

## PARA PICAR

- *Pan altamuras*, toasted garlic bread with olive oil and balsamic vinegar (g) 3.50
- *Catalan bread* with olive oil, garlic, and fresh tomato seasoned (g) 5.45
- *Pincho Serrano*, Catalan bread, garlic, manchego and jamon serrano (g) 6.95
- *Boquerón Anchoa*, Catalan bread with, garlic, fresh tomatoes & anchovies (g) 6.95
- *Olives* marinated with, lemon, garlic, and rosemary 4.45
- *Padrón peppers* pan fried with Halen Môn Sea salt 5.95
- *Halloumi cheese*, coated, deep fried served with aioli (v)(m)(g) 7.95
- *Manchego aged & idiazabal*, smoked cheeses, fig marmalade (m) 6.95
- *Crouquetas del dia*, daily fresh made croquettes (ask server) 7.50

## CON AMIGOS

- *Iberian dry cured hams*, manchego aged & idiazabal smoked cheese 14.45
- *Mezze Feta cheese*, chorizo, tzatziki, hummus, stuffed peppers, olives, pita, 14.45
- *Fritto misto di mare*, mixed seafood plater, corn flour coated, deep fried 16.00

## PAELLAS

- *Paella Marisco* with mixed seafood, saffron & seasoning © 19.00
- *Paella Carne* with chorizo, chicken, saffron & seasonings 18.00
- *Paella Vegetariano* with mushrooms, truffle oil, saffron & seasoning (vg) 16.00

## Welcome to Taso Tapas bar

*So, you can enjoy them at their best, our dishes are cooked when your order arrives in the kitchen. This means your food is served as soon as it's ready, rather than in a fixed order.*

*Each tapas have a different preparation/cooking time, they will arrive when they are ready.*

*If you would like them served in a specific order, please let us know.*

*Paella to share for two people, take 30-40 minutes cooking time (worth the wait)*

*As a guide we'd suggest ordering 5 or 6 dishes to share between 2 people. You can always order more later, it's all part of the fun of our tapas! We often feature specials, based on the freshest seasonal ingredients our suppliers offer us on the day, and with generally limited availability.*

## VERDURAS

- *Patatas Bravas*, spicy tomato frittata, and aioli 6.95
- *Tomatoe con burrata salad*, olive oil, balsamic, pesto drizzle, (m) (p) 9.45
- *Rocket con burrata* salad, pomegranate, sundried tomatoes, pesto (m)(p) 9.45
- *Champignones*, Mushrooms sauteed with garlic, white wine and herbs 7.45
- *Aubergines*, stuffed with goat cheese and herbs in frittata sauce (m) 8.95
- *Tortilla*, traditional Spanish omelette, potatoes and onion, aioli (m) 6.95
- *Broccoli*, Grilled tender stem broccoli with chilli and garlic oil 7.95

## PESCADO

- *Gambas*, tiger prawns with chilli and garlic oil, cherry tomatoes © 10.50
- *Calamares*, squid coated and deep fried, paprika aioli, © (m) (g) 8.95
- *Lubina*, half seabass, pan fried, cherry tomatoes, garlic & herb sauce 10.50
- *Mejillones*, Mussels, white wine, garlic and chilli, spicy tomato frittata © 8.50
- *Pescado*, mixed seafood with chilli, garlic, white wine, & tomato sauce © 9.90

## CARNE

- *Albondigas*, meatballs, our homemade recipe, spicy frittata sauce (g) 8.95
- *Costillas*, pork ribs slow cooked in our home-made sauce (m) 9.95
- *Corderos*, Lamb chops, grilled with garlic and chimichurri 11.95
- *Chorizo*, caramelized onions, honey, and red wine reduction 8.95
- *Harissa*, spiced, boneless, chicken thigh, hummus, mojo rojo sauce 10.45
- *Pollo brava*, Chorizo & cheese, stuffed chicken breast, brava sauce 10.45
- *Higaditos*, Chicken livers, pan fried, honey, red wine reduced glaze 8.95

## POSTRES

- *Crèma Catalana*, a traditional take on crème Brulé (v) 5.95
- *Tarta de queso*, Basque burnt vanilla cheesecake 5.95
- *Affogato* de Pedro Ximenez, liquor, vanilla ice cream, espresso 5.45
- *Gelato*. Birch farm ice cream, vanilla, chocolate, (m) 4.95

(v) vegetarian, g-gluten, p-peanuts, m-milk sulphates, c-crustacean

Due to processes within our kitchen environment, we cannot guarantee the total absence of allergens. Please inform your server if you have any food allergy, intolerance, or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination.