



## ※ SPANISH MADE SIMPLE

Spanish food is no longer the preserve of summer holidays, as Omar Allibhoy's *Spanish Made Simple* makes it incredibly easy to create authentic Spanish flavours at home. Try one of our specials from Omar's second book and pick up a copy today.

# TAPAS REVOLUTION

## SPANISH CAFE BAR & RESTAURANT

## ※ SANGRIA TIME

½ PRICE SANGRIA JUGS £7.50  
2 FOR 1 SPANISH GIN & TONICS



SUN TO FRI  
4 - 7 PM

 @TAPASREVOLUTION

## ※ LUNCH DEALS

£9.95



MAKE IT A SPANISH LUNCHTIME AND CHOOSE FROM ONE OF THE MENUS BELOW

MON TO FRI  
12 - 6 PM

### MENU RAPIDO



½ ROAST CHICKEN + FRIED POTATOES + DRINK

#### POLLO ASADO

Marinated half roast chicken, fried potatoes, baby gem lettuce & alioli

#### YOUR CHOICE OF DRINK

+ Estrella Galicia beer, glass of house wine, sangria or soft drink

### MENU DEL DIA



#### CHOOSE ONE TAPA

croquetas de jamón  
calamares fritos  
tortilla de patatas (v)

#### CHOOSE YOUR MAIN

+ paella valenciana  
arroz negro  
piquillos rellenos (v)



## HOLA Y BIENVENIDOS!

*In my hometown of Madrid, tapas is more than just food; sharing small plates at any time of the day is how we connect.*

*My tapas bar is open everyday for coffee, a beer, lunch, dinner or a G&T.*

*All of our dishes are freshly prepared from scratch in our kitchen, everyday. We source the finest ingredients from artisan Spanish producers, following traditional recipes that I have been using all my life - this is very important to me and I think it makes all the difference!*

*Buen provecho!*



**Omar Allibhoy**  
Chef & Founder

## TAPAS REVOLUTION OUR BEST-SELLING FIRST BOOK

Learn how to cook classic Spanish dishes at home and join the revolution **£20**

## SPANISH MADE SIMPLE OMAR'S NEW COOKBOOK

Foolproof Spanish recipes for every day. Cook without fuss and eat like a king **£20**

Be the first to know about what's on,  
new recipes from Omar and exclusive rewards.

**TAPASREVOLUTION.COM/SIGNUP**

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## GIN TONICS

### PREMIUM GIN FROM SPAIN

*all served as 50ml measures in a traditional balloon glass*



When you think of an iconic drink from Spain, sangría might come to mind but over the last five years, Spain has now become Europe's largest gin consumer. Gin Tonic as we call it in Spain is now primarily consumed as a night-time bar drink and increasingly, as an accompaniment to tapas. The following gins are a selection of our favourite Spanish distilleries who use fresh regional botanicals to produce a fine aromatic spirit that can be enjoyed with a good quality tonic water.

**Gin Mare**  
& Fever-Tree Mediterranean tonic  
*served with basil and rosemary*  
**£8.50**

**Ginabelle Plum Gin** infused with redberry tea  
& Fever-Tree Indian tonic  
*served with forest fruits*  
**£8.50**

**Nordes Galician Gin**  
& Fever-Tree Mediterranean tonic  
*served with mint and ginger*  
**£8.50**

## LIMONCITO

*saffron lemonade with 50ml of your choice of vodka or gin.*

**£8**



## CERVEZA & SIDRA BEER & CIDER



<b>Estrella Galicia</b> premium lager from north-west Spain 33cl 4.7%	<b>£3.95</b>
<b>Mahou</b> the favourite lager of Madrid 33cl 5.5%	<b>£3.85</b>
<b>1906 Estrella Reserva Especial</b> premium, medium-bodied lager 33cl 6.5%	<b>£4.50</b>
<b>Estrella Galicia sin alcohol</b> non-alcoholic beer 33cl 0.0%	<b>£2.50</b>
<b>El Gaitero</b> Asturian cider 33cl 5.5%	<b>£3.85</b>
<b>El Gaitero Tempranillo</b> cider from rioja grapes 50cl 4%	<b>£5.95</b>

## CERVEZAS ARTESANALES CRAFT BEER



Initially all beer in Spain came from the same handful of industrial brands but recently this has radically changed. There are now over 150 Spanish brands of craft beer with more breweries popping up nearly every week.

<b>La Socarrada</b> 33cl 6.0%	
<i>Amber-coloured golden ale made with rosemary and honey</i>	<b>£5.25</b>
<b>Palax Artisan Lager</b> 33cl 4.9%	
<i>The only artisan beer from the Rioja region with a second fermentation in the bottle</i>	<b>£4.50</b>
<b>Er Boqueron</b> 33cl 4.8%	
<i>Unfiltered golden ale made using sea water. Light and refreshing</i>	<b>£5.25</b>
<b>Sunset Session IPA</b> 33cl 4.2%	
<i>Golden coloured with passion fruit aromas, light and citrusy</i>	<b>£5.50</b>

## PICOTEO NIBBLES

<b>Pan de la casa</b>	£4.25
<i>toasted bread topped with garlic &amp; tomato sauce and Serrano ham</i>	
<b>Pan con tomate (v)</b>	£2.95
<i>toasted bread, garlic, tomato and olive oil</i>	
<b>Pan con alioli (v)</b>	£1.95
<i>bread with garlic mayo</i>	
<b>Aceitunas Manzanilla (v)</b>	£2.50
<i>marinated Andalusian green olives</i>	
<b>Almendras de Mallorca (v)</b>	£2.50
<i>slow-roasted almonds</i>	
<b>Queso Manchego y membrillo</b>	£5.75
<i>Castillian ewe's milk cheese with quince jelly</i>	

## JAMÓN & CHARCUTERÍA HAMS

Ibérico pigs are a unique breed that roam freely in the woodlands of Spain eating acorns and herbs. The meat is then cured and dry-aged for a minimum of two years to develop its delicious nutty and delicate flavour.

<b>Selección Ibérica</b>	£11.95
<i>a bigger plate, ideal to share, of both hand carved jamón and chorizo Ibérico</i>	
<b>Jamón Ibérico de bellota Montenevado</b>	£8.95
<i>acorn-fed Iberian ham, dry-aged for a minimum of 24 months and hand carved to order</i>	
<b>Jamón serrano del Consorcio</b>	£5.75
<i>18-month dry-aged ham</i>	
<b>Chorizo Ibérico de bellota</b>	£4.50
<i>Iberian dry-cured pork sausage with smoked pimentón</i>	

## SET MENUS OUR SUGGESTIONS FOR 2 PEOPLE TO SHARE

<b>CLÁSICO</b>	<i>Popular dishes from across the country</i> Pan con alioli (v) / Croquetas de jamón / Tortilla de patatas (v) Chorizo a la sidra / Paella Valenciana	£20
<b>DE LA CASA</b>	<i>The people's choice</i> Pan de la casa / Calamares fritos / Chorizo a la sidra Arroz Negro / Ensalada de tomates variados (v)	£24
<b>DEL CHEF</b>	<i>Our recommended specialities</i> Pan de la casa / Calamares fritos / Croquetas de jamón Pulpo a la Gallega / Albóndigas en salsa / Tortilla de patatas (v)	£28

\* A discretionary 10% service charge, which is distributed amongst the team, will be added to your bill. Every effort is made during kitchen preparation to ensure that all of our dishes, including those made of vegetarian ingredients, are not contaminated by allergens; however, we cannot always guarantee this to be the case. Allergen information is available on request. (v) = vegetarian. VAT included in the prices. Sorry we cannot bring the sun!

## TAPAS

WE RECOMMEND 2 OR 3 DISHES PER PERSON

*A camarero will be happy to advise you. Your tapas will be served the traditional way, in no particular order and as soon as they are ready!*

## ESPECIALES SPECIALS FROM OMAR AND OUR NEW COOKBOOK 'SPANISH MADE SIMPLE'

<b>Ensalada templada de remolacha (v)</b>	£4.95
<i>warm salad of roasted gem lettuce, beetroot and goat's cheese</i>	
<b>Albóndigas en salsa</b>	£6.25
<i>beef meatballs in a vegetable, tomato and white wine sauce</i>	
<b>Alitas de pollo a la miel y limón</b> PAGE 96	£5.50
<i>marinated crispy chicken wings with a lemon and honey dressing</i>	
<b>Piquillos rellenos de setas (v)</b> PAGE 109	£5.50
<i>baked piquillo peppers filled with mushroom béchamel and piquillo pepper sauce</i>	

## CARNES MEATS

<b>Croquetas de jamón</b>	£4.95
<i>deep-fried Ibérico ham and béchamel croquettes</i>	
<b>Torreznos con mojo dulce</b>	£5.95
<i>crispy pork belly with sweet and spicy sauce</i>	
<b>Paella Valenciana</b>	£4.95
<i>Spain's famous saffron rice dish cooked with chicken</i>	
<b>Chorizo a la sidra</b>	£5.50
<i>spiced Asturian sausage roasted with cider</i>	
<b>Huevos rotos</b>	£5.50
<i>baked chorizo sausage, potatoes and free-range egg</i>	

## PESCADOS SEAFOOD

<b>Calamares fritos</b>	£5.75
<i>deep-fried squid with alioli</i>	
<b>Gambas al ajillo</b>	£7.95
<i>tiger prawns with garlic and chilli oil cooked in a terracota dish</i>	
<b>Pulpo a la Gallega</b>	£6.95
<i>steamed octopus with potatoes and pimentón paprika</i>	
<b>Arroz negro</b>	£5.50
<i>black rice with prawns &amp; squid, served with alioli</i>	
<b>Bacalao con piperrada</b>	£6.50
<i>roasted cod loin with slow-cooked red peppers and olives</i>	

## VERDURAS VEGETABLES

<b>Berenjenas fritas (v)</b>	£5.50
<i>crispy fried aubergine with a spiced honey and thyme dressing</i>	
<b>Patatas bravas (v)</b>	£3.95
<i>roasted potatoes with spicy tomato sauce and alioli</i>	
<b>Pimientos de Padrón (v)</b>	£4.95
<i>fried sweet green peppers - ¡unos pican y otros no!</i>	
<b>Ensalada de tomates variados (v)</b>	£4.95
<i>red and yellow tomatoes, olives, basil and pickled red onion salad</i>	
<b>Tortilla de patatas (v)</b>	£3.95
<i>classic Spanish omelette with free-range eggs, potato and onion</i>	



## CAVA SPARKLING WINE



**Canals y Nubiola Plata Brut**  
**Segura Viudas Brut Rosado**

125 ml	750 ml
£4.95	£25
£5.95	£29.50

## SANGRIAS SPAIN'S MOST FAMOUS EXPORT



**Sangría de la casa** our favourite recipe  
**Tinto de verano** red wine and lemonade

Vaso	750 ml
£4.50	£14.95
£3.25	£10.95

## VINO BLANCO WHITE WINE



**Rama Blanco Viura Bodegas Coviñas Utiel Requena**  
*Notes of pineapple and bananas, with a floral hint*

Copa	Porrón	Botella
175 ml	500 ml	750 ml
£4.65	£12	£16.50

**Campo Nuevo Viura Chardonnay Navarra**  
*Fresh, dry and well-balanced. Delicate mineral and apple flavours*

£5.25	£13	£18.50
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**Pazo de Marinan Godello Treixadura Albariño Monterrei**  
*Smooth, citrus and peachy flavours. Great with seafood*

£5.75	£15	£22
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**Cuatro Rayas Verdejo Rueda**  
*Dry, powerful and fresh on the nose, full of fruity herbal flavours*

£6.25	£17	£23
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**Vivanco Viura Malvasia-Tempranillo Blanco Rioja**  
*Intense aromas of green apple, pineapple and floral hints*

£6.50	£17.50	£24.50
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## VINO ROSADO ROSÉ WINE



**Finca Valero Garnacha-Syrah Cariñena**  
*Dry rosé with red fruits on the palate and a crisp finish*

Copa	Porrón	Botella
175 ml	500 ml	750 ml
£4.95	£13.25	£18

## VINO TINTO RED WINE



**El Muro Tinto Garnacha Cariñena**  
*Soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper*

£4.65	£12	£16.50
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**Campo Nuevo Tempranillo Navarra**  
*Full-bodied 100% tempranillo with aromas of red fruits*

£5.25	£13	£18
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**Chivite Baluarte Roble Temp·Garn·Merlot 2014 Navarra**  
*Fresh, very fruity and soft with medium intensity*

£5.50	£14.50	£21
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**Tarima Monastrell Alicante**  
*Full-bodied and spicy, bursting with blue and black fruit notes. The ideal tapas red!*

£5.95	£15.50	£23
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**Finca La Estacada Tempranillo Reserva 2010 La Mancha**  
*Blended with cabernet sauvignon, syrah and merlot to create a complex and intense wine with blackberry and cacao notes*

£6.50	£18	£25
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## POSTRES DESSERTS



The first dish I ever cooked was a dessert when I was a 4 years old and before I became a chef I was a baker. All of our desserts are freshly made in-house just as I used to with my mum when I was growing up.

**Crema Catalana** £3.75  
*traditional Spanish custard made with vanilla, cinnamon and lemon*

**Torrija** £4.75  
*caramelised brioche bun soaked in custard, served warm*

**Queso Manchego y membrillo** £5.75  
*Castillian ewe's milk semi-cured cheese with quince jelly*

**CHURROS** £3.50  
*Spanish doughnuts freshly made in-house, tossed in cinnamon sugar and served with hot dipping chocolate*

## JEREZ Y DIGESTIVOS

### SHERRY AND AFTER DINNER DRINKS



**La Ina Fino NV Jerez 75ml** £3.75

**Alvear Pedro Ximénez Añada Montilla-Moriles 75ml** £5.50

**Licor de avellana hazelnut liqueur 25ml** £2.50

**Licor de café coffee liqueur from Galicia 25ml** £2.50

**Licor de hierbas aromatic blended herbs liqueur 25ml** £2.50

**Brandy Veterano made the same way since the 18th century 50ml** £5.50

**Carajillo espresso with a shot of brandy (25ml) and flambéed lemon zest** £3.95

## CAFE Y TE COFFEES & TEAS



The café bombón first originated in the Spanish city of València but it's also drunk all around the world. We highly recommend this sweet combination of coffee and condensed milk after dinner or as an alternative to a dessert.

**Café con leche latte** £2.50

**Café cortado macchiato** £2.25

**Café bombón espresso coffee layered upon condensed milk** £2.25

**Café leche y leche bombón coffee with steamed milk** £2.50

**Café solo espresso** £1.95

**Café americano with or without milk** £1.95

**Té english breakfast / camomile / earl grey / mint** £1.95

## SIN ALCOHOL NON-ALCOHOLIC DRINKS



**Limonada casera homemade lemonade with a touch of saffron** £2.75

**Zumo de naranja fresh orange juice** £2.75

**Horchata classic Valencian drink made from tigernut root** £2.00

**Mosto grape juice** £2.00

**Agua Cabreiroa sin gas still water 50cl** £2.95

**Agua Magma con gas sparkling water 50cl** £2.95

**Refrescos Coca-Cola, Diet Coca-Cola & Fanta orange** £2.65

**Fanta limón 33cl can** £2.00