

# Bar TAPA



78 Stanley Street  
Darlinghurst NSW 2010

## DE LA BARRA (FROM THE BAR)

<b>OLIVAS</b>	\$5
marinated spanish olives	
<b>ENCURTIDOS</b>	\$4
mixed house-pickled vegetables	
<b>ALMENDRAS</b>	\$5
toasted almonds with spicy paprika	
<b>ENSALADILLA RUSA</b>	\$5
creamy potato & veg salad with tuna	
<b>NAVAJAS</b>	\$16
tinned razor clams with spicy vinegarett	
<b>SELECCION DE BANDERILLAS</b>	\$9
selection of 3 single serve skewers	
<b>ANCHOAS</b>	\$8
cantabrian anchovies with stuffed olives	

## Y MAS (EXTRAS)

<b>PAN CON TOMATE</b>	\$4
toasted sourdough with fresh tomato	
<b>PAN</b>	\$4
fresh sliced baguette	
<b>ENSALADA MIXTA</b>	\$6
mixed leafy green salad with tuna & egg	

## PAELLA Y MÁS

and more

**PLEASE ASK YOUR  
SERVER FOR TODAY'S  
SPECIAL AND PRICE**

WE CAN EASILY ACCOMMODATE A LARGE PAELLA OF YOUR CHOICE AND ANY SPECIAL REQUESTS FOR A MINIMUM OF 4 PEOPLE. HOWEVER, BAR TAPA'S PAELLAS ARE ALL MADE WITH OUR OWN CHEF PREPARED STOCKS SO PLEASE LET US KNOW 48 HOURS IN ADVANCE.

## TAPAS

<b>PATATAS BRAVAS</b>	\$8
fried potatoes with spicy bravas sauce	
<b>ALBONDIGAS A LA CATALANA</b>	\$12
meatballs in a tomato and nut sauce	
<b>MERLUZA ADOBADA</b>	\$14
crispy marinated hake with alioli and crisps	
<b>HUEVOS ROTOS</b>	\$10
fried potato slices with egg & crispy jamon	
<b>TORTILLA DE PATATAS</b>	\$9
spanish potato omelette	
<b>PIMIENTOS RELLENOS</b>	\$12
piquillo peppers stuffed with cod and potato	
<b>MEJILLONES MARINERA</b>	\$12
mussels in a smoky & spicy red sauce	
<b>PULPO A LA GALLEGA</b>	\$16
octopus over potato with smoky paprika	
<b>MORCILLA ENCEBOLLADA</b>	\$9
blood sausage sautéed with onion	
<b>CROQUETAS DEL DIA</b>	\$9
croquettes of the day	
<b>CHORIZO A LA SIDRA</b>	\$12
chorizo cooked in cider	
<b>PINCHO MORUNO</b>	\$10
chargrilled adobo chicken skewer	
<b>CALAMARES A LA PLANCHA</b>	\$13
grilled squid with garlic and parsley	
<b>CHAMPIÑONES SALTEADOS</b>	\$10
button mushrooms sautéed with garlic & parsley	
<b>BERENJENA ANDALUZA</b>	\$10
fried eggplant with honey & rosemary dip	
<b>MALLORQUIN</b>	\$10
toasted sandwich of spicy chorizo paste & cheese	
<b>BOQUERONES</b>	\$7
marinated white anchovy fillets with garlic & parsley	



# JEREZ

(SHERRY FLIGHTS) - \$25

## TABLA SECA

a selection of the regions dry sherry styles paired with a selection of cured meats

osborne manzanilla, tio pepe fino, gonzalez byass amontillado, osborne oloroso

## TABLA DE JEREZ

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

tio pepe fino, gonzalez byass amontillado, osborne oloroso, gonzalez byass pedro ximenez

## TABLA DULCE

a selection of the regions sweet varieties paired with spanish cheeses

osborne medium, gonzalez byass cream, alvear moscatel, gonzalez byass pedro ximenez

# JAMÓN

(SPANISH CURED HAM)

**JAMÓN DE LA CASA** \$12  
bar tapa's hand cut house jamon

**JAMÓN SERRANO** \$14  
jamon direct from Spain

**JAMÓN IBERICO** \$35  
acorn fed hand cut iberian jamon

## TABLAS - \$16

(CURED MEAT AND CHEESE BOARDS)

**TABLA DE CARNE**  
chef selection of cured spanish meats

**TABLA DE QUESO**  
chef selection of spanish cheeses

**TABLA MIXTA**  
selection of cured meats and cheeses

## POSTRES

(DESSERTS)

**CREMA CATALANA**  
citrus-cinnamon custard with a burnt sugar top  
\$7

**CHURROS**  
fried dough-pastry served with chocolate sauce  
\$8

**CROQUETAS DE MANZANA**  
apple & goat's cheese croquettes with a px reduction  
\$9

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!