

FB : @eltapeobkk 02-052-0656 www.eltapeobkk.com 159/10 Sukhumvit 55 , Thonglor 7-9 ,
IG : eltapeobkk 097-045-1945 info@eltapeobkk.com Line : @eltapeobkk

El Tapeo
Spanish Eatery and Wine Bar





"At "El Tapeo – Spanish Eatery & Wine Bar" we aim to bring the livelihood and authenticity of Spanish bars and restaurants to the very heart of Bangkok. Inspired by the bar and dining atmosphere of spain we offer a down to earth and authentic approach to the Spanish eating culture. In a style that can be compared with the one of Japanese "Izakayas", Spanish tabernas (a combination of bar and restaurant) are the perfect places for people to enjoy some drinks accompanied with traditional snacks at the bar counter or for those that want a more traditional sitting-down dining experience. At "El Tapeo" you will be able to taste some of the best Spanish plates and snacks, together with a wide selection of wines (both by the glass or by bottle), beer (draught and bottled) and other Spanish-inspired drinks and cocktails.

ABOUT US

TOSTAS

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 **Atún con pimientos (S)**
Tuna chunks with red peppers ---150

102 **Jamón ibérico con tomate y aceite de oliva**
Cured Iberian ham with tomato and extra virgin olive oil ---250

103 **Salmón con brie (S)**
Smoked Atlantic salmon topped with melted brie cheese ---195

104 **Camembert con pimiento confitado (V)**
Grilled Camembert cheese topped with caramelised red peppers ---150

105 **Brie con cebolla confitada (V)**
Grilled brie cheese topped with caramelised onion ---150

106 **Solomillo de ce rdo con cebolla confitada**
Pork sirloin topped with caramelised onion ---150

107 **Solomillo de cerdo con brie**
Pork sirloin topped with melted brie cheese ---150

108 **Paté con aceite de trufa**
Homemade duck pate sprinkled with truffle oil ---180

109 **Anchoas con tomate y aceite de oliva (S)**
Pickled anchovies with tomato and extra virgin olive oil ---195

110 **Gambas con alioli (S)**
Prawns with alioli (garlic mayonnaise) sauce ---195

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DE LA HUERTA

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	**Gazpacho (V)** *Refreshing cold soup with a juicy texture combining tomato, garlic, peppers and olive oil*	---130
202	**Ensalada de pollo con manzana y salsa de mostaza y miel** **Chicken salad with apple, and mustard & honey sauce** *Mixed-leaf salad with chicken, apple, tomato, onion, and mustard and honey sauce*	---190
203	**Ensalada de burrata con vinagreta y jamón al horno** **Burrata cheese salad with roasted ham** *Mixed-leaf salad with burrata, tomato, crispy Serrano ham, and balsamic vinaigrette*	---250
204	**Ensalada de pato con aguacate y salsa de naranja** **Duck and avocado salad** *Delicious salad featuring smoked duck with avocado and cherry tomatoes, topped with our homemade orange sauce*	---250
205	**Ensalada de salmón y aguacate (S)** **Salmon and avocado salad** *Mixed-leaf salad with smoked salmon and avocado, finifshed with our yougurt dressing*	---250
206	**Ensalada de manzana, brie, nueces y vinagreta de arándanos (V)** **Apple, brie, walnuts and blueberry salad** *Mixed-leaf salad with apple, walnuts, brie chesse, topped with blueberry vinaigrette*	---220
207	**Aceitunas** *Gourmet black and green Spanish olives The perfect snack to get started with your meal!*	---60







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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.

Ibéricos, Quesos y Paté

301 **Jamón ibérico 50g.** ---690
Delicious plate of cured ham from the world-famous free range Iberian Pork

302 **Jamón ibérico de bellota 50g.** ---850
Top-notch cured ham from the very best breed of acorn-fed Iberian Pork

303 **Chorizo ibérico de bellota 50g.** ---300
Colourful cold sausage of acorn-fed Iberian Pork and Spanish paprika

304 **Salchichón ibérico 50g.** ---300
Acorn-fed Iberian Pork sausage seasoned with sea salt and black pepper

305 **Queso Manchego de Oveja 75g. (V)** ---250
Cured sheep cheese
Cured sheep cheese from the well-know cheese region of La Mancha

306 **Queso Idiazabal (Oveja) 75g. (V)** ---290
Smoked sheep cheese
Smoked sheep cheese from the famous Idiazabal denomination, in Northern Spain

307 **Queso Azul 100g. (V)** ---190
Spanish Blue cheese
Blue cheese produced in the mountain region of Northern Spain

308 **Tabla de quesos 90g. (V)** ---450
Cheese platter, *This platter includes a taste of all our Manchego, Idiazabal, and Blue cheese*

309 **Tabla mixta (ibéricos y quesos) 100g.** ---750
Iberian and cheese platter, *Platter including Iberian jamón, chorizo, salchichón, Manchego and Blue cheeses*

310 **Paté de pato con pimienta verde y brandy** ---190
Duck pate with peppercorn and brandy Homemade duck green peppercorn and brandy pate served with mini bread toasts



Tortilla de patatas (V)
Spanish omelette
Omelette made with eggs, thinly sliced potatoes and onion. ---160



Patatas bravas (V)
Fried potatoes dressed with our homemade spicy paprika sauce. ---160

CAZUELAS

"Cazuelas" are an essential component of Spanish gastronomy. These traditional clay casseroles have been used for both cooking and serving Spanish recipes for generations. At "El Tapeo" we use them to serve some of our most popular plates for a casual dining /sharing experience.



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403

Gambas al ajillo (S)
Garlic prawns
Prawns fried in virgin olive oil and spiced up with garlic and chilli· ---160



404

Calamares a la andaluza (S)
Fried calamari
Battered deep-fried calamari rings served with a dip of garlic mayonnaise· ---160



405

Sepia a la plancha con alioli (S)
Alioli grilled squid
Grilled squid accompanied with our alioli garlic mayonnaise· ---160



406

Albóndigas de cerdo caseras
Homemade meatballs
Meatballs made with minced pork, garlic, and parsley, in our homemade tomato sauce ---160



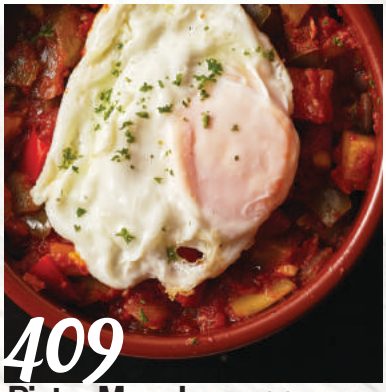
407

Morcilla de arroz
Black pudding
Pork black pudding sausage battered and deep-fried to perfection· ---160



408

Piel de patatas con crema agria (V)
Potato skins with sour cream
Baked potato skins garnished with our homemade sour cream· ---160



409

Pisto Manchego (V)
Spanish "ratatouille"
Slowly cooked tomato, peppers, onion, aubergine and courgette topped with a fried egg· ---160

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RACIONES

" 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. "



Croquetas (5 pieces)
Croquettes
Breaded balls of béchamel ingredients· ---160

501 (A) Jamón
Filled with cured Serrano ham

501 (B) Boletus (V)
Filled with yummy boletus (porcini) mushrooms

501 (C) Marisco
Filled with mussels, prawns and seafood stock.



Huevos rotos
"Broken eggs"
A layer of thin fried potatoes topped with fried eggs· The eggs need to be broken ("rotos" in Spanish) on top of the potatoes for the perfect mixing of the flavours· ---250

502 (A) Jamón y gulas
Garnished with Serrano ham and garlic sautéed fish surimi·

502 (B) Picadillo de chorizo
Garnished with paprika-spiced chorizo pork sausage·

502 (C) Morcilla
Garnished with pork black pudding sausage·



Bocadillo de calamares
Calamari sandwich
Fried calamari sandwich with charcoal bun and wasabi alioli, served with homemade potato chips· ---190



Pulpo a la gallega (S)
Galician octopus
Slices of boiled octopus on steamed potatoes with extra virgin olive oil and paprika· ---450



Berenjena a la Vasca
Roasted Basque-style aubergine
Roasted aubergine with tomato sauce and baked cheese, topped with salted anchovies ---180



Queso frito con confitura de frambuesa (V)
Fried cheese with raspberry jam
Hand-breaded fried soft cheese served with raspberry jam· ---220



Camembert con ajo al horno (V)
Baked camembert with garlic
Whole oven-baked wheel of camembert cheese served with a baked head of garlic· ---370

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Cocido catalán
Catalan stew

Traditional Mediterranean stew with chickpeas, vegetables, garlic, pork belly and butifarra sausage· ---280



Entrecot de ternera con guarnición
Rib eye beef steak

Angus beef rib eye steak garnished with our crunchy fries and roasted peppers· ---490



Pincho moruno con salsa cremosa de ajo
Pork skewers with garlic sauce

"Moorish-style" marinated pork skewers with creamy garlic sauce· ---280



Torreznos con mojo canario
Pork belly with mojo sauce

Delicious chunks of marinated pork belly served on a traditional "Mojo sauce" from the Canary Islands (olive oil, vinegar, garlic, chillies and herbs)· ---280



Chipirones en su tinta (S)
Baby squid in ink

Popular Spanish recipe of baby squid slowly cooked in its own ink and onion· ---260



Ventresca asada con patatas y salsa Piperrada
Roasted Tuna Belly with Piperrada sauce

Delicious fillets of tuna belly roasted to perfection and served with baked potatoes and Piperrada sauce (roasted pepers, onion, tomatoes and garlic))· ---350



Chorizo a la sidra
Chorizo with cider

Fresh paprika spiced chorizo pork sausage cooked with apple cider on a sizzling hot plate· ---280



Bacalao al horno con bacon y setas
Baked cod with bacon and mushrooms

Oven-baked cod topped with smoked bacon and served on a bed of sauteéd mushrooms· ---450



Flamenquines
Spanish "Cordon bleu"

Spanish "Cordon Bleu" breaded rolls, with chicken, soft cheese and Serrano cured ham· ---280

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ARROCES

Arguably, the most popular Spanish plate is "Paella". This Mediterranean rice recipe has crossed our borders and has become famous worlwide. 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.

(2-3 people. Please allow up to 40 minutes)



601	**Paella Valenciana** (Valencian paella) *Prepared with saffron, chicken and vegetables*	---750
602	**Arroz negro (S)** (Black rice) *With squid ink, vegetables and seafood, and served with alioli garlic mayonnaise*	---850
603	**Paella de marisco (S)** (Seafood paella) *Prepared with saffron, vegetables and seafood*	---850
604	**Paella de verduras (V)** (Vegetable paella) *Prepared with saffron and vegetables*	---650
605	**Fideua de marisco (S)** (Seafood fideua) *"Paella-style" short noodle plate with saffron, vegetables and seafood, and served with alioli garlic mayonnaise*	---850
606	**Fideua negra (S)** (Black fideua) *"Paella-style" short noodle plate with squid ink, vegetables and seafood, and served with alioli garlic mayonnaise*	---850









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POSTRES

Last but not least, the favourite part of the menu for those wite 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 Churros con chocolate (V) ---220
Crispy baton-shaped strips of fried dough served with a thick hot chocolate sauce.

702 Torrijas de leche ---180
Sweet toasts with milk
Traditional Spanish sweet toast recipe (similar to French toasts) prepared with fried bread, milk, cinnamon and lemon.

703 Galleta al horno casera con helado de vainilla ---180
Baked cookie with vanilla ice cream
A mouth-watering homemade baked soft cookie served hot and accompanied by vanilla ice cream.

704 Coulant de chocolate al turrón (V) ---180
Chocolate coulant with nougat and vanilla ice-creams
A mouth-watering hot chocolate lava cake, sprinkled with Spanish almond nougat.

705 Helados artesanales variados (V) 2 scoops ---120
Selection of homemade ice-creams
Alluring assortment of homemade Mediterranean ice-creams with authentic flavours.
705 (A). Vainilla y cerezas: Vanilla and cherry flavour.
705 (B). Naranja: Mediterranean orange flavour.
705 (C). Vino tinto: Red wine flavour.

801 Café solo --- 70
Hot espresso prepared with organic coffee.

802 Café doble --- 80
Hot double espresso prepared with coffee.

803 Café con leche ---100
Hot latte prepared with organic coffee.

804 Café cortado --- 90
Hot piccolo latte prepared with organic coffee.

805 Capuchino ---100
Hot capuccino prepared with organic coffee.

806 Café bombón ---100
Espresso organic coffee with sweet condensed milk.

807 Café con hielo ---100
Spanish-style iced organic coffee (with or without milk).

808 Carajillo ---150
Espresso organic coffee with a shot of Brandy.

809 Selección de tés ---100
Ask our staff to check which tea blends from our wide selection are available each day. We aim to offer a varied range of teas from different origins and keep updating our selection for a more diverse "tea experience".

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