

TAPPO

kitchen and bar

Bread Tapas \$ 9

all tapas served on bread
choose your selection of 3 Pairs of the below

- Salmon Gravlax & Cream Cheese
- Shrimp, Cream Cheese & Seasonal Fruits
- Calamari & Fresh Orange
- Grilled Zucchini & Cream Cheese
- Eggplant Parmigiana
- Mushroom
- Chorizo Parmigiano & Honey truffle
- Bresoala, Pear & Fig
- Beef Carpaccio & Gorgonzola
- Manchego, Nuts & Apple Stock
- Brie Bacon & Dates Saltimbocca
- Honey Riccota Sundried Tomato and Berries

Tapas Plates

- Parma Ham \$ 22
Parma Ham served with Stracciatella Cheese and Arugula
- Manchego Chorizo \$ 16
Manchego Cheese with Chorizo and Seasonal Fruits
- Goat Cheese \$ 13
Goat cheese with a selection of plum tomatoes, green apples, blueberries and balsamic glaze
- Spinach Croquette \$ 11
Fried Croquettes stuffed with goat cheese, spinach and seasonal herbs served with butternut squash sauce
- Calamares Fritos \$ 9.5
deep fried Andalusian style baby calamari served with aioli dip
- Baqlava Keshek \$ 14
Keshek Baqlava, served with Mixed greens and pomegrenate sauce
- Patatas Bravas \$ 5
Triple fried potato cubes served with brava sauce and aioli
- Grilled Seasoned Octopus \$ 26
Grilled seasoned Octopus served with tomato plum confit, olives and paprika oil
- Spicy Manchego Shrimps \$ 16.5
Oven Cooked Shrimps with Spicy tomato sauce and manchego cheese

Salads

- Shrimps Citrus Fennel \$ 18
Shrimps, Orange, Fennel Pulp, Avocado, Grapefruit, Baby Kale with Citrus Vinaigrette
- Burrata \$ 20
Fresh burrata cheese, cherry tomato, arugula & toasted bread
add Parma ham \$ 6
- Pear and Radicchio \$ 14
Goat cheese, Asian pear, spinach, radicchio, seeds and nuts mix, with maple dressing
- Grilled Caesar \$ 13
Grilled romain lettuce, focaccia croutons, bacon, parmigiano reggiano with Black garlic dressing,
- Tuna Tartare \$ 16
Fresh tuna on a bed of Mango
- Panzanella \$ 11
Feta cheese, Cherry tomato, fresh basil, bread, red onion with Shallot herbs dressing
- Fresh Grilled Tuna \$ 21
Grilled tuna fillet, cherry tomato, pickled red onion, green haricot, mesclun, carrots, Anchoaioli dressing

Mains

- Truffle Cannelloni \$ 15
Oven Cooked Cannelloni Stuffed with Mushroom and Truffle Served with bechamel sauce and topped with parmesan cheese
- Ravioloni \$ 19
Con Gambas in Aglio olio Sauce
- Chicken Supreme \$ 23
Seared bon in Chicken Breast, served with Carrot Puree, Smashed Potato and Maple Sauce
- Risotto \$ 20
As for our Special Weekly Risotto
- Grilled Salmon Fillet \$ 25
Grilled Salmon Fillet served with cuscus and Zucchini Puree
- Steak et Frites \$ 29
220gr Angus Fillet steak with chimichurri and hand cut fries served with red wine sauce
- Pork Striploin \$ 21
Slow Cooked pork Striploin served with sweet potato and rapini with Beer Reduction Sauce
- Tomahawk \$ 30 / 200GR
Grilled Angus Tomahawk served with baby potato, Mushroom Saute and oven baked Garlic

Sides

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|---------------------------------------|-----------------------------|
| Fries \$ 4 | Veg Saute \$ 2.5 |
| Mashed/ Smashed Grilled Potato \$ 4.5 | Mushroom Saute \$ 5 |
| | Spinach Parmesan Saute \$ 5 |

Dessert

Cheese Cake Selection	\$ 8
Pain Perdu	\$ 15
Tarte Citron	\$ 11
Chocolate Fudge	\$ 8

Hot Beverage

Espresso	\$ 2
Double Espresso	\$ 3
Americano	\$ 3
Tea Selection	\$ 3
Capuccino	\$ 4
Latte	\$ 4
Macchiato	\$ 4
Mocha	\$ 4

Softs

Water S/L	\$ 1.5 / 3
Sparkling Water	\$ 2.5
Soft Drink	\$ 2
Fresh Juice	\$ 3.5
Soda / Tonic	\$ 2.5

Non- Alcoholic Drinks

Virgin Mojito	\$ 5
Ginger- Fluffy Orange	\$ 5
Berry Lemonade	\$ 6
Passion Fruit Martini	\$ 7

