

# BAR & BODEGA

## TALLER DE TAPAS

BARCELONA

www.tallerdetapas.com  
@tallerdetapasbcn

# MARTINI Vermut

- MARTINI (Bianco, Rosso) 4
- MARTINI RISERVA ESPECIALE 5 (Rubino, Ambrato)
- YZAGUIRRE (Blanco, Rojo) 4
- CAMPARI 5
- PASTÍS RICARD 6
- APEROL SPRITZ 6

# SANGRIA

- VINO TINTO  
Our special mix of orange liquor, brandy, red wine & a touch of cinnamon
- CAVA  
Refreshing combination of cava, Gin, apple liquor & ginger
- GLASS 5,5 ..... JUG 17

# WHITE WINE

- RAVENTÓS DE ALELLA 14,85 -pansa blanca- (D.O.Alella)
- AUTÒCTON 22 -xarel·lo-malvasia de Sitges-macabeu- (D.O.Penedès)
- PARATÓ ECOLÓGICO 12,45 -xarel·lo- (D.O.Penedès)
- GRAMONA 31 -sauvignon blanc- (D.O.Penedès)
- GESSAMI 19,5 -muscat de alejandria & frontignan-sauvignon- (D.O.Penedès)
- ANIMA 15,9 -chardonnay-xarel·lo-albariño- (D.O.Costers del Segre)
- MONTESPINA 14,75 -sauvignon blanc- (D.O.Rueda)

- ILLERCAVÒNIA 16,9 -garnacha blanca- (D.O.Tierra Alta)
- ENRIQUE MENDOZA, barrica 24 -chardonnay- (D.O.Alicante)
- ERESMA 17,85 -verdejo- (D.O.Rueda)
- AFORTUNADO 13,95 -verdejo- (D.O.Rueda)
- TORRE LA MOREIRA 18 -albariño- (D.O.Rias Baixas)
- PACO Y LOLA 22 -albariño- (D.O.Rias Baixas)

# ROSÉ

- PARATÓ ROSAT 12,45 -pinot noir- (D.O.Penedès)

- NICTE PÉTALOS DE ROSA 19 -prieto picudo- (V.T. Tierra de Castilla Y León)

# RED WINE

OUR WINE SELECTION SHOWCASES THE DIVERSITY & QUALITY OF SPAIN'S WONDERFUL VINEYARDS. WE ARE ALSO PLEASED TO OFFER WINES OF THE WEEK AVAILABLE BY THE GLASS. PLEASE DON'T HESITATE TO ASK YOUR SERVER. SALUDI!

- FINCA RENARDES 13,5 -ull de llebre-cabernet sauvignon- (D.O.Penedès)
- ROCAPLANA 21,65 -syrah- (D.O.Penedès)
- ALMODÍ 16,9 -garnacha peluda- (D.O.Terra Alta)
- ACÚSTIC 23,85 -garnacha-cariñena- (D.O.Montsant)
- EL VEÏNAT 16,5 -garnacha- (D.O.Montsant)
- RITME 26 -cariñena-garnacha- (D.O.Priorat)
- BRU DE VERDU 17,85 -syrah-ull de llebre- (D.O.Costers del Segre)
- ENRIQUE MENDOZA 21 -pinot noir- (D.O.Alicante)

- HABLA DEL SILENCIO 24 -cabernet sauv.-syrah- (D.O.Extremadura)
- LOSADA 25,5 -mencia- (D.O.Bierzo)
- HONORO VERA 14,85 -garnacha- (D.O.Calatayud)
- BASAGOITI 16 crianza -tempranillo- (D.O.Rioja)
- EL NÓMODA 25,75 -tempranillo-graciano- (D.O.Rioja)
- LUIS CAÑAS, reserva 32 -tempranillo-graciano- (D.O.Rioja)
- ENTRELOBOS 17 -tinta fina- (D.O.Ribera del Duero)
- FIGUERO 12 24 crianza -tinta fina- (D.O.Ribera del Duero)
- CARMELO RODERO 32 crianza -tinta fina- (D.O.Ribera del Duero)

# CAVA & CHAMPAGNE

- PARATÓ 12,95 Brut
- PARXET, Cuvée 21 ecológico 17 Brut
- TORELLÓ 25 Brut Nature Gran Reserva
- ORIO ROSSELL 19,5 Brut rosé
- MUMM Champagne Cordon Rouge 39,85

# GIN&TONIC

- BOMBAY SAPPHIRE 9 lemon twist
- HENDRICKS 11 cucumber
- SEAGRAM'S 9 orange twist

- G' VINE FLORAISON 12 lime twist
- CITADELLE 10 cinnamon & orange twist
- MONKEY 47 14 lime twist

- STAR OF BOMBAY 10 lime twist
- GIN MARE 11 rosemary & lemon twist
- MARTIN MILLER 10 lemon twist

- MARTINI & TONIC 6 lime twist

# COCKTAILS

OUR SELECTION OF CLASSIC COCKTAILS WITH A TWIST. GIVE THEM A TRY!

8€

- TWISTED DAIQUIRI**  
Bacardi Carta Blanca, lime, ginger, Bitters
- NEGRONI SQUEEZE**  
Campari, Vermut Martini Rosso, orange juice
- MOJITO BARCELONÉS**  
Bombay Dry Gin, cava, orange, mint, sugar, Bitters
- PINK PALOMA**  
Absolut Vodka, Aperol, strawberry, pineapple, lime
- CAIPIRINHA DE MANGO & TONKA BEAN**  
Cachaça Leblon, mango, tonka bean, lime
- PIÑA COLADISIMA**  
Bacardi Carta Blanca, pineapple, coconut, vanilla, peach liqueur
- MARGARITA APASIONADA**  
Tequila Sauza blanco, Triple Sec, lime, passion fruit
- BLOODY JOSÉ**  
Orujo Ruavieja, Lustau sherry, tomato, lemon, spices

\*WE ARE ALSO ABLE TO SERVE A RANGE OF CLASSIC COCKTAILS ON REQUEST. PLEASE ASK YOUR SERVER.

# Cocktails NON ALCOHOLIC

- VIRGIN MOJITO 6 (mint, lime, sugar, soda)  
\*choose your flavour: strawberry, mango, passion fruit
- ALMOND COLADA 6 (pineapple, coconut, almond syrup)
- VIRGIN MARY 5 (tomato, species)

# BEERS



- CAÑA SAN MIGUEL 2,75 / JARRA SAN MIGUEL 4,5
- SAN MIGUEL SELECTA Triple Malt, Spain (6,2%) 3,5
- SAN MIGUEL FRESCA Golden Lager, Spain (4,4%) 3,5
- ALHAMBRA RESERVA Premium Pilsner, Spain (6,5%) 4
- ALMOGÁVER Organic Wheat Ale, Barcelona (4,2%) 4

# Soft drinks & Juice

- MINERAL WATER, SOLAN DE CABRAS 2,25 Cuenca 500cl
- SPARKLING WATER (25cl) 1,95
- SOFT DRINKS 2,75
- FRUIT JUICE 2,75 (pineapple, peach, tomato)
- FRESHLY SQUEEZED ORANGE JUICE 3,5
- DETOX VERDE 4,75 apple, cucumber, spinach & lime shake
- BARCELONETA 4,75 pineapple, apple & mint shake

# Coffee

- ESPRESSO 1,4
- DOUBLE ESPRESSO 2,5
- CAPPUCCINO 1,75
- CORTADO 1,5
- CAFE LATTE 1,6
- AMERICANO 1,6
- TEA 1,75 (English Breakfast, mint, camomile, green tea)

# Special Coffee

- CARAJILLO COFFEE WITH A DASH OF BRANDY, RUM, WHISKY or BAILEYS 2,5
- CARAJILLO ESPECIAL WITH A DASH OF PREMIUM LIQUEUR 3,5
- IRISH COFFEE 5

VAT INCLUDED

TERRACE PRICE +15%

# TALLER DE TAPAS

BARCELONA

INGLÉS

## MONTADITOS

TRADITIONAL CANAPÉS ON SOUR DOUGH BREAD WITH A VARIETY OF TOPPINGS

- 1 ROAST BEEF 2,45 with horseradish sauce & rocket
- 2 CURED BEST IBERIAN HAM 2,25
- 3 SPANISH POTATO & ONION OMELETTE 1,7 (V)
- 4 SALTED & PICKLED ANCHOVY MIX 2,75 guindilla & parsley oil
- 5 SOFT CHEESE, OUR HERB MARINATED SALMON 2,45 & fresh mango tartar
- 6 SEARED TUNA TATAKI 2,75 with tomato & sesame seeds
- 7 GRILLED BABY ASPARAGUS 2,45 (V) melted Brie & piquillo pepper
- 8 GRILLED LANGOUSTINE SKEWER 4,2 with aioli
- 9 GRILLED SPECIAL IBERIAN PORK "SECRETO" 4,2 with spicy red Berry jam
- 10 GRILLED MALLORCAN SOBRASSADA SAUSAGE 2,45 with Mahón cheese & honey
- 11 SEARED SIRLOIN STEAK 4,2 with fresh garlic shoots
- 12 BEEF BURGER 3,25 with Jabugo ham, brava sauce & Manchego

## CHARCUTERIE & CHEESE

- CURED IBERIAN HAM "JUAN MANUEL" Tapa 8,9 (20) Platter 16,95 (21)  
The finest 36-month cured Jabugo ham from free-range acorn-fed Iberian pigs reared in the oak forests of the Extremadura hills. D.O.Guixuelo
- 22 SPECIAL IBERIAN HAM, LOMITO, CHORIZO & SALCHICHON PLATTER 16,95  
36-month cured acorn-fed ham, lomo, the highly prized blade end of pork loin, salchichón pepper sausage & chorizo all cured for 6 months.
  - 23 ARTISAN SHEEP CHEESE 6,95 (V)  
An artisan sheep cheese from Zamora aged for 24 months
  - 24 SPANISH CHEESE BOARD 8,95 (V)  
On the board: L'Atrevit, a creamy black pepper goat cheese from the Pyrenees; Betara, a flavour-packed mountain blue cheese; Tou del Tillers, Catalanian soft cheese in a Brie style; and an exclusive artisan sheep cheese from Zamora aged over 2 years.
  - 25 FUET DE VIC 4,95  
A famous Catalan dry-cured pork sausage with pepper, garlic & herbs

## CLASSIC TAPAS

at least one of these timeless classics should not be missing from your table

- 30 BEEF & POTATO BOMBA 3,9  
Crispy spiced beef & potato bomba topped with our own brava sauce & aioli
- 31 SALT COD FRITTERS 6,5  
Traditional crispy salt cod & parsley fritters served with a sweet honey aioli
- 32 RUSSIAN SALAD 3,95  
A very special recipe from the Victoria restaurant on Barcelona's Parelelo with potato, tuna, mayonnaise, olivada & picos
- 33 CANTABRIAN SALTED ANCHOVIES 6,85  
Served with a few drops of sweet Merlot vinegar & a drizzle of extra virgin arbequina olive oil
- 34 CREAMY JABUGO HAM CROQUETTE 1,75 (sold individually)
- 35 HAND MADE SPINACH CROQUETTE 1,75 (V) (sold individually)
- 36 CRISPY BRIE 4,5 (V) Fried in Panko breadcrumbs with wasabi hot red berry jam
- 37 SPECIAL SPICY CHICKEN WINGS 5,85  
Crispy & juicy chicken wings in a sticky sweet smoked chipotle chili glaze
- 38 PADRÓN PEPPERS 4,75 (V) Flash fried hot green Padron peppers
- 39 PATATAS BRAVAS 4,25 (V)  
Crispy fried chunks of potato topped with our homemade spicy brava sauce & aioli

## Salads & Vegetables

- 40 SPINACH & GOAT CHEESE SALAD 5,75 Fresh spinach leaves, goat cheese, smoked pancetta, strawberries & toasted pumpkin seeds \* can be ordered without pancetta (V)
- 41 CLASSIC CAESAR SALAD 6,75 Romaine lettuce, chicken, Parmesan, croutons & Caesar dressing
- 42 THE SUPERFOOD SALAD 6,9 (V) Avocado, quinoa, pomegranate, spinach, salad leaves, Goji berries & hazelnuts tossed in an agave nectar & coconut dressing
- 43 ROAST VEGETABLES WITH PARMESAN 5,9 (V) Traditional Catalan roast red pepper, onion & aubergine dressed with herb oil & topped with Parmesan shavings
- 44 ARTISAN BURRATA 8,95 (V) Fresh Burrata cheese, basil pesto, rocket & sun-dried tomatoes
- 45 HUMMUS 4,8 (V) Homemade hummus with Spanish olive oil, smoked pimentón & bread
- 46 SPINACH & CHICKPEAS 4,8 Fresh spinach sautéed with chickpeas, garlic & smoked Galician pancetta \* can be ordered without pancetta (V)
- 47 VERDURITA PLANCHA 5,6 (V) Sautéed seasonal vegetables
- 48 AUBERGINE 4,9 (V) Crispy aubergine cubes drizzled with honey, lime & goat cheese

## MEAT TAPAS

- 50 TENDER VEAL CHEEK 6,85  
10 hour slow roasted veal cheek, gravy, roast potato & onion
- 51 ROAST MOUNTAIN LAMB 10,75  
Succulent slow roasted Spanish lamb served in an iron pot with vegetables & Mediterranean herbs
- 52 SIRLOIN BROCHETTE 7,5  
Grilled beef sirloin skewer with a coriander & herb chimichurri dressing
- 53 CHICKEN CHILIMÓN 6,95  
Chicken thigh marinated in herbs & spices pan fried with potato, chopped peppers & pico de gallo
- 54 SMOKED CHORIZO IN CIDER 5,5  
Sizzling chorizos from Bierzo cooked in Asturian cider
- 55 CHICKEN FINGERS 6,5  
Fried chicken breast in Panko breadcrumbs served with sweet & spicy mustard sauce

## TAPAS from THE SEA

- 60 FRIED "PESCADITO" FISH 5,95 (depending on the season)
- 61 MUSSELS 6,5  
Steamed mussels with tomato, peppers & Mediterranean herbs
- 62 ANDALUCIAN STYLE CRISPY SQUID 7,9  
We use authentic flour from Cadiz to fry our squid & serve it with lemon mayonnaise
- 63 PULPO "A FEIRA" 9,95  
Galician octopus on a bed of potatoes topped with smoked Spanish pimentón & a drizzle of olive oil, José style
- 64 GRILLED PRAWNS 6,5  
Grilled prawns dressed with garlic & parsley
- 65 SIZZLING AJILLO PRAWNS 9,95  
King prawns served in a cast iron pot with garlic & guindilla chili
- 66 FISH & CHIPS 6,95  
Battered salt cod with hand cut chips & mango tartar
- 67 CALAMARI A LA PLANCHA 7,9  
Grilled squid dressed with lemon & herbs
- 68 GRILLED OCTOPUS 8,5  
with Spanish pimentón, smoked Maldon salt & fork mashed potatoes
- 69 TUNA SKEWER 7,5  
Grilled sesame seed crusted tuna with hummus & teriyaki sauce

## BURGERS

- 70 KATE'S CLASSIC 8,9  
Smoky bacon, cheese, caramelised onion, lettuce, tomato & mayonnaise
- 71 LA LOLA 7,9  
Chicken, lettuce, tomato, pink pickled onions & jalapeño mayonnaise
- 72 LA VEGGIE 7,9 (V)  
Tofu & chickpea burger, roast red pepper, spinach, tomato, pink pickled onion & aioli

THE TALLER BURGER IS HAND MADE TO OUR OWN RECIPE USING 200G OF LOCAL BEEF. COOKED MEDIUM, PINK & JUICY WE SERVE IT IN A MOLLETE BUN.

## FARMHOUSE EGGS from Calaf

- 81 FRIED EGGS & CHIPS 7,95 topped with cured Iberian ham
- 82 FRIED EGGS & CHIPS 5,75 topped with chorizos from León
- 80 MALLORCAN SOBRASSADA SAUSAGE 4,65 & potato omelette with aioli
- 84 CLASSIC SPANISH OMELETTE 3,95 (V) made with potato & onion

## PAELLA

SEAFOOD PAELLA 16  
Inspired by the rich darker paellas of the Costa Brava we don't use artificial colourings; made with cuttlefish, squid, king prawns & mussels (90)

VEGETABLE PAELLA 13,5 (V)  
made with ceps, peppers, onion, aubergine, asparagus & thyme (91)

FRESHLY TOASTED COCA BREAD 1,75 (V) (13)  
rubbed with tomato & extra virgin arbequina olive oil

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WE COOK OUR DISHES FRESH TO ORDER AND DELIVER THEM STRAIGHT TO YOUR TABLE AS SOON AS THEY ARE READY. IT'S BEST TO TUCK IN AND SHARE DISHES AS THEY MAY COME AT DIFFERENT TIMES. ENJOY!

VAT INCLUDED

TERRACE PRICE +15%

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES

(V) ARE VEGETARIAN