

Bar TAPPA



78 Stanley Street
Darlinghurst NSW 2010

DE LA BARRA (FROM THE BAR)

OLIVAS	\$5
marinated spanish olives	
ENCURTIDOS	\$4
mixed house-pickled vegetables	
ALMENDRAS	\$5
toasted almonds with spicy paprika	
ENSALADILLA RUSA	\$5
creamy potato & veg salad with tuna	
ANCHOAS	\$8
cantabrian anchovies with stuffed olives	
ALMEJAS AL NATURAL	\$14
tinned small clams with spicy vinegarette	
NAVAJAS AL NATURAL	\$16
tinned razor clams with spicy vinegarette	
MEJILLONES EN ESCABECHE	\$12
tinned mussels in marinade	
BOQUERONES EN VINAGRE	\$7
marinated white anchovy fillets with fresh garlic & parsley	

Y MAS (EXTRAS)

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

PAELLA Y MÁS

and more

ASK FOR TODAY'S
SPECIAL & PRICE

***PAELLA CAN BE PREORDERED FOR 4 OR MORE
PEOPLE WITH 48 HOURS NOTICE

TAPAS

PATATAS BRAVAS	\$8
fried potatoes with spicy bravas sauce	
ALBONDIGAS A LA CATALANA	\$12
meatballs in a tomato and nut sauce	
GAMBAS AL AJILLO	\$14
prawns cooked in olive oil with garlic & chilli	
HUEVOS ROTOS	\$10
fried potato slices with egg & crispy jamon	
TORTILLA DE PATATAS	\$9
spanish potato omelette	
PIMIENTOS RELLENOS	\$12
piquillo peppers stuffed with cod and potato	
MEJILLONES MARINERA	\$12
mussels in a smoky & spicy red sauce	
PULPO A LA GALLEGA	\$16
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	\$13
grilled squid with garlic and parsley	
CHAMPIÑONES SALTEADOS	\$10
button mushrooms sautéed with garlic & parsley	
BERENJENA ANDALUZA	\$10
fried eggplant with honey & rosemary dip	
MALLORQUIN	\$10
toasted sandwich of spicy chorizo paste & cheese	



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JAMÓN
(SPANISH CURED HAM)



JAMÓN DE LA CASA bar tapa's hand cut house jamon	\$12
JAMÓN SERRANO jamon direct from Spain	\$14
JAMÓN IBERICO acorn fed hand cut iberian jamon	\$35

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

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

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.

**Tables of 8 people and over will incur a 10% surcharge

GRACIAS!