30

BOGAVANTE A LA PARRILLA

Grilled Boston lobster with romesco sauce served with cherry tomato & bell pepper

\$72

Specialty BREAD

BAGUETTE

Grilled baguette

\$4

PAN DE CRISTAL CON ACEITE DE OLIVA

Crystal bread with Arbequina extra virgin olive oil & salt

\$4

PAN TUMACA

Crystal bread with extra virgin olive oil & diced tomato

\$6

Sides

ENSALADA

Mesclun salad with vinaigrette

\$7

SALTEADO DE CHAMPIÑONES

Mushrooms sautéed in extra virgin olive oil

\$8

PATATAS FRITAS

French fries

\$6

PATATAS BRAVAS

Fried Idaho potato with aioli & bravas sauce

\$10

COLES DE BRUSELAS CON CHORIZO

Brussels sprouts with chorizo

\$10



DESSERT

PLATO QUESOS ESPAÑOLES

Premium Spanish cheese platter with Andalucía quince paste

\$14

MARQUESA DE CHOCOLATE

Chocolate marquise topped with baked almond praline

\$14

AL HORNO DE LA MIGAJA DE LA BAYA

Baked seasonal berries crumble (waiting time 15 minutes)

\$22

CHURROS CON CHOCOLATE

Churros with chocolate sauce

\$14

CREMA CATALANA

Catalan cream enriched with mango bits & à la minute crispy caramelised topping

\$12

SORBETE Y HELADO (single scoop)

Forest berries sorbet

Vanilla ice-cream

Chocolate ice-cream with hazelnut & truffle

\$8

PRICES ARE SUBJECTED TO PREVAILING GOVERNMENT TAXES & SERVICE CHARGE



BEVERAGES

COFFEE & Tea

ESPRESSO	\$5
DOUBLE ESPRESSO	\$5.50
AMERICANO / CAPPUCINO / LATTE	\$6
EARL GREY / ENGLISH BREAKFAST / CHAMOMILE / GREEN TEA / PEPPERMINT	\$6

SOFT DRINKS / Chilled Juices / BOTTLED WATER

COKE / DIET COKE / SPRITE / GINGER ALE / HOMEMADE ICED LEMON TEA	\$5
CRANBERRY / TOMATO / ORANGE / FRESH LEMON / PINEAPPLE	\$7
ACQUA PANNA (750ML) / SAN PELLEGRINO (750ML)	\$8

Beer

TIGER / HEINEKEN	\$12
ESTRELLA DAMM BARCELONA	\$13
KONA LONGBOARD	\$15

Non-alcoholic COCKTAILS


FRUIT PUNCH <i>Orange, pineapple, lemon & grenadine syrup</i>	\$8.50	SHIRLEY TEMPLE <i>Lemon, sprite & grenadine syrup</i>	\$8.50
BERRIES SENSATION <i>Cranberry jus, pineapple jus, orange jus & blueberry purée</i>	\$8	LIME FIZZ <i>Aloe vera jelly, lime cordial & topped with sprite</i>	\$7
TROPICAL BREEZE <i>Pineapple jus, cranberry jus, mint leaves, sprite & grenadine syrup</i>	\$7		

COCKtails


LA TAPERIA SIESTA <i>Vodka, midori, orange, raw sugar, ginger & mint leaves</i>	\$16	DRY MARTINI <i>Gin & dry vermouth</i>	\$14
SANGRIA TINTO / BLANCO <i>Choice of tinto or blanco wine, brandy, cointreau, seasonal fruits & lemonade</i>	🍷 \$15 🍷 \$53	BACARDI <i>Rum, triple sec, lemon, syrup & grenadine syrup</i>	\$14
MOJITO <i>Rum, fresh mint, lime & soda</i>	\$14	VODKA MARTINI <i>Vodka & dry vermouth</i>	\$14
CAIPIRIÑA <i>Cachaça 51, brown sugar & lime juice</i>	\$14	GIMLET <i>Gin & lime cordial</i>	\$14
BLACK RUSSIAN <i>Vodka & kahlua</i>	\$14	BLOODY MARY <i>Vodka, tomato, worcester sauce, tobasco, salt & pepper</i>	\$14




APERITIVO *& Digestivo*

CAMPARI	 \$10	 \$170
DRY VERMOUTH	 \$10	 \$175
FAMILIA BELASCO	 \$10	 \$90























Vodka, Gin & Rum

SMIRNOFF RED LABEL	 \$12	 \$170
BOMBAY SAPPHIRE	 \$12	 \$170
CACHAÇA (BRAZIL)	 \$12	 \$160
BARCADI CARTA BLANCA	 \$12	 \$160

COGNAC *& Brandy*

COURVOISIER V.S	 \$12	 \$170
CIEN LUSTROS <i>Brandy de Jerez, Gran Reserva</i>	 \$14	 \$170
HENNESSY V.S.O.P	 \$16	 \$310
REMY MARTIN V.S.O.P	 \$16	 \$310
REMY MARTIN X.O	 \$35	 \$750

WHISKY

	JIM BEAM	 \$12	 \$170
GLENDRONACH	THE HIELAN 8 YEARS	 \$12	 \$205
	ORIGINAL 12 YEARS	 \$14	 \$215
	GLENDRONACH 1971	 \$210	 \$2900
SCOTCH	BALLANTINE'S FINEST	 \$12	 \$170
	CHIVAS REGAL 18 YEARS	 \$18	 \$380
SINGLE MALT	LAPHROAIG 10 YEARS	 \$16	 \$270
	GLENFIDDICH 18 YEARS	 \$30	 \$530
	HIGHLAND PARK 12 YEARS	 \$18	 \$310
	THE MACALLAN 12 YEARS SHERRY OAK	 \$18	 \$310
	HAKUSHU 12 YEARS	 \$26	 \$430

Liquers & TEQUILA

BAILEY'S IRISH CREAM	 \$12	 \$170
COINTREAU	 \$12	 \$170
KAHLUA	 \$12	 \$170
MIDORI	 \$12	 \$170
TRIPLE SEC	 \$12	 \$170
JOSE CUERVO	 \$12	 \$170

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