

LIGHT TAPAJAX

OLIVES

£5.00

PAN CON TOMATE (V)(VG)(G)

£6.75

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

£7.75

PATATAS BRAVAS SERVED WITH BRAVA AND AIOLI SAUCE (V)

£8.50

HOME-MADE CHEESE AND MUSHROOM CROQUETAS (V)(L)(G)

£8.85

HOME-MADE IBERIAN HAM CROQUETAS (L)(G)

£8.85

FRESHLY MADE TRADITIONAL SPANISH TORTILLA (V)

£9.00

ASPARAGUS WRAPPED IN SERANO HAM, DRIZZLED IN BUTTER (L)

£10.75

IBÉRICO ACORN FED HAM

50g- £10.50/ 100g- £19.75

FISH TAPAJAX

LIGHTLY BATTERED BABY SQUID WITH AIOLI SAUCE (G)

£10.85

GARLIC AND CHILLI PRAWNS, AND BREAD (G)

£12.75

PAN SEARED MONKFISH, SERVED WITH MASHED POTATO AND SPICY MANGO SAUCE

£13.75

ARROZ NEGRO (BLACK RICE) WITH PRAWNS, SQUID AND AIOLI SAUCE

£14.25

**GRILLED OCTOPUS, SERVED WITH A BED OF SLICED POTATO
AND A SPICY PAPIRIKA, AIOLI SAUCE**

£15.75

MEAT TAPAJAX

GRILLED CHORIZO SERVED WITH A RED WINE SAUCE

£9.75

CORN FED CHICKEN WITH A GARLIC AND GINGER KICK, TOPPED WITH ASPARAGUS

£11.25

TENDER, MARINATED LAMB SKEWERS WITH COUS COUS

£11.85

SECRETO IBERIAN PORK, WITH A GARLIC PUREE (L) AND GREMOLATA SAUCE

£12.35

SUCKLING PIG IN BAO BREAD BUNS (G), WITH A CHIPOTLE MAYO (3 BUNS)

£14.50

FILLET STEAK (150G), SERVED WITH PIQUILLO PEPPER SAUCE

£19.50

DESSERT TAPAJAX

BASQUE CHEESECAKE SERVED WITH A BLUEBERRY PUREE AND VANILLA ICE CREAM (G)

£7.95

ALMOND CAKE, SERVED WITH VANILLA ICE CREAM (G)

£7.75

ESPRESSO MARTINI

£11.50

(V) – Vegetarian (G) – Contains Gluten (VG) – Vegan (L) – Contains Lactose

WHITE WINE

	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
MACABEO, MOLINICO LOCO, MURCIA, SPAIN, 20223	£7.25	£9.80	£28.00
PINOT GRIGIO, CA' DI ALTE, VENETO, ITALY, 2022	£8.50	£11.00	£32.50
RIOJA BLANCO, EL COTO, SPAIN, 2023	£9.25	£12.25	£36.00
RUEDA VERDEJO, DUQUESA DE VALLADOLID, SPAIN, 2022	£9.45	£12.50	£36.50
SAUVIGNON BLANC, RIBBONWOOD, NEW ZEALAND, 2022	£10.25	£13.50	£40.00
RIOJA CHARDONNAY, EL COTO, SPAIN, 2021	£11.00	£14.00	£41.00
RIOJA `SELECCIÓN` BLANCO, IZADI, SPAIN, 2021			£50.00
`SENTIDIÑO` RÍAS BAIXAS ALBARIÑO, GALICIA, SPAIN, 2022			£52.00

ROSE WINE

	<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
LUBERON ROSÉ, SOUTHERN RHÔNE, FRANCE, 2022	£9.00	£12.00	£35.00
RIOJA ROSADO, IZADI LARROSA, SPAIN, 2022	£11.00	£14.00	£41.00
`VILLA ESTÉRELLE`, CÔTES DE PROVENCE, FRANCE, 2022			£52.00

RED WINE

175ml *250ml* *Bottle*

RIOJA

RIOJA CRIANZA, EL COTO, SPAIN, 2020	£9.75	£12.75	£38.00
		<i>MAGNUM</i>	£72.00
`COTO DE IMAZ` RIOJA RESERVA, EL COTO, SPAIN, 2018	£11.50	£14.75	£43.00
`COTO DE IMAZ` RIOJA GRAN RESERVA, EL COTO, SPAIN, 2017			£70.00
RODA ONE, BODEGAS RODA, RIOJA, SPAIN, 2007			£105.00
BODEGAS MÁXIMO, CASTILLA-LA MANCHA, SPAIN, 2020	£7.25	£9.85	£28.00
ORGANIC MONASTRELL, FAMILIA CASTAÑO, SPAIN, 2022	£8.00	£10.50	£31.00
MALBEC, ORGANIC, MENDOZA, ARGENTINA, 2021	£10.00	£13.25	£39.00
RIBERA DEL DUERO, MARQUÉS DE BURGOS, SPAIN, 2021	£11.00	£14.00	£41.00

100 YEAR OLD VINES

VINEA CIGALES CRIANZA, FINCA MUSEUM, SPAIN, 2021			£44.00
`LA RENACIDA` CIGALES, FINCA MUSEUM, SPAIN, 2019			£65.00

SPARKLING WINE

	<i>125ml</i>	<i>Bottle</i>
PROSECCO SPUMANTE EXTRA DRY, VENETO, ITALY	£7.60	£36.50
CHAMPAGNE PAUL LANGIER BRUT, FRANCE	£9.80	£60.00
CHAMPAGNE PIAFF BRUT ROSE, FRANCE		£70.00

COCKTAILS

(HAPPY HOUR 9.00PM-11PM)

MARGARITA	£8.00/£10.50	JUG- £29.00/£37.50
<i>Classic cocktail consisting of Tequila, Cointreau and fresh lime juice, served on the rocks</i>		
NEGRONI		£8.00/£11.50
<i>Classic cocktail, made with gin, Campari and Vermouth, served with orange slice</i>		
ESPRESSO MARTINI		£8.00/£11.50
<i>Coffee flavoured cocktail with Dima's Vodka, Kahlua coffee liqueur and Espresso</i>		
TAPAJAX' PICANTE		£10.50
<i>Repasado tequila, agave syrup, fresh lime juice with a kick of chilli!!</i>		
APEROL SPRITZ		£10.75
<i>Refreshing summer favourite, with a mix of Aperol, Prosecco and Soda Water</i>		
VODKA MULE		£10.75
<i>Dima's Vodka, with fresh lime added, topped with ginger beer</i>		
COSMOPOLITAN		£11.00
<i>Dima's Vodka, Cointreau, lime and cranberry juice</i>		
DARK N' STORMY		£11.00
<i>JPJ rum, fresh lime squeeze, angostura, topped up with ginger beer</i>		
PINA MOJITO		£11.50
<i>Malibu, Bacardi, topped with refreshing Pineapple Juice</i>		

SANGRIA

<i>Spanish Summer Classic. A mixture of chilled wine, chopped fruit, brandy and sugar!</i>		JUG
RED WINE SANGRIA		£28.00
WHITE WINE SANGRIA		£28.00

BEERS

DRAFT

ESTRELLA DAMM	½ Pint- £3.45, Pint- £6.75
<i>Classic Mediterranean style lager, brewed with rice for a light refreshing finish!</i>	
VICTORIA MALAGA	½ Pint- £3.40, Pint- £6.80
<i>An amber lager from the seaside town of Malaga. Crisp and fruity</i>	

BOTTLES

DAURA DAMM GLUTEN FREE	£5.90
<i>A gluten free, fresh tasting alternative to Estrella</i>	
FREE DAMM	£5.90
<i>Non Alcoholic Lager</i>	
COMPLITA IPA	£5.95
<i>A bold and hop forward West Coast-style IPA brewed with Spanish hops!</i>	
MAGNERS IRISH CIDER	£6.10
<i>Ireland's greatest cider</i>	

SPIRITS

GIN

	25ML	50ML
GORDON'S	£4.85	£8.55
BOMBAY	£5.10	£8.75
TANQUERAY SEVILLA	£5.40	£9.00
HENDRICK'S	£5.65	£9.60
GIN MARE	£6.70	£10.45

WHISKEY

	25ML	50ML
JAMESON'S	£5.10	£8.75
JACK DANIELS	£5.10	£8.75
CHIVAS REGAL	£5.35	£9.00
JOHNNIE WALKER	£5.65	£9.60
GLENFIDDICH	£5.90	£10.00
LAPHROAIG	£6.45	£10.40

VARIOUS

	25ML
LIMONCELLO	£4.30
SAMBUCA	£4.85
COINTREAU	£4.95
FIREBALL CINNAMON	£4.95
JAGERMEISTER	£5.90
BAILEYS	50ML £6.60
BABY GUINNESS	£6.60


SELECTION OF MIXERS

£3.20

SOFT DRINKS

COKE/ DIET COKE	£3.50
SAN PELLEGRINO ORANGE/ LEMON	£3.75
J2O ORANGE & PASSION FRUIT/ APPLE & RASPBERRY	£3.75
APPLETISER	£3.25
STILL/ SPARKLING WATER	£5.50

VODKA

	25ML	50ML
DIMA'S 	£5.40	£9.00
GREY GOOSE	£6.70	£10.45

RUM

	25ML	50ML
MALIBU	£4.60	£7.40
BACARDI	£4.85	£7.95
MORGAN SPICED	£4.85	£7.95
JOHN PAUL JAMES RUM	£5.65	£9.10
<i>(Great on the rocks)</i>		

COGNAC

	25ML	50ML
COURVOISIER	£5.10	£8.25
HENNESSY SPECIAL	£5.90	£9.40

TEQUILA

	25ML
JOSE CUERVO GOLD	£4.85
CAZCABEL COFFEE	£5.40
PATRON SILVER	£6.70
PATRON ANEJO	£7.50

SHERRY

	75ML
'DON' FINO SANDEMAN JEREZ	£4.85