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PINTXOS

“Pintxos” are the quintessential example of the gastronomy in the Basque Country (Northern Spain). The Spanish verb “pinchar” means to pierce or to stab. Traditional pintxos were served on a piece of bread and pierced by a toothpick (that’s why they got this name). Bars in the Basque Country often have their counter filled with plates of various pintxos ranging from traditional versions to mini “gourmet” creations. Feel free to visit our bar and take a look at our daily selection of pintxos.

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 cerdo 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 **Cabrales con plátano (V)**
“Cabrales” blue cheese cream with sliced banana. ---150
- 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".

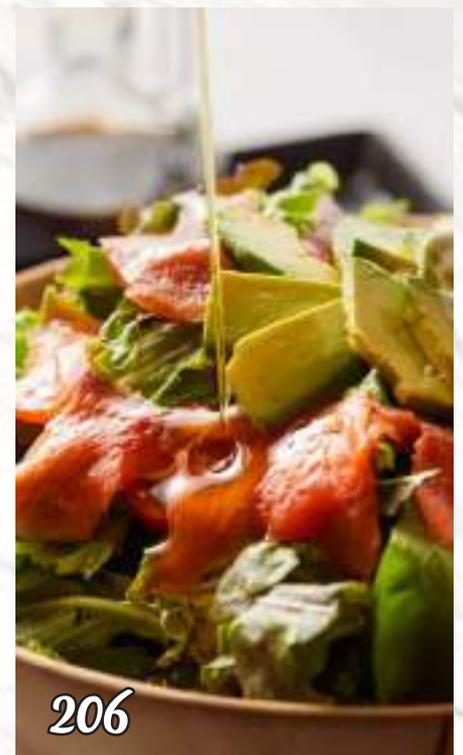
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| 201 | Gazpacho (V)
<i>Refreshing cold soup with a juicy texture combining tomato, garlic, peppers and olive oil.</i> | ---130 |
| 202 | Ensalada de pollo con manzana y salsa de mostaza y miel
<i>Chicken salad with apple, and mustard & honey sauce</i> | --- |
| 203 | Ensalada de burrata con vinagreta y jamón al horno
<i>Mixed-leaf salad with chicken, apple, tomato, onion, and mustard and honey sauce.</i> | ---190 |
| 204 | Ensalada de burrata con vinagreta y jamón al horno
<i>Burrata cheese salad with roasted ham</i> | --- |
| 205 | Ensalada de rúcula con melón y jamón
<i>Mixed-leaf salad with burrata, tomato, crispy Serrano ham, and balsamic vinaigrette.</i> | ---250 |
| 206 | Ensalada de rúcula con melón y jamón
<i>Rocket salad with melon and ham</i> | --- |
| 207 | Ensalada de rúcula con melón y jamón
<i>Rocket salad with melon, and Serrano cured ham topped with extra virgin olive oil.</i> | ---220 |
| 208 | Ensalada de queso fresco y sandía (V)
<i>Fresh cheese and watermelon salad</i> | --- |
| 209 | Ensalada de queso fresco y sandía (V)
<i>Mixed-leaf salad with fresh cheese, watermelon topped with our special vinaigrette.</i> | ---220 |
| 210 | Ensalada de salmón y aguacate (S)
<i>Salmon and avocado salad</i> | --- |
| 211 | Ensalada de salmón y aguacate (S)
<i>Spinach salad with smoked salmon and avocado, finished with our lemon dressing.</i> | ---250 |
| 212 | Ensalada de manzana, brie, nueces y vinagreta de arándanos (V)
<i>Apple, brie, walnuts and blueberry salad</i> | --- |
| 213 | Ensalada de manzana, brie, nueces y vinagreta de arándanos (V)
<i>Spinach salad with apple, walnuts, brie cheese, topped with blueberry vinaigrette.</i> | ---220 |
| 214 | Ensalada de tomate, gambas, aguacate y salsa de yogurt (S)
<i>Tomato salad with prawns, avocado and yogurt sauce</i> | --- |
| 215 | Ensalada de tomate, gambas, aguacate y salsa de yogurt (S)
<i>Mixed-leaf salad with tomatoes, avocado, prawns, and our special yogurt dressing.</i> | ---250 |



202



203

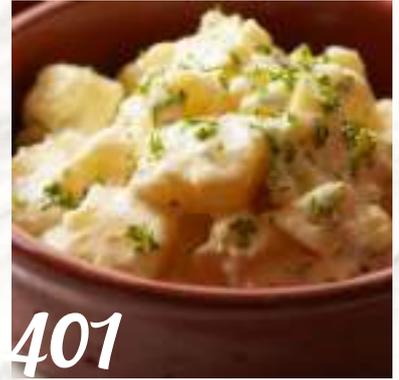


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Cold cuts and cheeses are some of the most common products in every Spanish household. Our top quality cuts from the world-famous Iberian Pork and all our cheeses are produced in the best farms in Spain.

IBÉRICOS Y QUESOS



401

Patatas alioli (v)

Selected boiled potatoes prepared with our special garlic mayonnaise. ---150



402

Patatas bravas (v)

Fried potatoes dressed with our homemade spicy tomato sauce. ---150

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| 301 | Jamón ibérico 50g.
<i>Delicious plate of cured ham from the world-famous free range Iberian Pork</i> | ---690 |
| 302 | Jamón ibérico de bellota 50g.
<i>Top-notch cured ham from the very best breed of acorn-fed Iberian Pork</i> | ---850 |
| 303 | Chorizo ibérico de bellota 50g.
<i>Colourful cold sausage of acorn-fed Iberian Pork and Spanish paprika</i> | ---300 |
| 304 | Salchichón ibérico de bellota 50g.
<i>Acorn-fed Iberian Pork sausage seasoned with sea salt and black pepper</i> | ---300 |
| 305 | Queso Manchego de Oveja 75g. (V)
<i>Cured sheep cheese</i>
<i>Cured sheep cheese from the well-known cheese region of La Mancha</i> | ---250 |
| 306 | Queso Idiazabal (Oveja) 75g. (V)
<i>Smoked sheep cheese</i>
<i>Smoked sheep cheese from the famous Idiazabal denomination, in Northern Spain</i> | ---290 |
| 307 | Queso Azul 100g. (V)
<i>Spanish Blue cheese</i>
<i>Blue cheese produced in the mountain regions of Northern Spain</i> | ---190 |
| 308 | Tabla de quesos 150g. (V)
<i>Cheese platter This platter includes a taste of all our Manchego, Idiazabal, and Blue cheeses</i> | ---450 |
| 309 | Tabla mixta (ibéricos y quesos) 150g.
<i>Iberian and cheese platter Platter including Iberian jamón, chorizo, salchichón, and Manchego and Blue cheeses</i> | ---750 |

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.

403

Aceitunas con queso fresco (v)

Olives with fresh cheese
Gourmet Spanish olives garnished with creamy Mediterranean fresh cheese

---150



407

Sepia a la plancha con alioli (s)

Alioli grilled squid

Grilled squid accompanied with our alioli garlic mayonnaise

---150



404

Gambas al ajillo (s)

Garlic prawns

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

---150



408

Albóndigas de cerdo caseras

Homemade meatballs

Meatballs made with minced pork, garlic, and parsley, in our homemade tomato sauce

---150



405

Calamares a la andaluza (s)

Fried calamari

Battered deep-fried calamari rings served with a dip of garlic mayonnaise

---150



409

Morcilla de arroz

Black pudding

Pork black pudding sausage battered and deep-fried to perfection

---150

406

Setas rebozadas con alioli (v)

Battered mushrooms with alioli
Battered mushrooms dressed with our homemade alioli garlic mayonnaise

---150



410

Pimientos de Padrón (v)

Padrón green peppers

Well-known roasted green peppers originary from Galicia (North-Western Spain)

---150



411

Piel de patatas con crema agria (v)

Potato skins with sour cream

Baked potato skins garnished with our homemade sour cream

---150



412

Pisto Manchego (v)

Spanish "ratatouille"

Slowly cooked tomato, peppers, onion, aubergine and courgette topped with a fried egg

---150



501

Croquetas (5 piezas)

Croquettes

Breaded balls of béchamel filled with different ingredients

---150

501 (A) Jamón

Filled with cured Serrano ham

501 (B) Boletus (V)

Filled with yummy boletus (porcini) mushrooms

501 (C) Queso y espinacas (V)

Filled with soft cheese and spinaches



503

Tortilla de patatas (V)

Spanish omelette

Omelette made with eggs, thinly sliced potatoes and onion

---150



502

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) Setas y queso azul (V)

Garnished with mushrooms and blue cheese cream

502 (D) Morcilla

Garnished with pork black pudding sausage



504

PULPO A LA GALLEGA (S)

Galician octopus

Slices of boiled octopus on steamed potatoes with extra virgin olive oil and paprika

---450

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.



505

Berenjenas fritas con miel (v)

Fried aubergines with honey
Battered deep-fried aubergines accompanied with our honey-based dipping sauce.

---170

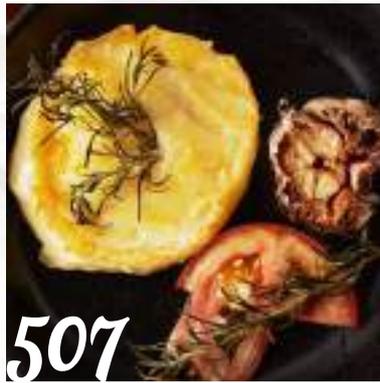


506

Queso frito con confitura de frambuesa (v)

Fried cheese with raspberry jam
Hand-breaded fried soft cheese served with raspberry jam.

---220



507

Camembert con ajo al horno (v)

Baked camembert with garlic
Whole oven-baked wheel of camembert cheese served with a baked head of garlic.

---350



508

Lacón con queso de tetilla

Pork shoulder with cheese
Baked pork shoulder crowned with a melted layer of Galician cheese.

---290



509

Solomillo de cerdo con chimichurri

Pork steak with chimichurri
Pork sirloin steak with chimichurri (olive oil, vinegar, garlic, chillies, and herbs) sauce.

---280



510

Chorizo a la sidra
Chorizo with cider

Fresh paprika spiced chorizo pork sausage cooked with apple cider on a sizzling hot plate.

---280



511

Entrecot de ternera con guarnición

Rib eye beef steak
Angus beef rib eye steak garnished with our crunchy fries and Padron green peppers.

---490

512

Sardinas al ajillo (s)
Garlic sardines 

Fresh sardines slowly cooked in extra virgin olive oil with garlic served on a hot plate.

---350

ARROCES

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.

(2-3 people. Please allow up to 30 minutes)

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| 601 | Paella valenciana <i>Valencian paella</i>
<i>Prepared with saffron, chicken and vegetables.</i> | ---750 |
| 602 | Arroz negro (S) <i>Black rice</i>
<i>With squid ink, vegetables and seafood, and served with alioli garlic mayonnaise.</i> | ---850 |
| 603 | Paella de marisco (S) <i>Seafood paella</i>
<i>Prepared with saffron, vegetables and seafood.</i> | ---850 |
| 604 | Paella de verduras (V) <i>Vegetable paella</i>
<i>Prepared with saffron and vegetables.</i> | ---650 |



POSTRES

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.

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| 701 | Churros con chocolate (V)
<i>Crispy baton-shaped strips of fried dough served with a thick hot chocolate sauce.</i> | ---220 |
| 702 | Tarta de Santiago (V)
<i>Almond cake with vanilla ice-cream</i>
<i>Almond cake with a juicy interior and sprinkled with powdered sugar in the outside.</i> | ---150 |
| 703 | Tarta de naranja valenciana (V)
<i>Valencian orange cake</i>
<i>A zesty and delicious orange-shaped cake, with all the flavour of Mediterranean oranges.</i> | ---180 |
| 704 | Coulant de chocolate al turrón (V)
<i>Chocolate coulant with nougat and vanilla ice-cream</i>
<i>A mouth-watering hot chocolate lava cake, sprinkled with Spanish almond nougat.</i> | ---180 |
| 705 | Helados artesanales variados (V) 2 scoops
<i>Selection of homemade ice-creams</i>
<i>Alluring assortment of homemade Mediterranean ice-creams with authentic flavours.</i> | ---120 |
| | 705 (A). <i>Vainilla y cerezas: Vanilla and cherry flavour.</i> | |
| | 705 (B). <i>Naranja: Mediterranean orange flavour.</i> | |
| | 705 (C). <i>Vino tinto: Red wine flavour.</i> | |



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| 801 | Café solo
<i>Hot espresso prepared with organic coffee.</i> | --- 50 |
| 802 | Café doble
<i>Hot double espresso prepared with organic coffee.</i> | --- 60 |
| 803 | Café con leche
<i>Hot latte prepared with organic coffee.</i> | ---100 |
| 804 | Café cortado
<i>Hot piccolo latte prepared with organic coffee.</i> | --- 90 |
| 805 | Capuchino
<i>Hot cappuccino prepared with organic coffee.</i> | ---100 |
| 806 | Café bombón
<i>Espresso organic coffee with sweet condensed milk.</i> | ---100 |
| 807 | Café con hielo
<i>Spanish-style iced organic coffee (with or without milk).</i> | ---100 |
| 808 | Carajillo
<i>Espresso organic coffee with a shot of Brandy.</i> | ---150 |
| 809 | Selección de té
<i>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 to keep updating our selection for a more diverse "tea experience".</i> | ---100 |