

## LIGHT TAPAJAX

### PAN CON TOMATE(V)

£4.50

### SPANISH TORTILLA WITH CHORIZO AND SPINACH (GF)

£8.00

### PATATAS BRAVAS (GF) (V)

£7.50

### PADRON PEPPERS FINISHED WITH MALDON SALT FLAKES (V) (GF) (VG)

£7.00

### TEMPURA VEGETABLES SERVED WITH A SEASAME AND MUSTARD DIP (VG) (V)

£7.00

### CHEESE AND MUSHROOM CROQUETAS SERVED WITH A PIQUILLO PEPPER SAUCE (V)

£8.00

### HOME-MADE IBERIAN HAM CROQUETAS SERVED WITH A PIQUILLO PEPPER SAUCE

£8.00



### 100% IBÉRICO ACORN FED HAM 80g (GF)

£19.50

## FISH TAPAJAX

### CLASSIC WHITEBAIT SERVED WITH SALT, LIME AND AIOLI SAUCE (GF)

£7.00

### LIGHTLY BATTERED BABY SQUID WITH AIOLI SAUCE

£8.00

### GARLIC AND CHILLI PRAWNS (GF) AND BREAD

£10.00



### LIGHTLY BATTERED MONK FISH WITH A CHILLI AND LIME SAUCE

£10.50

### PAN SEARED SEABASS, SERVED WITH MANGO CHUTNEY SAUCE AND SALTED KALE

£12.00

### SCALLOPS ON A CRÈME OF PUMPKIN SAUCE (GF) , TOPPED WITH CHORIZO CRUMBLE

£13.50

## MEAT TAPAJAX

### GRILLED CHORIZO SERVED WITH A RED WINE AND HONEY SAUCE

£9.00

### TEMPURA CHICKEN STRIPS WITH SPICY PAPRIKA AND MAYONNAISE SAUCE

£9.50



### IBERIAN PORK TOPPED WITH WILD MUSHROOMS, SERVED WITH A

### GREMOLATA SAUCE(GF)

£10.00

### SLOW BRAISED IBERIAN PORK CHEEKS SERVED WITH DAUPHINE POTATOES AND SMASHED BEETROOT

£11.50

### MARINATED SPICY BEEF SKEWERS, SERVED WITH A PEANUT AND TAMARIND SAUCE

£12.50



### ARGENTINIAN FILLET STEAK (150G) (GF)

£16.50

## DESSERT TAPAJAX

### CARAMELISED BANANA SERVED WITH ICE CREAM, SUMMER FRUITS SAUCE, COOKIES AND SALTED CARAMEL CHIPS (V)

£7.00



= CHEF'S SPECIAL

Share a story of '@tapajax' on your Instagram for a shot of Limoncello on us!

(V) – Vegetarian

(GF) – Gluten Free

(VG) – Vegan

# TAPAJAX

## WHITE WINE

### ARBOS PINOT GRIGIO, ORGANIC, CASTELLANI. SICILY, ITALY 2019

175ML- £6.00, 250ML- £8.50, BOTTLE- £24.00

### AZUMBRE VERDEJO, CUATRO RAYAS, RUEDA, SPAIN 2018

175ML- £7.00, 250ML- £9.50, BOTTLE- £27.00

### SIX POETS CHARDONNAY, CALIFORNIA, USA 2017

175ML- £7.50, 250ML- £10.00, BOTTLE £29.00

### BOTIJO BLANCO GARNACHA BLANCA, VALDEJALÓN, SPAIN 2018

175ML- £7.50, 250ML- £10.50, BOTTLE- £31.00

### OUTNUMBERED SAUVIGNON BLANC, MATAHIWI ESTATE, WAIRARAPA, NEW ZEALAND 2019

175ML- £8.00, 250ML- £12.00, BOTTLE- £35.00

### AD LIBITUM TEMPRANILLO BLANCO, ORGANIC, RIOJA, SPAIN, 2019

175ML- £9.00, 250ML- £13.50, BOTTLE- £38.00

### SACABEIRA, ALBARINO, RIAS BAIXAS, SPAIN, 2017

£42.00

### SAINT-VERAN 'MADAME NOLY', DOMAINE DE LA CHAPELLE, BURGUNDY, FRANCE 2017

£45.00

## ROSE WINE

### FIGUIÈRE ROSÉ, IGP MEDITERRANEE, FIGUIERE-PROVENCE, FRANCE 2019

175ML- £7.50, 250ML- £10.50, BOTTLE- £31.00, MAGNUM- £60.00

### MAGALI SIGNATURE ROSÉ, COTES DE PROVENCE, FIGUIERE-PROVENCE, FRANCE 2019

175ML- £9.50, 250ML- £13.50, BOTTLE- £39.00

### WHISPERING ANGEL, ROSE, CHATEAU D'ESCLANS 2019

£44.00

## RED WINE

### CATANGA RED, ORGANIC, VINO DE LA TIERRA DE CASTILLA, SPAIN 2017

175ML- £6.00, 250ML- £8.50, BOTTLE- £24.00

### SEÑORÍO DA VILA MENCIA, BODEGAS DO CAMPO, RIBEIRO, SPAIN 2018

175ML- £7.00, 250ML- £9.50, BOTTLE- £27.00

### SIX POETS CABERNET SAUVIGNON, CALIFORNIA USA 2017

175ML- £7.50, 250ML- £10.00, BOTTLE £29.00

### TRONIDO CRIANZA, RIOJA, SPAIN 2015

175ML- £8.00, 250ML- £11.00, BOTTLE- £32.00

### LOS MEDANOS MALBEC, ORGANIC, BODEGA VINECOL, MENDOZA, ARGENTINA 2019

175ML, £8.50, 250ml- £12.00, BOTTLE- £34.00

### AD LIBITUM MATURANA TINTA, ORGANIC, RIOJA, SPAIN, 2018

£38.00

### NAVAJAS GRAN RESERVA, RIOJA, SPAIN 2011

£55.00

## SPARKLING WINE

### ASOLO PROSECCO SUPERIORE

125ML- £6.50, BOTTLE- £33.00

### HARROW AND HOPE, BRUT RESERVE, BUCKINGHAMSHIRE, ENGLAND

£50.00

### MOET & CHANDON IMPERIAL BRUT

£70.00

### LAURENT- PERRIER CUVÉE ROSE BRUT

£85.00