



Tapas Pop Up Menu

TUESDAY 6TH MAY 2025

*We recommend between 2-3 tapas per person to make a meal.
Being traditional tapas the food will come from the kitchen
in no particular order.*

PARA PICAR - PICKY BITS

Manzanilla Olives with Rosemary & Lemon	£3.80
Crusty Bread with Extra Virgin Olive Oil & Sherry Vinegar	£4.50
Padron Peppers with Smoked Maldon Sea Salt	£4.00
Manchego Cheese, Membrillo & Bread Sticks	£7.50
Acorn Fed Iberico Ham, with "Pan Tumaquet" (Tomato Toasts)	£13.50
Alioli Dip	£2.20
Chimichurri Dip	£2.20
Sobrasada Toasts with Burrata Cheese & Hot Honey	£7.00
Pesto Dressed Burrata, Rosemary & Thyme Torta de Aceite (Cracker)	£7.50

DE LA HUERTA - VEGGIE TAPAS

Patatas Bravas with Brava Sauce & Alioli	£4.75
Berenjena con Miel - Crispy Aubergine with Molasses & Sesame	£7.00
Espargos con Romesco, Toasted Almonds & Feta (Vegan w/o Feta)	£7.50
Tortilla with Basil, Spinach & Smoked Cheese	£5.25
Sauteed Wild Mushrooms in Garlic & Parsley Olive Oil	£6.50
Heritage Tomato Salad, Basil, Pine Nut, Shallot & Olive Oil Dressing	£7.75

DEL MAR - FISH & SEAFOOD TAPAS

Gambas al Ajillo, with Paprika, Garlic & White Wine Olive Oil Sauce	£8.25
Crispy Baby Squid, Lemon Alioli	£7.50
Bacalao Riojana, Cod Loin in a Red Pepper & Chorizo Sauce	£10.50
Pulpo a la Gallega, Octopus Leg with Steamed Paprika Potatoes	£12.50
Scallops cooked with Morcilla (Spanish Black Pudding)	£10.50

DE LA TIERRA - MEAT TAPAS

Pollo al Ajillo, Chicken Thighs in a Garlic & Parsley Sauce	£7.00
Lamb Meatballs, Pine Nut Sauce	£8.50
Beef Rump Steak, Chimichurri Dressing (Cooked Medium)	£12.00
Chorizo al Vino, cooked with Red Wine, Onions & Rosemary	£7.50
Pinchos Morunos, Cumin & Garlic Pork Skewers, Ajo Blanco Sauce	£8.75
Chorizo Croquetas	£5.80

POSTRES - DESSERTS

Chocolate Con Churros	£6.50
Olive Oil Chocolate Mousse, Lemon Biscuit	£6.50
Arroz con Leche - with Sherry Vinegar Strawberries & Hazelnuts	£6.50

Due to the nature of this one night only pop up event there is limited availability on all dishes. Please pre-order if you have your heart set on certain dishes.

We can cater for all allergies - please ask to see a copy of our allergen menu.

For more information about catering & private events with Rodriguez Events:

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