

TAPAS TEATRO

Est:2001

Signature Gin & Tonics

(Made with Fever Tree Tonics)

BCN Tonic #1 - 13

BCN Barcelona Gin, Juniper Berries, twist of lemon

Mediterrània - 13

Mahon Mediterranean Gin, Fever Tree Tonic, Orange, Basil, Angostura

Lavanda Tonic - 14

Beefeater Gin, Lavender syrup, Lemon, Tonic

Signature Cocktails

Strawberry Rhubarb Old Fashioned- 14

Bourbon, House Strawberry Rhubarb Syrup, bitters

City Bird - 12

Rum, Pineapple Amaro. Honey, Lime, Dash of Fernet

Bimini Bramble- 14

Bimini Coconut Gin, Lemon, Chambord

Venetian Paloma- 14

Tequila, Aperol, Lime, Fever Tree Grapefruit

ESPRE43SO MARTINI- 15

Vodka, Liquor 43, Kahlua, EsO presso

Vermut Cocktail

Your choice of Spanish Vermouth with Olive, Orange and a splash of club soda. Flavor Profiles listed:

ATXA Tinto - 11 (Cherry, bitter orange, wild herbs)

Capitoline Rose - 12 (Grapefruit, nutmeg, clove, herbs)

Cueva Nueva -12 (Bittersweet, Orange peel, cinnamon)

Vermut BCN - 12 (Dry, savory and herbaceous)

Non-Alcoholic

Agua Fresca- Pineapple Mango Syrup, Cardamom, Orange, Ginger beer 6

Draft Beer

Mahou-	7
European Lager, 5.5% Madrid Spain	
Peabody Heights "Astrodon"	8
Hazy IPA 7%, Baltimore	
Clara: Lager with fresh	7.5
squeezed citrus and orange bitters	
Checkerspot "Juniperus"	9
IPA 7.2%, Baltimore	

Featured Wines

WHITE

MANUEL FORMIGO "Formigo Blanco" 2023

(Palomino, Treixadura and more) Ribeiro 13/39

Manuel Formigo is a proud "Collieteiro," a Galician term for an independent farmer/winemaker. His six hectares of vineyards are in the town of Beade, about 265 miles northwest of Madrid. They are a part of the Ribeiro DO, the oldest appellation in Galicia, dating back to 1932. From his family's vines he has been making increasingly acclaimed wines on a tiny scale. This, his everyday white, brings the workhorse Palomino together with Manuel's diverse selection of local varieties to become something special.

ROSÉ

CARLOS SERRES ROSE

11/33

(Tempranillo, Viura, Garnacha) Rioja 2024

Founded in 1896 the Carlos Serres winery has carved a niche in the world of wines with its unique blend of tradition and innovation. This rose is crisp and refreshing with notes of berries and violets with good minerality and acid.

RED

VIÑA ILUSIÓN 2023

13/39

(Tempranillo) RIOJA *Organic*

Viña Ilusión is a nod to Martin Alonso's now realized dream, or "Ilusión" of moving out of the city and in to farm land. In 1992, Alonso and his partner Gloria founded Viña Ilusión in the Rioja Baja subzone, where they farm 20 small plots across 12 acres. They make less than 3000 cases annually of organic Vino de Cosechero or "Grower Wine" that is unoaked and whole-bunch fermented with wild yeast. This wine is a young and fresh style Rioja that is very approachable, delightfully fruity but still has the traditional notes of licorice and black pepper. Take a walk on the lighter side of Rioja.

Soup / Salad

Soup- Gazpacho 10

Ensalada Serrano: Bibb lettuce, Serrano ham, shaved Manchego, tomato vinaigrette 13

Ensalada Remolacha: Roasted red beets, fried goat cheese, Field greens, Marcona almonds, smoked paprika vinaigrette 12

Ensalada del Teatro: Arugula, red onion, tomato, Manchego, sea salt, sherry vinegar reduction 11

Empedrat de Bonito del Norte: White beans, fresh green beans, piquillo pepper, red onion and capers topped with Spanish conserved tuna. 15

Snacks

Tortilla Española: Spain's "frittata", made with egg, potatoes, and onions. Served chilled 8

Huevos Rellenos: Deviled eggs 8

Pimiento de Shishito

Shishito Peppers blistered in Olive oil, Sea salt 11

Trouta Ahumada: Smoked Trout, Red Onion, horseradish aioli, egg and cornichon with crostini 12

Vegetables

Berenjena Asada

Roasted eggplant, vegetables, minted yogurt 11

Brussels Sprouts

bacon, Manchego Cheese, cream and truffle oil. 12

Espinaca y Manzana

Sauteed spinach with apple, raisins, pine nuts and Pedro Ximenez sherry 10

Espinaca y Cangrejo

Sautéed spinach, jumbo lump crabmeat, sherry cream sauce, Manchego cheese 15

Pisto Manchego

Spanish ratatouille 11

(contains pine nuts)

Meat

Garbanzos con Butifarra- Stewed Chickpeas with butifarra sausage, kale and peppers. 13

Albondigas: Three lamb meatballs, tomato sauce, sliced almonds and cilantro 15

Chorizos Piqueños: Mini chorizo sausages, fingerling potatoes in sofrito and tomato sauce 13

Pollo a la Brasa: Grilled chicken with cumin aioli 14

Croquetas de Jamon: Serrano Ham and béchamel fritters 14

Costillas de Cordero:

Grilled lamb chops with rhubarb barbeque sauce 16

Croquetas de Pollo: Spicy chicken and cheese fritters 12

Bistec a la Brasa:

Pan seared Angus, piquillo pepper sauce and parsley oil 16

Lomo de Cerdo A La Parrilla: Grilled pork tenderloin medallions with chimichurri and piquillo sauce 14

Patatas a la Riojana- Potatoes stewed with spicy cured chorizo, sofrito, and paprika. 12

Cured Meats and Cheeses

Caná De Cabra 14

Creamy baked goat cheese topped with Marcona almonds and Pedro Ximenez sherry reduction

Idiazábal 12

Crumbly sheep's milk cheese with dry cured chorizo, whole grain mustard, caper berries and crostini

Manchego 10

Nutty sheep's milk cheese from La Mancha

Murcia al Vino 10

Firm, buttery goat's milk cheese from Murcia

Miticrema 10

Creamy, spreadable sheep's milk cheese on crostini with Pajarero fig and Pedro Ximenez sherry reduction

Jamón Serrano 13

Fresh sliced, dry cured Spanish ham

Chorizo Iberico de Bellota 12

Dry Cured sausage from free range acorn fed Iberico Pigs

Boquerones 9

Marinated white anchovy fillets

Plato de España 23

Cantimpalo, Chorizo Iberico de Bellota, Jamón Serrano Manchego, Idiazábal, Queso Valdeon

Seafood

Almejas a la Sidra: Clams in Spanish cider with potato and chorizo 19

Scallops Seared Scallops, Serrano ham, Saffron Sauce 14

Tuna Tartare: Chopped Tuna, Capers, Onion, Lemon Zest Cornichons 13

Lubina: Pan Seared Branzino fillet with Salsa Verde, Cherry Tomatoes 16

Mejillones: Mussels with white wine garlic and leeks OR tomato Basil Sauce 15

Pulpo Gallego 2.0: Olive Oil Poached Octopus, Potato, Olives, Heirloom Cherry Tomato 15

Grilled Octopus: Grilled Octopus, Romesco Sauce (contains nuts) , Grilled Lemon 12

Gambas al Ajillo: Shrimp sautéed in olive oil with garlic and parsley 13 (Add capers or/and Chilies for a kick)

Calamares Fritos: Fried squid rings, marinara 15

Calamares a la Parrilla: Grilled squid with spicy pepperoncini vinaigrette 15

Salmón con Melaza: Grilled salmon, molasses sauce, sherry vinegar reduction, ginger-jalapeño rice cake 15

Fritura de Mariscos: Fried Calamari, fresh cod and shrimp with garlic aioli 17

Atún con Huevos: Seared tuna, with quail egg, tomato-olive vinaigrette 14

Paella de España: Clams, mussels, shrimp, fresh fish, chicken, chorizo, peas, Calaspara rice, saffron 29

Marmitako: Basque stew of tuna, potato, roasted sofrito and tomato 20