



El Tapeo

Spanish Eatery and Wine Bar by Chef Alberto



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Chef Alberto Izard has had gastronomy in mind since he was just a little boy. In his childhood, he would always help his mother in the kitchen. At the early age of 12, he already made up his mind, and informed his family he wanted to become a chef.

A couple of years later, when he was 14 he entered the prestigious Escuela de Hosteleria y Turismo de Madrid in his hometown, where during the following 5 years, he learned about the fundamentals of French, Traditional Spanish, and other international cuisines. During the time he was studying there, he would use his summer holidays to do internships in the kitchens of different HUSA Hotels, across Mediterranean Spain. After graduating with his Higher Culinary Diploma, he continued perfecting his Mediterranean cuisine skills at the Castello 9 Restaurant for 1 year, and he had his first contact with “haute cuisine” at the Cenador de Salvador (1 Michelin star) for 6 months.

After that, Alberto’s career continued growing as he became a chef for the reputed Hotel Melia Madrid Princesa, specialised in French and Mediterranean cuisine, where he worked for the following 10 years. During that period he additionally worked part-time at 2 fine dining establishments in the Spanish capital: Sant Celoni (2 Michelin stars) for 3 years, and Coque (1 Michelin star) for 5 years. This allowed him to broaden his cooking and organisational skills.

He continued his career at Pastelerias Mallorca, one of the most prestigious deli chains and catering corporations in Spain (Company in charge of the catering for the VIP rooms at the Real Madrid and Atletico de Madrid football stadiums). Here, he worked for 10 years, in which he was the executive chef and also in charge of research and development. Finally, his last job in Spain was in a management position at Mercadona, one of the biggest supermarket chains in the country, where he designed the new “ready-to-eat” line of products.

Having honed extensive expertise in the food industry, including tenure at a Michelin-starred restaurant, the chef has also collaborated with leading corporations and prestigious luxury hotels throughout Spain, renowned for their excellence and prominence in the culinary and hospitality sectors. He decided to take a break and fulfill his dream of traveling across Southeast Asia. During this trip he visited and experienced the cultures and cuisines of India, Nepal, Vietnam, Cambodia, Singapore, Malaysia, Indonesia, Laos and, finally, Thailand. After traveling for some time around Thailand he decided to settle here and he was the executive chef for an Italian restaurant in Bangkok, and a Hotel chain in Chiang Mai, before opening “El Tapeo”.

Chef Alberto Izard considers his cooking style as mainly Mediterranean, in which he prioritise the use of seasonal products. Moreover, while he is a fan of traditional Spanish cuisine, he tries to provide his recipes with a cultural fusion based on his trips and experiences. In his free time, Alberto loves reading, listening to music, playing tennis, and doing outdoor activities. As he is so passionate about food he takes any chance he has to try new restaurants and get inspired by the different cuisines. Apart from Spanish and Thai food he is a fan of Chinese, Korean and Japanese food. Regarding his future he sees himself staying in Thailand, where he aims to make Spanish gastronomy more popular, and growing up together with **El Tapeo** and **Paella House**. **With over 35 years of uninterrupted professional experience, the chef’s expertise is a testament to unwavering dedication and meticulous attention to detail in every aspect of the culinary arts.**



Chef Alberto Izard
Owner Chef

TOSTAS (OPEN SANDWICH)

A very popular Spanish plate to be consumed as a breakfast, snack, or even as part of a full meal. These "open sandwiches" consist of a slice of toasted bread topped with a combination of delicious ingredients.



- 101 Tostas de Jamón ibérico con tomate y aceite de oliva**
Iberico Ham
Cured Iberian ham with tomato and extra virgin olive oil.
 320.- (x2 pieces)

- 102 Tostas de salmón ahumado con brie**
Smoked Samon with Brie Cheese.
Smoked Atlantic salmon topped with melted brie cheese.
 250.- (x2 pieces)

- 103 Tostas de brie con cebolla confitada**
Tosta Brie Cheese with caramelised onion.
Grilled brie cheese topped with caramelised onion.
 225.- (x2 pieces)

- 104 Tostas de anchoas caseras con tomate y aceite de oliva**
Tosta Anchovies
Homemade anchovies with tomato and extra virgin olive oil.
 250.- (x2 pieces)

- 105 Tosta de Sobrasada y Miel**
Mallorcan soft cured sausage
Mallorcan soft cured sausage sobrasada with warm honey, a unique sweet-savory pairing.
 250.- (x2 pieces)

- 106 Tosta con Tumaca**
With Garlic & Tomato
Toasted bread rubbed with garlic, topped with fresh tomato and extra virgin olive oil.
 125.- (x2 pieces)



Vegetarian



Gluten Free



Dairy Product

All pictures shown are for illustration purpose only

"All price are subject to 7% government tax and 10% service charge"

DE LA HUERTA (SALAD)

Decades ago Spain was a mainly agricultural nation, but even in the modern times we still keep our traditions and diet. "El Tapeo" brings to your table the healthiest products from the "Garden of Europe".



201

201 Salmorejo Cordobes

Salmorejo

Cold tomato thick soup blended with extra virgin olive oil, garlic and topped with cured ham and egg.

225.-

202 Ensalada de burrata



Burrata cheese salad

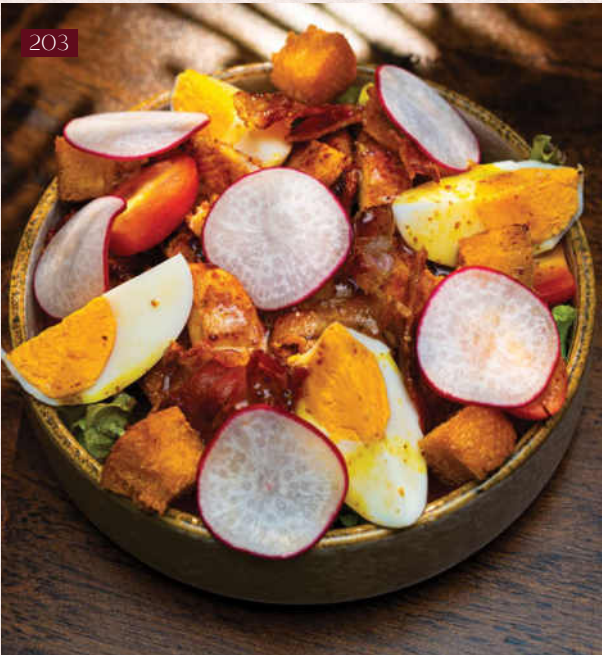


Fresh burrata with pistachios, cherry tomatoes, dried figs, strawberries, balsamic vinaigrette, and Jamón Ibérico powder.

350.-



202



203

203 Ensalada de Pollo Marinado (Chicken Salad)

Chicken salad

Mixed greens with grilled marinated chicken, boiled egg, croutons, cherry tomatoes, honey mustard dressing, crispy bacon, and radish.

350.-



204

204 Esparragos blancos



reserved white asparagus

Served with garlic mayonnaise, tuna flakes, onion and olives.

325.-



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205 Ensalada de Salmon



Smoked salmon Salad

Mixed greens with Norwegian smoked salmon, red onion, capers, black olive powder, and orange vinaigrette.

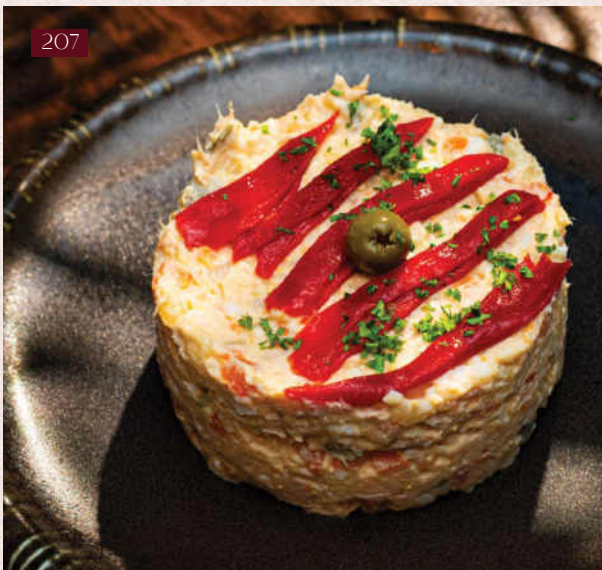
375.-

206 Cocktail de Gambas

Prawn Cocktail Salad

A mix of romaine lettuce, shrimp, and apple, topped with a light pink sauce flavored with orange

375.-



207 Ensaladilla Rusa

Potato salad

Traditional Spanish potato salad with tuna, olives, boiled egg, homemade mayonnaise and piquillo peppers.

275.-

208 Ensalada verde



Green salad

Mixed tricolor lettuce with black and white sesame seeds, raisins, almonds, red radish, and sherry balsamic vinaigrette.

295.-



IBÉRICOS Y QUESOS

(CURED MEAT AND CHEESE)

Cold cuts and cheeses are some of the most common products in every Spanish household. Our top quality cuts from the world-famous Iberian Pork and all our cheeses are produced in the best farms in Spain.



301 Jamón Ibérico 50g.
 *Delicious plate of cured ham from the world-famous free range Iberian Pork.*
895.-

302 Jamón Ibérico de bellota 50g.
 *Top-notch cured ham from the very best breed of acorn-fed Iberian Pork.*
995.-

303 Cecina de Leon (75grs)
Cured beef slices topped with extra virgin olive oil and oregano
895.-



304 Queso Manchego con Romero (100g)
 **Rosemary Cheese**
 *D.O. Manchego cheese from "La Mancha" aged for 9 months with rosemary.*
495.-

305 Queso Manchego con Pimienta (100g)
 **Black Pepper Cheese**
 *D.O. Manchego cheese from "La Mancha" aged for 9 months with black pepper*
495.-

306 Queso Manchego con Pedro Ximénez (100g)
 **Sweet wine Pedro Ximenez Cheese**
 *Cured Manchego cheese infused with sweet Pedro Ximénez sherry wine.*
495.-



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307 Chorizo ibérico 50g.



Colourful cold sausage of acorn-fed Iberian Pork and Spanish paprika.

475.-



308 Salchichón ibérico 50g.



Acorn-fed Iberian Pork sausage seasoned with sea salt and black pepper.

475.-



309 Tartar de Fuet

Catalan fuet sausage finely chopped and mixed with onion, Dijon mustard, pickles, capers, and quail egg yolk, served with toast.

475.-



310 Tabla de quesos 150g.



Selection of all house cheeses: rosemary Manchego, black pepper Manchego, Pedro Ximénez Manchego, Brie, and blue cheese.

895.-



311 Tabla mixta (ibéricos y quesos) 150g



Platter including Iberian jamón, chorizo, salchichón, and Manchego and blue cheese.

975.-

TAPAS

"Tapas" are an essential of Spanish gastronomy, enjoy our most popular plates for a casual dining/ Sharing experience.



401

401 Tortilla de patatas



Spanish omelette



Omelette made with eggs,
thinly sliced potatoes and onion.

225.-

402 Patatas bravas



Potato with brava sauce

Fried potatoes dressed with
our homemade spicy tomato
and paprika sauce.

225.-

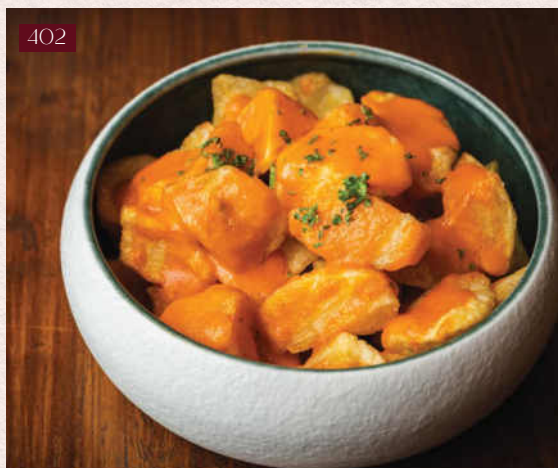
403 Gambas al a jillo



Garlic prawns

Prawns fried in extra virgin olive oil
and spiced up with garlic,
chilli and paprika.

350.-



402



403



404

404 Sepia a la plancha con alioli



Alioli grilled squid

Grilled squid on a bed of green alioli sauce.

325.-



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Dairy Product



405

405 Chipirones en su tinta

Squid in ink

Popular Spanish recipe of baby squid in two textures cooked in its own ink and onion.

350.-



406

406 Albóndigas de cerdo caseras

Homemade meatballs

Meatballs made with marinated minced pork in our homemade tomato sauce served with fried potatoes.

350.-



407

407 Pisto Manchego con huevo

Spanish ratatouille with egg



Slowly cooked tomato, peppers, onion, aubergine, zucchini and courgette topped with an egg.

295.-



408

408 Calamares a la andaluza

Fried calamari

Battered deep-fried calamari rings served with Lemon.

250.-



409

409 Pimientos de Padron



Padron Peppers



Spanish Green Peppers

350.-



410 Champiñón al ajillo
 Garlic Champignon Mushroom
 Sautéed Champignon Mushroom with garlic, white wine, saffron
 325.-

413 Croquetas de Cecina
 Smoked Beef Croquettes
 Croquettes filled with León smoked beef and red wine reduction.
 275.- (5 pieces)



411 Croquetas de jamón Iberico
 Iberico Ham croquettes
 Creamy croquettes filled with Jamón Ibérico.
 275.- (5 pieces)



412 Croquetas de Marisco
 Seafood Croquettes
 Crunchy croquettes filled with seafood and a hint of smoked salmon.
 250.- (5 pieces)

414 Chorizo a la sidra
 Chorizo in cider
 Fresh paprika spiced chorizo pork sausage cooked with apple cider on a sizzling hot plate.
 425.-



415 Butifarra Catalana a la Brasa
Catalonia Grilled Sausage
Grilled Catalan white sausage over sautéed peppers and onion.
 425.-



416 Pulpo a la Brasa
Grilled Octopus
Grilled octopus with rosemary smoke over roasted garlic cream.
 495.-



417 Boquerones en Vinagre
Anchovies marinated in vinegar
Vinegar anchovies with garlic and extra virgin olive oil
 450.-



418 Anchoas de Santoña
Anchovies from Santoña
Fillets of anchovy preserved in salt and olive oil, from the famous region of Santoña
 495.-

419 Almejas en Salsa Verde

Clams sautéed in garlic

Clams sautéed in garlic, onion, parsley, and white wine.

395.-



420 Callos a la Madrilená

Madrid-style beef tripe stew

Beef tripe, chorizo sausage, and pancetta, slowly cooked in an onion and paprika broth.

395.-



421 Piquillos Rellenos de Gambas



Piquillo peppers stuffed with prawns

Piquillo peppers stuffed with prawns, smoked salmon, and truffle over a creamy piquillo base with basil oil.

425.-



422 Camembert con ajo al horno



Baked camembert with garlic



Whole oven-baked wheel of camembert cheese served with rosemary oil confited garlic and tomatoes.

495.-

423 Torreznos

Pork Belly

Crispy Iberian pork belly with garlic and parsley.

295.-



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424 Brie en Tempura
Tempura-fried Brie Cheese
Tempura-fried Brie served with red fruit jam.
395.-

426 Pintxo Moruno
Grilled marinated pork Tenderloin skewer
Grilled marinated pork skewer with smoked bacon and green chimichurri sauce.
495.- (2 pieces)



425 Alcachofas Rellenas de Marisco
Artichoke Seafood
Artichoke hearts stuffed with seafood on prawn cream, gratinéed with alioli.
495.-



427 Gambas a la Plancha
Grilled prawns
Grilled prawns with sea salt and green garlic mojo.
375.- (8 pieces)

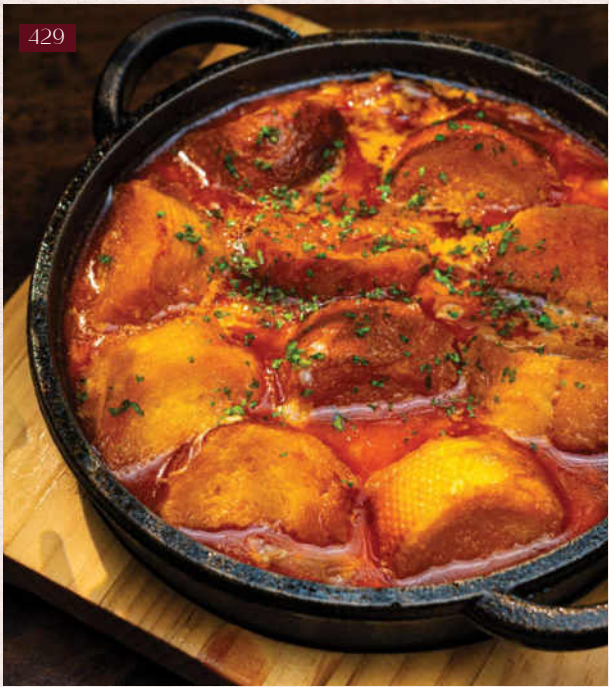
428 Patatas Revolconas

Mashed potatoes mixed with garlic & Paprika

Mashed potatoes mixed with garlic, olive oil, and smoked paprika, topped with pancetta and chorizo.
295.-



429



430



429 Sopa Castellana

Garlic Soup

Garlic soup with olive oil, bread, paprika, chorizo, ham, and poached egg.
295.-

430 Milhojas de Berenjena Gratinada



Eggplant Millefeuille

Eggplant layers with pork béchamel sauce and cheese gratin.
425.-

431



431 Huevos Rotos

Broken Eggs

Fried eggs over fries with chorizo, Jamón Ibérico, and smoked paprika.
295.-

432



432 Coliflor a la Romana con Ajo



Fried cauliflower

Battered and fried cauliflower seasoned with garlic and chili.
295.-



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433

433 Zarzuela de Mariscos

Stew Seaffod

Seafood stew with tomato, garlic, and white wine.

395.-



434

434 Carabinero a la Parrilla



Grilled Red Prawn

Grilled red prawn with garlic and parsley.

1,500.- (1 pieces)



435

435 Crema de Marisco



Prawn Cream Soup

Silky prawn cream soup with rich shellfish flavor.

295.-



436

436 Marmitako de Salmón

Salmon stew

Basque-style salmon stew with potatoes, onion, and peppers.

395.-

Raciones

(Sharing plates)

For Spanish people, eating is a social activity and we love sharing food with our family and friends. "Raciones" are the name of these platters designed to be shared, but which can also be enjoyed individually as part of a meal.



501 Lomo de Atún al Ron
Tuna Loin
Tuna loin marinated in aged Canarian rum, grilled and served over gratinéed aioli.
695.-



502 Pato Ahumado a la Parrilla con Salsa de Naranja
Grilled Smoked Duck
Grilled smoked duck breast with caramelized onion and Sevillian orange sauce.
495.-



503 Cachopo de Ternera
Beef Cachopo
A beef roll filled with Iberian ham and Edam cheese, breaded and fried in olive oil, crispy and juicy. It is served with ali-oli sauce and French fries
695.-



504 Chuleton de Ternera
T-Bone Steak (800 grs)
T-bone steak Grilled Spanish beef served with fries and grilled peppers
4,200.-



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505 Solomillo Ibérico con Salsa de Pimienta



Grilled Iberian pork tenderloin

Grilled Iberian pork tenderloin wrapped in pancetta with black pepper sauce.

695.-



506 Entrecot de Ternera con Guarnición

Ribeye beef steak

Angus beef ribeye steak garnished with our homemade fries and green peppers.

695.-



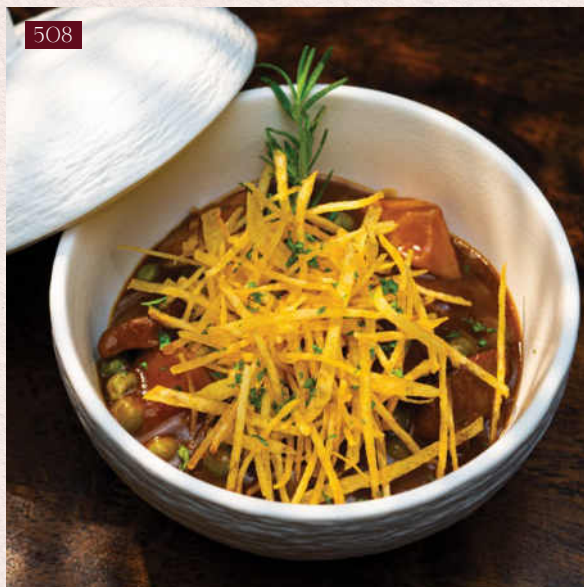
507 Pollo Estofado con Champiñones y Trufa



Stew Chicken with Truffle

Slow-cooked chicken in truffle mushroom cream sauce.

495.-



508 Ragout de Solomillo de Cordero

Lamb Tenderloin ragout with fries

Lamb tenderloin stew in red wine, served with crispy homemade fries.

695.-

Arroces

(Rice dishes)

Arguably, the most popular Spanish plate is "Paella". This Mediterranean rice recipe has crossed our borders and has become famous worldwide. At "El Tapeo" you can taste the authentic Valencia-styled paella or try other of our rice dishes, always with the best ingredients of the Mediterranean cuisine.



601 Paella Mixta Mixed Paella

Mediterranean-style rice prepared with saffron, pork loin, chicken, squid, prawns, mussels and vegetables
990.-



602 Paella Valenciana Valencian paella

Prepared with saffron, chicken and sofrito.
990.-



603 Arroz negro Black rice

With squid ink, sofrito, seafood, and served with alioli garlic mayonnaise.
1,100.-



604 Paella de marisco Seafood paella

Prepared with saffron, sofrito and seafood.
990.-



605 Paella de vegetales Vegetarian Paella

Our popular paella with Zucchini, Carrot, Mushroom Eggplant, onion, Cherry tomatoes, red & green peppers
990.-



Vegetarian



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Dairy Product



606 Paella Iberica
Iberico Paella
Artichoke and marinated pork paella topped with Jamón Ibérico shavings.
 1,995.-



607 Paella Con Bogavante
Lobster Paella
with Lobster
 2,500.-



608 Paella de Carabineros
Red Prawns Paella
Our popular paella with authentic carabineros prawns
 3,990.-

609 Fideua de marisco
Seafood fideua
"Paella-style" short noodle plate with saffron, sofrito and seafood, served with alioli garlic mayonnaise.
 990.-

610 Fideua negra
Black fideua
"Paella-style" short noodle plate with squid ink, sofrito and seafood, served with alioli garlic mayonnaise
 1,100.-



Postres (Desserts)

Last but not least, the favourite part of the menu for those with a “sweet tooth”. While Spanish desserts have not gained such a worldwide recognition as some of our neighbours (e.g. France or Italy) they are a very important part of our meals. We are proudly presenting a short selection of our favoured desserts.



701 Flan casero con Nata
 **Homemade caramel flan**
Homemade egg custard topped with caramel and served with whipped cream.
  225.-



702 Tarta de queso
 **Basque cheesecake**
Creamy homemade Basque's style burnt cheesecake, served with berries jam.
 225.-



703 Churros con chocolate
 **Chocolate Churros**
Crispy baton-shaped strips of fried dough served with a thick hot chocolate sauce.
 275.-



704 Coulant de chocolate al turrón
 **Chocolate coulant with nougat**
A mouth-watering hot chocolate lava cake, sprinkled with Spanish almond nougat.
 225.-



705 Crema Catalana
 **Crema Catalana**
Traditional caramelized egg custard with citrus and cinnamon.
 225.-



706 Peras al Vino
 **Red Wine Pear**
Red wine-poached pears with star anise, cinnamon, orange, and lemon zest, served cold.
325.-



707

707 Mousse de Fresas



Strawberry mousse

Strawberry mousse with cream cheese and condensed milk.
250.-



708 Sorbete de Limon al Cava



Lemon Sorbet with Cava.

Lemon sorbet mixed with spanish sparkling wine (Cava)
350.-



708



709

709 Helado Contessa



Ice Cream (Cream & Chocolate)

Cream ice cream served in a crispy tulip cup with crispy chocolate layers.
225.-



710

710 Helado de Pistachio



Ice Cream Pistachio

Pistachio ice cream served in a crispy tulip cup.
225.-



711

711 Helado de Chocolate Negro con Naranja



Ice Cream Dark chocolate & Orange

Dark chocolate and orange ice cream served in a crisp tulip cup.
225.-



712

712 Sorbete de Frambuesa



Raspberry sorbet

Raspberry sorbet served in a crisp tulip cup.
225.-





MORE DRINKS

SOFT DRINKS

✦ Still Water	40
✦ Sparkling Water (VCH Barcelona 100 cl.)	295
✦ Coke /Diet Coke / Coke Zero	55
✦ Fanta Orange/ Sprite	55
✦ Schweppes Tonic/Lemon /Ginger ale	55
✦ Juices : Apple/ Pineapple Passion Fruit	80

BEERS

Estrella Galicia

✦ Caña (25 cl.)	175
✦ Double (40 cl.)	240

Mahou

✦ Caña (22 cl.)	140
✦ Double (50 cl.)	250

Bottled Beer

✦ San Miguel (33 cl.)	180
✦ Asahi (33 cl.)	180



SPANISH-STYLE DRINKS/COCKTAILS

✦ SANGRIA	795 Jug
<i>Red Wine combined with lemonade, spirits and Fresh Fruit.</i>	220 Glass
✦ SANGRIA BLANCA	795 Jug
<i>White Wine Sangria</i>	220 Glass
✦ TINTO DE VERANO	725 Jug
<i>Red Wine and lemonade Cocktail</i>	195 Glass
✦ KALIMOTXO	725 Jug
<i>Red Wine and Coke Cocktail</i>	195 Glass

*Corkage fee 400

*All above prices are subject to 7% Government Tax and 10% Service Charge

MORE DRINKS

SPIRITS AND DIGESTIFS

✦ GORDON'S GIN	280
✦ HENDRICK'S GIN	425
✦ BOMBAY	395
✦ ABSOLUT	395
✦ SMIRNOFF VODKA	280
✦ BACARDI RUM	280
✦ CAPTAIN MORGAN RUM	280
✦ JOHNNIE WALKER BLACK LABEL	375
✦ MARTINI-WHITE (DRY)	280
✦ MALIBU	280

MIXERS »

✦ WATER	+20
✦ COKE,DIET,ZERO,FANTA,SCHWEPPES	+35
✦ JUICES	+40

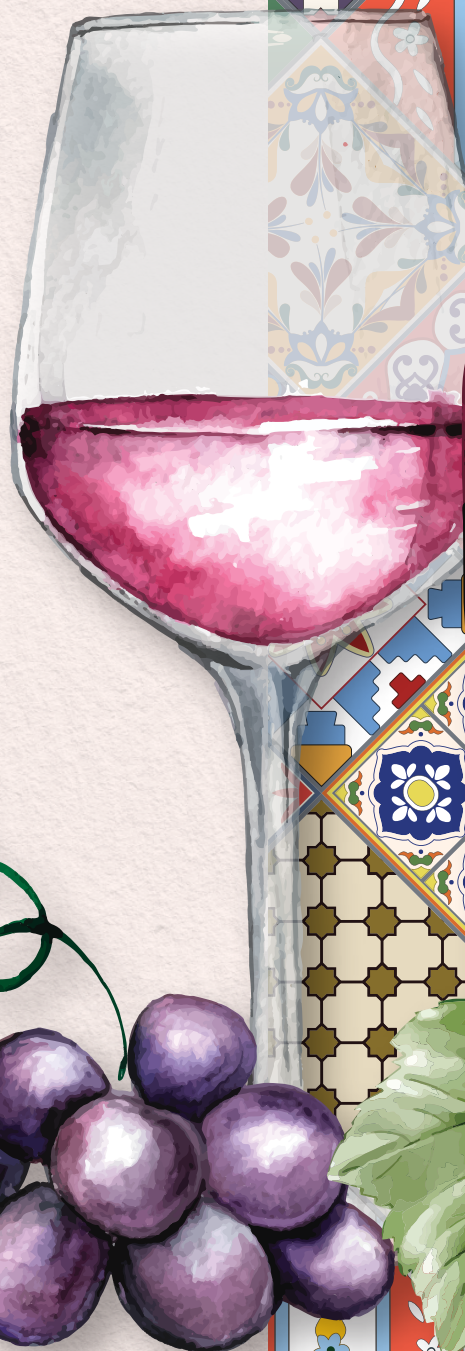
COFFEE AND TEA

✦ Single Espresso	90
✦ Double Espresso	130
✦ Americano	
- Hot	120
- Iced	130
✦ Cappuccino	
- Hot	120
- Iced	130
✦ Café con leche	
<i>Coffee latte</i>	
- Hot	120
- Iced	130
✦ Café cortado	120
<i>Piccolo</i>	
✦ Cafe Con helado (Afogatto)	200
<i>Coffee + Ice cream Pistachio</i>	
✦ Café Bombón	150
<i>Coffee + condensed milk</i>	
✦ Cara jillo	250
<i>Coffee + Licor Cointreau</i>	
✦ Café Martini	250
<i>Coffee + Rosè Martini</i>	
✦ TEA : Rose / Earl Grey/ Lemon / Ginger	90
Camomile	120



El Tapeo

Spanish Eatery and Wine Bar *by Chef Alberto*



LA BODEGA DE
"EL TAPEO"



LA BODEGA DE “EL TAPEO”

This Wine List has been curated with a lot of passion and tries to cover a handful of small growers mixed with traditional houses and historical wines from Spain. Do not hesitate to ask our beloved team for more information

All vintages are subjected to change without prior notification

All Prices Exclude 7% VAT and 10% Service Charge

Our Selection by the **glass** / 150ml

Sparkling:

- | | |
|---|-----|
| 🍷 2023 Cava Rimarts Brut Reserva
Macabeo, Xarelo and Parellada, Penedès, Catalonia | 350 |
|---|-----|

White:

- | | |
|--|-----|
| 🍷 2023 Ribera del Duero, Pago Mota, Bodegas Arzuaga
Chardonnay, Castilla y León | 340 |
| 🍷 2023 Rueda, Protos, Bodegas Protos
Verdejo, Castilla y León | 395 |
| 🍷 2022 Rias Baixas, Abadia de San Campio, Adegas Terras Gauda
Albariño, Galicia | 370 |

Red:

- | | |
|---|-----|
| 🍷 2023 Toro 'El Primer Paso', Dominio del Bendito
Tinta de Toro, Castilla y León | 390 |
| 🍷 2021 Ribera del Duero 'Hito', Bodegas Cepa 21
Tempranillo, Castilla y León | 350 |
| 🍷 2020 Rioja Crianza, Bodegas Ramón Bilbao
Tempranillo, Graciano, Mazuelo and Garnacha Tinta, La Rioja | 360 |

Our Selection by the bottle

Sparkling & Bubbles:

- | | |
|--|-------|
| 🍷 2023 Cava, Brut Reserva, Rimarts
Xarelo, Parellada and Macabeo, Penedès, Catalonia | 1,690 |
| 🍷 2018 Cava, Brut Reserva Especial, Rimarts
Chardonnay, Penedès, Catalonia | 2,500 |
| 🍷 2022 Cava, Brut "Pure Rubor" Reserva Rosé, Mascaró
Garnacha Tinta, Penedès, Catalonia | 2,100 |

Rosé:

- | | |
|--|-------|
| 🍷 2024 Txakoli Rosado, Bodegas Txomin Etxaniz
Hondarribi Zuri and Hondarribi Beltza,
Getariako Txakolina, Basque Country | 1,900 |
| 🍷 2023 Rosado, Bodegas Muga
Garnacha Tinta and Viura, Rioja, La Rioja | 2,200 |
| 🍷 2023 Rosado, Bodegas Arzuaga
Tempranillo, Ribera del Duero , Castilla Y León | 2,100 |

White: Light and Fresh:

- | | |
|--|-------|
| 🍷 2023 Juan Gil, Bodegas Juan Gil
Moscatel de Alejandría, Jumilla, Murcia | 1,600 |
| 🍷 2023 Protos, Bodegas Protos
Verdejo, Rueda, Castilla y León | 1,950 |
| 🍷 2023 Abadía de San Campio, Bodegas Terras Gauda
Albariño, Rias Baixas, Galicia | 1,750 |
| 🍷 2023 A Pedreira, Bodegas Fulcro
Albariño, Rias Baixas, Galicia | 2,200 |
| 🍷 2022 Xandomel, Adegas Xandomel
Albariño, Rias Baixas, Galicia | 2,700 |
| 🍷 2022 Txacoli Astobiza, Bodegas Astobiza
Honzarribi Zuri and Zerratia, Arabako Txakolina, Basque Country | 1,950 |

White: Rich and Round:

2024 Cantayano, Bodegas Cantalapiedra Verdejo, Rueda, Castilla y León	1,990
2023 Pago Mota, Bodegas Arzuaga Chardonnay, Ribera del Duero, Castilla y León	1,600
2023 Ostatu Blanco, Bodegas Ostatu Viura and Malvasia, Rioja, La Rioja	1,800
2023 El Gos Blanc, Cellers Grifoll Declara Garnacha Blanca, Priorat, Catalonia	1,650
2023 Blanco, Bodegas Muga Viura, Garnacha Blanca and Malvasía, Rioja, La Rioja	2,200
2023 Louro do Bolo, Rafael Palacios Godello, Valdeorras, Galicia	2,550

Red: Delicate and Elegant:

2024 El Gos Negré, Cellers Grifoll Declara Garnacha Tinta, Priorat, Catalonia	1,750
2023 Amarillo, Bodegas Juan Gil Monastrell, Jumilla, Murcia	1,850
2023 Flor de Morca, Bodegas Morca Garnacha Tinta, Campo de Borja, Aragón	1,990
2023 Roble, Bodegas Protos Tempranillo, Ribera del Duero, Castilla y León	1,950
2022 Parajes, Bodegas César Marqués Mencia and Alicante Bouschet, Bierzo, Castilla y León	2,300
2022 Riscal 1860, Marqués de Riscal Tempranillo, Syrah, Merlot and Cabernet Sauvignon, Toro, Castilla y León	1,990
2021 Latúe, Bodegas Latúe Tempranillo, La Mancha, Castilla y la Mancha	1,800
2021 Really Awesome Wine, Bodegas Latúe Cabernet Sauvignon, Tempranillo and Merlot, La Mancha, Castilla y la Mancha	1,800

Red: Delicate and Elegant:

2021 Crianza, Bodegas CVNE Viña Real Tempranillo, Mazuelo, Garnacha Tinta and Graciano, Rioja, La Rioja	1,900
2021 Crianza, Bodegas Ostatu Tempranillo, Graciano, Mazuelo and Garnacha Tinta, Rioja	2,200
2020 López de Haro Crianza, Vintae Tempranillo, Rioja, La Rioja	1,890
2020 Crianza, Bodegas Ramón Bilbao Tempranillo, Graciano, Mazuelo and Garnacha Tinta, Rioja	1,750
2020 Próximo, Marqués de Riscal Tempranillo, Rioja, La Rioja	1,800
2020 Valserrano Crianza, Viñedos y Bodegas de la Marquesa Tempranillo and Mazuelo, Rioja, La Rioja	1,900
2012, Reserva, Bodegas Martínez Lacuesta Tempranillo, Graciano and Mazuelo, Rioja, La Rioja	2,700

Red: Bold and Powerful:

2023 El Primer Paso, Dominio del Bendito Tinta de Toro, Toro, Castilla y León	1,800
2023 Senda del Oro, Bodegas Vizcarra Tinto Fino, Ribera del Duero, Castilla y León	2,100
2022 Hito, Bodegas Cepa 21 Tempranillo, Ribera del Duero, Castilla y León	1,850
2022 Cepa 21, Bodegas Cepa 21 Tempranillo, Ribera del Duero, Castilla y León	2,500
2021 La Planta, Bodegas Arzuaga Tinto Fino, Ribera del Duero, Castilla y León	1,990
2021 Vizcarra 15 Meses, Bodegas Vizcarra Tinto Fino, Ribera del Duero, Castilla y León	2,900
2021 Plata, Bodegas Juan Gil Monastrell, Jumilla, Murcia	2,200
2021 Azul, Bodegas Juan Gil Monastrell, Cabernet Sauvignon and Syrah, Jumilla, Murcia	3,800

2021 Matsu 'El Picaro' Vintae Tinta de Toro, Toro, Castilla y León	2,100
2021 24 Mozas, Bodegas Divina Proporción Tinta de Toro, Toro, Castilla y León	1,990
2021 Emilio Moro, Bodegas Emilio Moro Tempranillo, Ribera del Duero, Castilla y León	3,200
2021 Platón, Bodegas Divina Proporción Tinta de Toro, Toro, Castilla y León	3,900
2021 Clio, Bodegas Juan Gil Monastrell and Cabernet Sauvignon, Jumilla, Murcia	4,900
2021 Gran Predicat, Cellers Grifoll Declara Cariñena and Garnacha, Priorat, Catalonia	3,300
2020 A0, Bodegas Ferratus Tempranillo, Ribera del Duero, Castilla y León	1,900
2020 Crianza, Bodegas Matarromera Tempranillo, Ribera del Duero, Castilla y León	3,200
2020 Pago de Carraovejas, Bodegas Pago de Carraovejas Tempranillo, Merlot and Cabernet Sauvignon, Ribera del Duero, Castilla y León	3,500
2020 Nita, Meritxel Pallejà Cabernet Sauvignon, Cariñena and Garnacha, Priorat, Cataluña	2,590
2020 Reserva, Bodegas Muga Tempranillo, Garnacha, Mazuelo and Graciano, Rioja	2,990
2020 Malabrigo, Bodegas Cepa 21 Tempranillo, Ribera del Duero, Castilla y León	3,990
2019 Crianza, Bodegas Sierra Cantabria Tempranillo, Rioja, La Rioja	1,990
2019 Cuvée Crianza, Bodegas Martinez Lacuesta Tempranillo, Rioja, La Rioja	2,100
2019 Reserva, Bodegas Marqués de Riscal Tempranillo and Graciano, Rioja	2,900

Red: Bold and Powerful:

2019 Reserva, Bodegas Matarromera Tempranillo, Ribera del Duero, Castilla y León	4,700
2019 Tossals Expressions, Cellers Grifoll Declara Cariñena, Priorat, Catalonia	3,400
2019 Selección Especial Reserva, Bodegas Muga Tempranillo, Garnacha Tinta, Mazuelo and Graciano, Rioja, La Rioja	3,900
2019 Pingorote Reserva, Bodegas Latúe Tempranillo, La Mancha, Castilla y la Mancha	1,900
2018 Reserva, Bodegas CVNE Viña Real Tempranillo, Mazuelo and Garnacha, Rioja, La Rioja	2,500
2018 Horcajo, Bodegas Cepa 21 Tempranillo, Ribera del Duero, Castilla y León	5,500
2018 Origen, Bodegas Ferratus Tempranillo, Ribera del Duero, Castilla y León	2,500
2018 Valserrano Reserva, Viñedos y Bodegas de la Marquesa Tempranillo and Graciano, Rioja, La Rioja	2,550
2016 Reserva, Bodegas Ramón Bilbao Tempranillo, Graciano and Mazuelo, Rioja, La Rioja	2,700

Red: Fine, Rare & Premium:

2021 El Nido, Bodegas Juan Gil - 9,990 Cabernet Sauvignon and Monastrell, Jumilla, Murcia	9,990
2020 Flor de Pingus, Dominio de Pingus - 10,900 Tempranillo, Ribera del Duero, Castilla y León	10,900
2019 La Nieta, Viñedos de Párganos - 9,100 Tempranillo, Rioja, La Rioja	9,100
2017 Pintia, Bodegas Pintia - 5,600 Tinta de Toro, Toro, Castilla y León	5,600
2017 Valbuena de 5 Año, Bodegas Vega Sicilia - 9,300 Tempranillo and Merlot, Ribera del Duero, Castilla y León	9,300
2017 Viña Ardanza Reserva, Bodegas Rioja Alta S.A - 4,800 Tempranillo and Garnacha, Rioja, La Rioja	4,800
2015 904 Gran Reserva, Bodegas Rioja Alta S.A - 7,200 Tempranillo and Graciano, Rioja, La Rioja	7,200
2014 Prado Enea Gran Reserva, Bodegas Muga - 7,100 Tempranillo, Graciano, Mazuelo and Garnacha Tinta, Rioja, La Rioja	7,100
2012 Vega Sicilia Único, Bodegas Vega Sicilia - 21,900 Tempranillo and Cabernet Sauvignon, Ribera del Duero, Castilla y León	21,900



LA BODEGA DE
“EL TAPEO”