

Bar TAPPA



78 Stanley Street
Darlinghurst NSW 2010

BANDERILLAS - \$2

GILDA
anchovy, olive, pickle, onion, chilli

MAHON CON CANTIMPALO
mahon cheese, spicy semi-cured chorizo

TETILLA CON JAMON SERRANO
smoky cheese, jamón serrano, pickled veg

PINCHOS - \$4

ESCALIVADA
roasted peppers & eggplant in olive oil

PULPO CON DOS SALSAS
octopus with two sauces

TORTILLA DE PATATA RELLENAS
spanish omelette stuffed with jamón and cheese

PAELLAS

and more

PAELLA MIXTA \$25
seafood & meat paella

PAELLA DE VERDURAS \$22
vegetarian paella

ARROZ NEGRO \$20
black rice cooked with squid

FIDEUA \$25
short-cut noodles with pork & chicken

ARROZ CALDOSO \$27
rice cooked with mixed seafood & broth

TAPAS

PATATAS BRAVAS \$7
fried potatoes with spicy bravas sauce

ALMEJAS SALTEADAS \$12
sautéed clams in white wine sauce

MERLUZA ADOBADA \$12
crispy marinated hake pieces with alioli

HUEVOS ROTOS \$9
fried potato slices with egg & crispy jamon

TORTILLA DE PATATAS \$8
spanish potato omelette

GAMBAS AL AJILLO \$12
prawns confit with garlic

BUÑUELOS DE BACALAO \$9
cod fritters with alioli

PULPO A LA GALLEGA \$12
octopus over potato with smoky paprika

MORCILLA ENCEBOLLADA \$9
blood sausage sautéed with onion

CROQUETAS DEL DIA \$9
croquettes of the day

CHORIZO A LA SIDRA \$12
chorizo cooked in cider

PINCHO MORUNO \$10
chargrilled adobo chicken skewer

CALAMARES A LA PLANCHA \$12
grilled squid with garlic and parsley

CHAMPIÑONES A LA PLANCHA \$9
grilled mushrooms with garlic and parsley

BERENJENA ANDALUZA \$9
fried eggplant with honey & rosemary dip

MALLORQUIN \$10
toasted sandwich of spicy chorizo paste & cheese

JEREZ

(SHERRY FLIGHTS) - \$25

TABLA SECA

a selection of the regions dry sherry styles.
paired with house meats

TABLA DE JEREZ

a journey through the entire region.
paired with house meats and cheeses

TABLA DULCE

a selection of the regions sweet varieties.
paired with house cheeses

Y MAS (EXTRAS)

PAN CON TOMATE toasted sourdough with fresh tomato & olive oil	\$4
PAN bowl of sliced baguette	\$3
ANCHOAS spanish anchovies with olives	\$6
GAZPACHO chilled tomato & capsicum soup	\$5
OLIVAS marinated spanish olives	\$5
ALMENDRAS toasted almonds with spicy paprika	\$4
ENCURTIDOS mixed house-pickled vegetables	\$4
ENSALADA MIXTA mixed leafy salad with tuna and egg	\$5
ENSALADILLA RUSA creamy salad with mixed veg, tuna & egg	\$5

POSTRES

(DESSERTS)

EMBUTIDOS (MEATS)

JAMON DE LA CASA our house jamon	\$10
JAMON SERRANO jamon direct from Spain	\$12
CANTIMPALO spicy semi-cured chorizo	\$8
LOMO EMBUCHADO whole cured pork loin	\$9
SALCHICHON semi-cured, slightly spiced	\$8

QUESOS

(CHEESES)

TETILLA smoky, semi-soft, piquant finish	\$8
MAHON semi-cured cow's milk, buttery sharp	\$9
MANCHEGO (3 MESES) mild & creamy with nutty flavours	\$10
MANCHEGO (12 MESES) fruity, nutty, bitey overtone	\$12

TABLAS

(TASTING BOARDS)

TABLA DE CARNE selection of meat	\$16
TABLA DE QUESO selection of cheese	\$12
TABLA MIXTA selection of meat and cheese	\$14

Crema Catalana citrus-cinnamon custard with a burnt sugar top	\$7
Churros fried dough-pastry served with chocolate sauce	\$7
Croquetas de Manzana apple & goat's cheese croquettes with px sauce	\$8

Please be advised that our kitchen is small! We can't be certain that any of our dishes are allergen free.
We use nuts, shellfish, eggs, milk products and gluten, but if you have any questions please ask our friendly service staff.

GRACIAS!