

PARA PICAR

Pan altamuras, toasted garlic bread with olive oil and balsamic (g) 4.45

Catalan brucheta, with olive oil, garlic, and fresh tomato seasoned (g) 5.95

Pincho Cabra, catalan bread, goat cheese, peppers, pesto, (g) (p) 7.95

Boquerón Anchoa, catalan bread with, garlic, tomatoes & anchovies (g) 7.45

Olivas marinated with, lemon, garlic, and rosemary 4.45

Padrón peppers pan fried with Halen Môn Sea salt 6.45

Halloumi, wrapped in filo pastry, honey, sesame seeds (p) (m) 8.45

Manchego aged smoked cheeses, fig marmalade (m) 7.95

Crouquetas del día, daily fresh made croquettes (ask server) (g) 8.50

Tortilla, traditional Spanish omelette, potatoes and onion, aioli (m) 6.95

Iberian dry cured hams, manchego smoked cheese, sharing board 14.95

PAELLAS

Paella Marisco with mixed seafood, saffron & seasoning © 20.45

Paella Carne with chorizo, chicken, saffron & seasonings 19.45

Paella Veg mushrooms, truffle, saffron & seasoning (vg) 17.45

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 7.45

Tomatoe con burrata salad, olive oil, balsamic, pesto drizzle, (m) (p) 9.95

Rocket con burrata salad, pomegran, sundried tomato, pesto (m)(p) 9.95

Champignones, mushrooms, onions, garlic & parsley in brava sauce 7.45

Aubergines, stuffed with goat cheese and herbs in brava sauce (m) 9.45

Broccoli, grilled tender stem broccoli with chilli and garlic oil 8.45

Cauliflower pan fried, butter bean humus, pomegranate, chimichurri 9.45

PESCADO

(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.



www.tasotapasbar.com

Gambas, 4 tiger prawns with chilli and garlic oil, cherry tomatoes © 11.95
Calamares, baby squid coated and deep fried, aioli, © (m) (g) 9.45
Lubina, half seabass, cherry tomatoes, pesto crust (p) (g) 11.95
Mejillones, mussels, white wine, garlic and chilli, spicy tomato © 8.50

CARNE

Albondigas, meatballs, homemade recipe, spicy frittata sauce (g) 9.95
Costillas, pork ribs slow cooked in our home-made sauce (m) 10.95
Corderos, 4 lamb chops, grilled with garlic & chimichurri 14.45
Chorizo, caramelized onions, honey, and red wine reduction 9.45
Harissa, boneless chicken thigh, romesco & mojo rojo sauce (p) 10.45
Pollo brava, chorizo & cheese topped chicken breast, brava sauce 11.95
Higaditos, chicken livers, pan fried, honey, red wine reduced glaze 9.45

POSTRES

Crème Catalana, a traditional take on crème Brulé (m) 5.95

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Tarta de queso, Basque burnt vanilla cheesecake (m) 5.95
Chocolatto, chocolate souffle & vanilla cream (m) 6.95
Gelato, Birch farm ice cream, vanilla, chocolate, (m) 4.95

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