

# Tapas Tree

# menu



# Tapas

## a brief history



Tapas bar... Nobody really knows the true origin of tapas although there are many theories and historical figures involved around various stories. The origin of Spanish tapas remains a mystery to this day and it can be left to the individual as to which theory they find the most plausible.

The first thing to recognise is that Spanish kings were involved in the whole tapas theory,

It is said that the King had become very ill and as a result was only permitted to eat small bites of food and a little red wine throughout the day. Eventually the King recovered from his illness and immediately declared that no inn in Spain was to serve wine unless it was served with a little bite to eat.

The story goes that King Alfonso had stopped outside a tavern and was given a goblet of wine from the tavern owner along with a slice of bread and cured ham, because the wind was blowing up the sand the king placed the bread and ham on top of his goblet to prevent the sand from spoiling his wine. Upon ordering again the king then asked for another "tapa" to cover his wine.

Another somewhat farfetched theory with the same thinking as King Felipe, is that it was the Spanish army that invented tapas. Why? To prevent the soldiers from coming home drunk after a night out and subsequently suffering from hangovers the next morning thus reducing their performance!!

One thing is true and that is tapas are still very much alive in the Granada region of Spain. A small plate of food to accompany your glass of wine or beer which can range from a simple plate of salted almonds, Serrano ham on bread to a serving of paella or garlic prawns.

### Food Allergy & Intolerance

If you have a food allergy, intolerance or sensitivity, please inform your server of this every time, upon arrival, before ordering any food or drink. They will be able to suggest the best dish for you.

However, whilst we do our best to reduce the risk of cross-contamination in our restaurant, our dishes are prepared in areas whilst allergenic ingredients are present, and we CANNOT guarantee that any of our dishes are free from allergens. Guests with severe allergies are advised to assess their own levels of risk and consume dishes at their own risk.



## Starters



BASKET OF BREAD £2.95 V  
with extra virgin olive oil & balsamic vinegar

OLIVAS £4.20 V GF  
Marinated mix of black & green olives

NACHOS £5.85  
corn chips served with our own salsa,  
sour cream, melted cheese & jalapenos

HUMMUS £4.35 V  
served with hot pitta bread  
(extra pitta bread 60p)

PAN CON TOMATE £3.75 V  
sliced baguette, toasted with tomato,  
garlic butter

PLATO DE JAMON SERRANO  
CON QUESO £6.20  
platter of Serrano ham & manchego cheese

CHILLI NACHOS £7.85  
corn chips topped with fresh home made  
meat or vegetable chilli & cheese  
with sour cream & jalapenos

PAN CON AJO £3.50 V  
sliced baguette, toasted with  
garlic butter

PAN CON AJO Y QUESO £3.95 V  
as above but with melted cheese

PAN CON AJO  
TOMATE Y QUESO £4.35 V  
sliced baguette, toasted with tomato,  
garlic butter,  
topped with cheese



## Salads

GREEK SALAD V GF £5.10  
mixed leaves topped with feta cheese,  
tomato, cucumber, olives  
& our own dressing.

VINE LEAVES SALAD V GF £4.35  
stuffed with pine nuts & rice, topped with sour cream on a bed of salad.

TOMATO & MOZZARELLA SALAD V GF £4.60  
fresh mozzarella & tomato, dressed with extra virgin olive oil.

# MAINS

# Tapas

please make your selection

**PINCHOS MORUÑOS** £5.35

spicy pork fillet kebabs served on a bed of salad.

**ALBONDIGAS** £4.95

our own pork meatballs in homemade tomato sauce.

**PAELLA** GF £5.20

**please see our today's specials**

**CHICKEN WINGS PERI PERI** GF £4.80

roasted with our own peri peri sauce.

**CHILLI CON CARNE** GF £4.85

spiced minced beef with peppers, mushroom and red kidney beans, topped with sour cream & cheese.

**VEGETABLE CHILLI** V GF £4.70

chunky vegetables and beans, topped with sour cream & cheese.

**CHORIZO CON MIEL** £4.85

top quality chorizo sausage, grilled with a honey glaze.

**CHORIZO CON GAMBAS** £6.45

pan fried chorizo & prawns topped with melted cheese.

**DEEP FRIED BRIE** V £4.45

wedges of brie deep fried in breadcrumbs, served with cranberry sauce.

**SPARE RIBS** GF £4.90

roasted pork ribs marinated and topped with our own spicy barbeque sauce.

**TERNERA GOBERNANTE** GF £4.85

beef stew with pepper, peas & paprika.

**PATATAS BRAVAS** V GF £4.50

cubed potatoes, deep-fried topped with our own spicy tomato sauce.  
(topped with cheese + 60p)

**PATATAS CHILLI** GF £5.65

cubed potatoes topped with our own spicy beef chilli & cheese.

**MEAT PLATTER** GF £7.85

selection of cured meats

**POLLO CON CREMA** GF £4.90

cooked chicken strips mixed with cheese, mustard, thyme & cream topped with asparagus.

**POLLO MARBELLA** £5.35

chicken breast with paprika, chorizo, peppers & onion in creamy white wine sauce.

**PATATAS CON MAYONESA Y AJO** V £4.20

deep fried cubed potatoes topped with garlic mayo.

**TORTILLA** V GF £4.40

Spanish omelette,

**please see our today's specials**

**CHAMPINOÑES AL AJILLO** V GF £4.35

mushrooms cooked with garlic butter & parsley.

**JALAPEÑO MELTERS** V £4.60

soft cheese and green chilli, deep fried in batter.

**FISHCAKE** £4.90

**please see our today's specials**

**CALAMARES** £5.10

battered squid rings, deep fried, served with lemon mayonnaise.

**MUSSELS** GF £6.50

shelled mussels cooked in a creamy white wine sauce.

**GAMBAS** £4.50

deep fried breaded butterfly prawns, served with lemon mayonnaise.

**PESCADITOS FRITOS** £4.55

deep fried blanchbait

**GAMBAS AL AJILLO**

**CON CHILLI** GF £6.85

prawns with garlic butter, chilli & parsley

# Desserts

*CHEESECAKE* £4.90  
please see our today's specials

*CREME BRÛLÉE* £4.85  
please see our today's specials

*PROFITEROLES* £4.65  
choux pastry ball filled with whipped cream  
& topped with chocolate sauce

*CHOCOLATE CAKE GF* £4.95  
served hot with cream

*STICKY TOFFEE PUDDING* £4.85  
with creamy butterscotch sauce

*CHOCOLATE FUDGE CAKE* £4.50  
served hot with cream

*REAL DAIRY ICE CREAM / SORBET*  
3 scoops £5.10 - 2 scoops £3.75 - 1 scoop £1.90  
please ask for available flavours



<i>Traditional Sangria</i>	£3.90 glass	£14.95 1ltr Jug
<i>White Wine Sangria</i>	£3.90 glass	£14.95 1ltr Jug
<i>Rosè Sangria</i>	£3.90 glass	£14.95 1ltr Jug
<i>Non Alcoholic Sangria</i>	£4.10 glass	£15.50 1ltr Jug

# Coffee

<i>Espresso</i>	£2.10	<i>Café Con Licor</i>	£5.30
<i>Double Espresso</i>	£2.35	<i>Carrajillo</i>	£5.05
<i>Americano</i>	£2.40	(double espresso with a shot of Spanish Brandy)	
<i>Cappuccino</i>	£2.60	<i>Cafatiere</i>	£3.40
<i>Mocha</i>	£3.10	<i>Chocolate Caliente</i>	£3.10
<i>Cafe Cortado</i>	£2.25	<i>Chocolate Caliente</i>	
(espresso with frothy milk)		<i>Con Nata</i>	£3.30
<i>Cafe Con Leche</i>	£2.60	(hot chocolate with cream on top)	
(coffee made with milk)		<i>Pot of Tea</i>	£2.25



# Wine . . . why not



## WHITE WINE

- 1. *Ayrum Verdejo Bianco Albali, Valdepeñas* £14.95 £3.95 £5.10  
Spain, Floral notes with green apple and citrus fruit
- 2. *Tierra Sauvignon Blanc, Central Valley* £15.95 £4.20 £5.30  
Chile, pale yellow with fresh fruit, citrus and mineral notes and a clean finish
- 3. *La Champagne Chardonnay, Pays d'Oc* £16.95  
France, soft green apple scented, un-oaked Chardonnay, refreshing
- 4. *Torres Natureo Muscat (0.5% ABV)* £17.95 £4.70 £6.20  
Spain, pale lemon-yellow floral aromas, green apples, peaches and citrus, bright and refreshing finish - very sophisticated flavours
- 5. *Da Luca Pinot Grigio, Terre Siciliane* £17.95 £4.70 £6.20  
Italy, white flowers pink grapefruit and Cox's apple
- 6. *Waipara Hills Sauvignon Blanc, Marlborough* £24.85  
New Zealand- The palate bursts with fresh citrus, grapefruit and melon notes.
- 7. *Chablis 1er Cru Les Beuroy, Domaine Marguerite Carillon* £39.95  
France, Typical fresh, mineraly palate with richness of fruit expected from a premier Cru Chablis

## ROSÉ WINE

- 8. *Ayrum Tempranillo-Garnacha Rosado Albali, Valdepeñas* £14.95 £3.95 £5.10  
Spain, soft and fruity rosé showing notes of strawberry jam
- 9. *Whispering Hills White Zinfandel* £15.95 £4.20 £5.30  
California, salmon pink with red highlights, a soft and lively rose with notes of strawberry jam and citrus.
- 10. *Belvino Pinot Grigio Rosato delle Venezie* £17.95 £4.70 £6.20  
Italy, Full of fresh summer berry fruit aromas, for all occasions

## RED WINE

- 11. *Ayrum Tempranillo-Garnacha Tinto Albali, Valdepeñas* £14.95 £3.95 £5.10  
Spain, smooth with blackberry and plum
- 12. *Tierra Merlot, Central Valley* £15.95 £4.20 £5.30  
Chile, blackberry aromas, a subtle underlay of oak with ripe berry flavours & smooth tannins
- 13. *Marqués de Morano Rioja Tinto* £18.95 £5.05 £6.55  
Spain, abundant juicy ripe berries
- 14. *Callia Lunaris Malbec, San Juan* £19.45  
Argentina - Enticing cherry, plum with warming spice.
- 15. *Torres Natureo Syrah (0.5% ABV)* £17.95 £4.70 £6.20  
Spain - Lively hedgerow fruit and only 0.5% ABV.
- 16. *Vina Real Rioja Reserva* £37.95  
Spain, a blend of Tempranillo and Granache, the vanilla from the oak is beautifully integrated with the raspberry fruit producing a fine and complex wine with great length
- 17. *Vina Real Rioja Gran Reserva* £52.50  
Spain, the nose is fragrant and enticing with ripe fruit mingling with spice, cocoa, vanilla and cedar wood

## Champagne & Sparkling Wine

- |   |        |   |        |
|---|--------|---|--------|
| <i>Codurniu Clásico 1872 Brut, Cava</i>             | £22.45 | <i>Bottega Gold Prosecco Brut</i>                           | £35.95 |
| Spain, cascades of classy bubbles                   |        | Italy, Williams pear, acacia flowers and lily of the valley |        |
| <i>Bolla Prosecco</i>                               | £24.95 | <i>Piper-Heidsieck Brut</i>                                 | £44.95 |
| <i>Superiore di Conegliano e Valdobbiadene Brut</i> |        | Champagne, tantalising freshness with a richness of style   |        |
| Italy, Fresh apple and pears, a frothy character    |        |   |        |



# from the Bar

## SOFT DRINKS

Coke/Diet Coke	330ml	£2.20	Tonic/ Slim Tonic	200ml	£1.70
Appletiser	275ml	£2.30	Soda	200ml	£1.30
Selection of J2o	275ml	£2.40	Cranberry Juice	200ml	£1.80
Lemonade	200ml	£2.00	Selection of Cordials	275ml	£1.35
Orange/Apple Juice	275ml	£2.20	Still & Sparkling Water	330ml	£2.00

## SPIRITS & LIQUORS

	ABV%	Single	Double
Archers	18%	£3.25	£5.10
Gordon's	37.5%	£3.25	£5.10
Amaretto	28%	£3.25	£5.10
Malibu	21%	£3.25	£5.10
Tia Maria	20%	£3.25	£5.10
Bacardi	37.5%	£3.25	£5.10
Smirnoff Vodka	37.5%	£3.25	£5.10
Sambuca	38%	£3.25	£5.10
Tequila	38%	£3.25	£5.10
Cointreau	40%	£3.25	£5.10
Martini range 50ml	15%	£3.25	£5.75
Southern Comfort	35%	£3.25	£5.10
Captain Morgan	40%	£3.25	£5.10

## CONTINENTAL SPIRITS & LIQUORS

	ABV%	Single	Double
Baileys 50ml	17%	£3.70	£6.30
Jamesons	40%	£3.70	£5.55
Cognac	40%	£3.70	£5.55
Jack Daniels	40%	£3.70	£5.55
Grey Goose	40%	£4.50	£6.75
Single Malt Whiskey	40%	£4.50	£6.75
Hennessy	40%	£4.50	£6.75

## SPANISH SPIRITS & LIQUORS

	ABV%	Single	Double
Zoco Pacharan	25%	£3.20	£5.10
Caballero	25%	£3.20	£5.10
Licor 43	31%	£3.70	£5.55
Soberano. Reserva	36%	£3.70	£5.55
Torres 10 Gran Reserva	38%	£4.20	£6.30

BEERS & CIDER	ABV%	Pint	1/2 Pint
San Miguel	5.0%	£3.95	£2.10
Estrella	5.2%	£3.95	£2.10
Becks Vier	4.0%	£3.70	£2.05
Stella Cidre	4.5%	£3.95	£2.10

BOTTLE BEER	ABV%	
Estrella Damm Daura GF	5.4%	£3.85
Peroni	5.1%	£3.60
Corona	4.5%	£3.60
Alcohol Free Beer	0.05%	£3.10

