



evening

served between
5:00pm & 8:00pm

Para Picar

Choose a selection as a starter or to accompany a drink

Mixed Olives GF V	whole Kalamata and green stuffed with pimento, garlic & chilli	£3.20
Almendras con Pimentón GF V	roasted almonds with Spanish smoked paprika	£2.90
Herb Roasted Nuts & Seeds GF V	roasted with rosemary & olive oil & salt	£2.90
Maiz Frito GF V	Spanish fried, salted corn	£2.50
Breadsticks GFO V	piquitos from award winning family baker in Malaga	£2.00
 Ciabatta GFO V	warm bread served with homemade dukkah spice dip and olive oil	£2.90
Pitta Bread GFO V	Greek pitta bread warmed on the grill	£2.50
Hummus GF V	middle eastern chickpea dip flavoured with garlic and lemon	£2.50
Babaganoush GF V	East Mediterranean roast aubergine dip	£2.90
Tzatziki GF	Greek yogurt dip with cucumber and mint	£2.50
Cornish Gouda GF	diced Cornish cheese	£3.50
Dolmaçes GF V	vine leaves stuffed with flavoured rice	£2.50
Carciofi GF V	artichokes hearts marinated in lemon & garlic	£2.90
Sweet Chilli Peppers with Cheese GF	sweet peppers stuffed with soft cheese	£3.50
Banderilles GF	skewered pimento olives wrapped in anchovy	£2.50
Manchego & Membrillo GF	Spanish hard cheese with quince paste	£3.50

Starter Selections

While you think...

Mixed Olives **GF V**

Breadsticks **GFO V**

Hummus **GF V**

£8.00

Salad starter

Tomato & Feta Salad **GF VO**

Greek Lentil Salad **GF V**

Colourful Quinoa Salad **GF V**

£10.50

Cured Meat Antipasti Board

Italian salami & prosciutto, mozzarella, olives, sunblush tomatoes, carciofi, gherkins, mixed salad & ciabatta **GFO**

£10.00

With drinks...

Mixed Olives **GF V**

Herb Roasted Nuts & Seeds **GF V**

Sweet Chilli Peppers with Cheese **GF**

£9.00

Italiano

Montadito de Prosciutto **GFO**

Insalata Caprese **GF**

Carciofi **GF V**

£11.50

Cornish Cheese Antipasti Board

St. Endellion brie, Cornish Blue & Cornish cheddar, olives, sunblush tomatoes, artichokes, tzatziki, salad & ciabatta **GFO**

£10.00

Amuse bouche...

Manchego & Membrillo **GF**

Almendras con Pimentón **GF V**

Banderilles **GF**

£10.50

Warm starter

Spanish Tortilla **GF**

Montadito de Tomate **GFO V**

Pan-fried Halloumi **GF VO**

£12.50

Tapas Board

Falafel balls, hummus, pitta bread, olives, gouda, stuffed sweet chilli peppers, mixed leaves **GFO**

£19.00

GF = made with no gluten containing ingredients

GFO = can be made without gluten containing ingredients

V = vegan

VO = adaptable for vegan option



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Tapas

Calientes

Moroccan Chickpea Stew GF VO	chickpeas and roast vegetables in spicy tomato sauce	£4.90
Lebanese Lamb GF	pan-fried seasoned diced lamb served with hummus and pine nuts	£6.50
Lentejas GF V	Spanish braised lentils	£4.00
Pork souvlaki skewer GF	pork kebab marinated in lemon, garlic and oregano	£6.00
Baked cauliflower with harissa GF	spicy marinated cauliflower topped with pesto	£5.50
Pan-fried Halloumi GF VO	Cypriot cheese pan-fried in olive oil	£4.00
Falafel balls GF V	middle eastern spiced chickpea balls	£4.50
Mushroom with Goats Cheese GF	grilled mushroom with garlic & cheese	£4.50
Veggie 'fish fingers' GFO VO	breaded pan-fried halloumi sticks	£4.50
Feta in Tomato & Oregano Sauce GF VO	Greek cheese baked in spicy tomato sauce	£5.00
Greek Butter Beans GF V	beans baked in a tomato & herb sauce	£5.00
Spanish Tortilla GF	potato & onion cooked with local eggs	£4.50
NEW! Stuffed Tortilla GF	Spanish tortilla filled with <i>manchego</i> , <i>prosciutto</i> or <i>anchovy</i>	£5.50
Chorizo in red wine GF	rich stew with chorizo & butter beans	£5.90
Caponata GF V	Sicilian aubergine stew	£4.90
Potato Wedges GF V VO	with chilli relish v or garlic mayo vo	£4.20

Montaditos

Boquerones GFO	marinated anchovy fillets on toasted ciabatta	£4.20
Prosciutto GFO	Italian cured ham on toasted ciabatta with garlic and tomato	£4.50
Fresh Tomato GFO V	seasoned tomato & basil on toasted ciabatta with garlic	£4.50
Blue Cheese, Grape and Walnut GFO	Cornish blue garnished with fruit & nut	£4.90

Ensalada

Salad Bowl GF V	mixed salad dressed with light vinaigrette	£3.00
Tomato & Feta Salad GF VO	vine tomatoes, feta, fresh basil & balsamic dressing	£3.90
Insalata Caprese GF	Italian buffalo mozzarella, vine tomato, fresh basil & olive oil	£4.50
Greek Lentil Salad GF V	puy lentils & borlotti beans in onion & herb dressing	£3.50
NEW! Colourful Quinoa Salad GF V	quinoa, chickpeas & bright salad ingredients	£3.50
NEW! Mixed Bean Salad GF V	cannellini, borlotti, kidney & green beans with fresh dressing	£3.50

Burgers

Hugh's Fish Fight MackBap

Local, deep fried, battered mackerel fillets served in a soft roll with homemade tartar sauce
£9.00

Homemade Beef Burger

Cornish beef burger with Cornish brie, tomato, red onion, lettuce & garlic mayonnaise in a soft roll **GFO**
£8.00

Moroccan Bean Burger

Vegan burger with hummus, onion relish, tomato sauce and salad served in a soft roll **V GFO**
£7.50

Butternut Squash & Butterbean Burger

Spicy burger served with red onion marmalade, goats cheese, fresh coriander, lettuce & mayonnaise in a soft roll **GFO VO**
£7.50



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Set Menus

Fish Supper

Today's fish dish
Today's local vegetable side dish
Today's potato side dish
serves 1 £16.00

Go Vegan

Mixed Olives GF V
Montadito de Tomato GFO V
Carciofi GF V
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Pitta Bread GFO V  
Hummus GF V  
Colourful Quinoa Salad GF V  
Greek Butter Beans GF V  
Caponata GF V  
Potato Wedges GF V VO  
serves 2 £33.00

### Favourites

Ciabatta GFO V  
Mushroom with Goats Cheese GF  
Insalata Caprese GF  
Mixed Bean Salad GF V  
Hummus GF V  
Feta in Tomato & Oregano Sauce GF VO  
Chorizo in red wine GF  
Potato Wedges GF V VO  
serves 2 £33.00

### Greek Goodness

Mixed Olives GF V  
Pitta Bread GFO V  
Dolmades GF V  
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Tzatziki GF V
Greek Lentil Salad GF V
Pan-fried Halloumi GF VO
Pork Souvlaki Skewer GF
Tomato & Feta Salad GF V
Greek Butter Beans GF V
serves 2 £33.00

Tapas Taster

Almendras con Piementón GF V
Banderilles GF
Manchego & Membrillo GF
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Lentejas GF V  
Spanish Tortilla GF  
Chorizo in red wine GF  
serves 1 £21.50

### Small People

Breadsticks GFO V  
Hummus GF V  
Veggie 'Fish Fingers' GFO VO  
Spanish Tortilla GF  
£13.00

### Sherry Tasting menu £40.00

Tapas was born in Andalucía arguably to save a glass of Sherry from unwanted flying visitors by putting a cover or 'tapa' over the glass. If this tapa was a tasty snack it kept the customers coming back for more! So Sherry is inextricably linked to tapas and is therefore a great food pairing wine so it seems only right that we honour it.

#### Starter

Almendras con Piementón GF V  
Mixed Olives GF V  
Prosciutto GFO or  
Boquerones GFO or  
Marinated Artichoke Hearts GF V

served with

Fino

#### Main

Tomato & Feta Salad GF VO  
Lentejas GF V  
Pork Souvlaki GF or  
Lebanese Lamb GF or  
Moroccan Chickpea Stew GF V

served with

Amontillado

#### Dessert

Vegan Sundae GF V or  
Cheese GFO or  
Chocolate, Coffee &  
Cardamom Cup GF

served with

Pedro Ximenez



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## Desserts

NEW!!

### Chocolate, Coffee & Cardamom Cup

£5.50

Small, intense chocolate dessert infused with the flavours of Middle Eastern coffee GF

### Meringue

£6.00

Local egg meringue topped with local clotted cream and fresh fruit GF

### Affogato

£4.50

Troytown (St. Agnes) vanilla ice cream 'drowned' in freshly brewed espresso GF VO

NEW!!

### Ubríaco

£5.50

Troytown (St. Agnes) vanilla ice cream 'drunk' on your choice of shot; Pedro Ximenez, Amaretto, Baileys GF VO

NEW!!

### Crema Catalana

£6.00

Spanish set cream dessert flavoured with cinnamon & honey, topped with caramelised sugar crust GF

### Vegan Sundae

£6.50

Ice 'cream', chocolate brownie, fresh raspberries, pecan nuts and chocolate sauce GF V

NEW!!

### Chilli Chocolate Brownie

£5.00

Rich chocolate brownie with a slight chilli kick, served with St. Agnes clotted cream and strawberries GF

### Cheese

£6.50

Cornish Blue served with red onion marmalade, grapes & ciabatta GFO

NEW!!

### Tapas dessert board

£8.00

Mini meringue, mini affogato and mini chocolate brownie GF

## Dessert Cocktails

Compliment your dessert with one of our specially crafted after dinner drinks

Espresso Martini

Element 29 vodka, Cornish roasted espresso £7.50

Black Russian

Stolichnaya vodka, kahlua, homemade espresso ice cream £9.50

NEW!! Carajillo

Hot espresso, Spanish brandy, lemon, orange £7.00

NEW!! Snickertini

Cornish Todka XS, Baileys, Chocolate liqueur, Amaretto £9.50

NEW!! Brandy Alexander

Brandy, Crème de Cacao, Cream £8.50