



La Tapateria

tapas & vinos

English

Welcome to La Tapería

To ensure that your experience in our establishment is of satisfaction, we would like to inform you that our entire menu consists exclusively out of tapas. A tapa is an **appetizer sized meal** and we suggest to our customers to order 2 to 3 different tapas per person, so that they can share and taste the diversity of Spanish gastronomy.

Tasting Menu

Get the full experience of La Tapería 32,50 p/p
Includes appetizers, classics, sea and meat tapas, dessert,
flavored water with fruit and a glass of wine










Minimun 2 persons

Appetizers

Taperia Service	4,50
Homemade Ciabatta bread, Alioli, Tomato and Olives	
Iberian Mixed Selection Table	19,00
Selection of cold meats and cheeses. Includes homemade bread	
Canarian Semi-Cured goat Cheese (PDO)	7,50
Cured sheep Manchego Cheese (PDO)	7,50
Iberian Chorizo Sausage (PDO)	6,90
Homemade Ciabatta Bread with Alioli	3,90
Homemade Ciabatta Bread with Tomato	3,90
Gordal Selection Olives	2,00

*PDO: Protected Designation of Origin

Classic Tapas

Classic Spanish Omelet with Onion		8,00
Cod fish croquettes (4 pieces)		7,90
Crispy chicken and tomatoe croquettes (4 pieces)		7,90
Scramble Eggs with wild mushrooms		6,90
Iberian Chistorra sausage in cider		7,50
Bravas Potatoes with alioli and spicy sauce		7,50
"Huevos rotos" Fried eggs with iberian ham and chorizo		9,50
Padron Peppers		6,90
Salad with green base, tomato, Canarian cheese, pickled onion, and palm honey (Available seasonally)		8,90

Sea Tapas

Roasted Octopus with Paprika and canarian potato puree	14,00
Creamy Rice with King prawns and codfish	11,90
King Prawns with Garlic	10,90
Calamari Andalusian style	9,50
Breaded and fried	

Meat Tapas

Black Angus sirloin with our sauce and potato mille-feuille	14,90
Iberian pork cheek, red wine sauce	13,50
Marinated Ribs Taperia Style with sweet potato puree	11,90

Toasts

Black Angus sirloin tips with roasted vegetables and Manchego cheese	11,50
Iberian Ham, tomato and manchego cheese	8,00
Roasted vegetables, cured canarian cheese and smoked sauce	8,50

"All of our breads, sauces and desserts are homemade with a lot of love"

Our dishes may contain traces of the following allergens.
For more information, consult our staff.



Shellfish



Sesame



Nuts



Gluten



Egg



Fish



Mollusks



Mostard



Celery



Peanut



Dairy



Sulfites



Soy



Lupins



Chef's recommendation

— Desserts —

Creamy chocolate with hazelnut crumble	5,50
Basque Cheesecake	5,00
Catalan Cream	4,00

The origin of the word **tapa** comes from the Spanish word **tapar**, which is an ancient custom of covering wine glasses in taverns with a piece of bread or a slice of ham, to prevent flies and mosquitoes from entering or dust from settling inside.

That's how the Tapa was born!

— Wines —

Pink Wine	Bottle	Glass
Linaje del Pago Rosa Palo D.O. Tacoronte-Acentejo	20,00	3,90

White	Bottle	Glass
Frontos Ecológico D.O.P. Abona	22,00	-
Las Dehesas D.O.P. Valle de la Orotava	18,00	3,90
Legaris Verdejo D.O. Rueda	17,00	3,90

White Fruity	Bottle	Glass
Brumas de Ayosa D.O. Valle de Güimar	20,00	-
Las Dehesas D.O.P. Valle de la Orotava	18,00	3,90

Red Wine	Bottle	Glass
D.O. Ribera del Duero		
Conde Iznar	18,00	3,90
Finca Resalso	20,00	3,90

D.O. La Rioja		
Cune Crianza	18,00	3,90
Ramon Bilbao	20,00	3,90

D.O.P. Islas Canarias		
Marba	20,00	3,90
Las Dehesas	18,00	3,90

— Cocktails —

Tinto de verano	4,00
Traditional wine with soda or lemon	
Sangría	4,50
Traditional Wine with soda, orange juice, and assorted fruits	
Alice in Wonderland	6,00
White wine, limoncello and soda	
Mojito	7,00
White Rum, Lemon, mint, sugar, and soda	
Aperol Spiritz	7,00
Aperol, soda, cava, and fresh Orange	

