

WELCOME

# D Tapas

*by El tapeo*

MENU

# SALADS



## Truffled Burrata Salad

A delicious, creamy burrata cheese with truffle, served with cold "Strawberry Gazpacho", yellow cherry tomatoes and basil foam.

**495.-**



### Goat Cheese Roll Salad with Mixed Greens

Caramelized herb-crusted goat cheese roll, dressed with a red berry vinaigrette and balsamic vinegar caviar.

**395.-**



### Ensaladilla Rusa ( Potato salad)

Our own version of the classic Russian salad (potato salad) with a mix of boiled potato, shrimp, and octopus, topped with our flavorful secret garlic and shrimp sauce.

**395.-**

### Seafood Salpicón

A fresh and fun traditional dish from southern Spain, featuring red onion, mango, avocado, seafood, wild seabass, and shrimp with a "Pedro Ximénez" vinaigrette.

**495.-**



# CLASSIC

*From El tapeo*



## Garlic Prawns

Prawns fried in extra virgin olive oil and spiced up with Garlic, chili and paprika From "La Vera" de best brand from Spain

**375.-**



## Padrón Peppers

Spanish green peppers fried in olive oil on a bed of creamy ali-oli and seasoned with Iberian ham salt.

**295.-**

# TAPAS



## Jamon de Bellota (Bellota Ham) 50 grs

Top-notch cured ham from the very best breed of acorn-fed Iberian pork.

**995.-**



## Jamon Iberico (Iberian Ham) 50 grs

Delicious late of cured ham from the world-famous free range Iberian Pork.

**895.-**



## Cecina from Leon 50 grs

Cured beef slices topped with extra virgin olive oil and oregano.

**895.-**



## Manchego Cheese with Rosemary

100 grs

D.O. Manchego cheese from "La Mancha" aged  
for 9 months with rosemary.

**895.-**



## Manchego Cheese with Black Pepper

100 grs

D.O. Manchego cheese from "La Mancha"  
aged for 9 months with black pepper

**895.-**



## Three -Sauce Potatoes

Crispy and tender potatoes confited in garlic and rosemary oil, stuffed with brava sauce , green ali-oli and classic ali-oli sauce.

**295.-**



## Iberian Ham Croquettes

Creamy and crispy ham croquettes topped with fine slices of "Joselito" Iberian ham.

**375.-**



## Seafood Croquettes

Creamy and crispy seafood croquettes with a drop of squid ink, topped with sturgeon caviar.

**395.-**

# SIGNATURE

## TAPAS

### Stuffed Artichokes

Artichoke hearts with garlic gratin, stuffed with lobster flambéed with 18-year-old Jerez brandy on a bed of seafood cream and basil oil drops.

**895.-**



### Scallop Mirror

Delicate and flavorful slices of Hokkaido scallop marinated in smoked "Arbequina" extra virgin olive oil on a bed of "Salmorejo Cordobes" (Cold tomato cream), Iberian ham shavings, and black olive powder.

**450.-**





## Sea and Mountain (Surf & Turf)

A delicious combination of two crispy brioche toasts on your table.

From the sea:  
Lightly grilled bluefin tuna with smoked sardine.

From the mountain:  
Grilled Wagyu beef (grade 5/6) with volcanic stone on a bed of shitake mushroom cream and wasabi mayonnaise.

Both are topped with sturgeon caviar and gold leaf.

**895.-**



## Salmon Mosaic

Delicate roll of Norwegian salmon marinated with orange and nori seaweed on a base of Lemon sauce with dill foam. An unforgettable combination.

**795.-**



## Grilled Octopus

Octopus imported from Galicia (Spain), grilled and served on a bed of smoked Iberian pork belly with crispy potato mille-feuille and paprika from "La Vera".

**695.-**



## Crab Gratin

Crab shell stuffed with its own meat, smoked salmon, and black truffle, covered in shrimp cream and gratinated with rosemary smoke.

**695.-**



## Stuffed Baby Squid

Baby squid stuffed with creamy black rice on a bed of green garlic Mayonnaise made with oregano and rosemary, topped with salmon roe.

**525.-**

# Bone Marrow with "Pluma Joselito" (Iberian Pork) & "Cecina" (Cured Beef)

Roasted bone marrow with truffle butter,  
topped with thin slices of "Joselito"  
Iberian pork and cured beef from Leon.

**595.-**



# Lamb Tenderloin Wellington

Lamb loin with mushroom pâté  
and truffle, covered in golden puff  
pastry and baked, served with  
demi-glace with red wine sauce  
(Rioja) and foie bonbon from  
the Basque Country.

**1,350.-**



## Baked Cod Fillet with Potato Scales

Cod loin confited in oregano oil, oven-baked with potato scales on a bed of Piquillo pepper cream.

**795.-**



## Crispy Bomb

Crispy corn shell stuffed with meat "Carabinero", topping with Sturgeon Caviar a flavor explosion you won't want to miss.

**495.-**



## Wagyu Tartare Éclair

Éclair filled with Wagyu tartare marinated with capers, pickles, and anchovies from Santoña, seasoned with Dijon mustard

**595.-**



## Smoked Duck Mille-Feuille

Crispy filo pastry layers filled with smoked duck breast, Seville orange coulis, and a reduction of demi-glace with a hint of sherry wine


**595.-**



## Rum-Infused "Carabinero"

Carabinero (Red Prawns) skewer marinated in 18-year-old Canary rum, flambéed at the table with Himalayan salt crystals.

1,500.-



## Lobster Timbale

Fine layers of salt-baked lobster on a base of truffle mashed potatoes, infused with its own juice, and topped with a saffron veil.

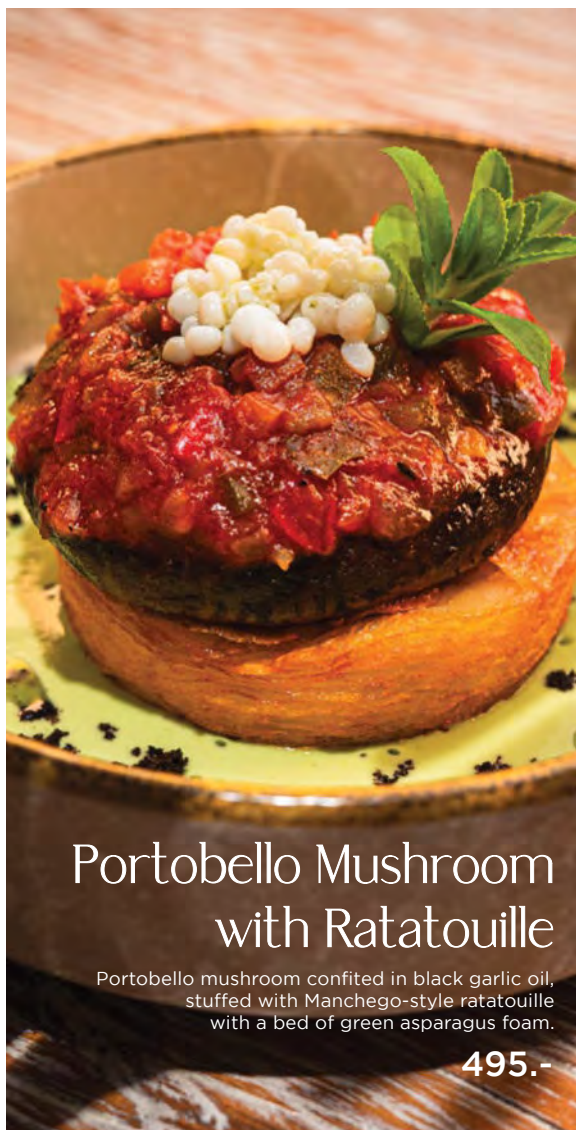
**1,200.-**



## Tuna Loin

Tuna tenderloin marinated in "Pedro Ximénez sweet wine", sprinkled with olive salt and Iberian ham dust on a bed of onion cream sauce.

**595.-**



## Portobello Mushroom with Ratatouille

Portobello mushroom confited in black garlic oil, stuffed with Manchego-style ratatouille with a bed of green asparagus foam.

**495.-**

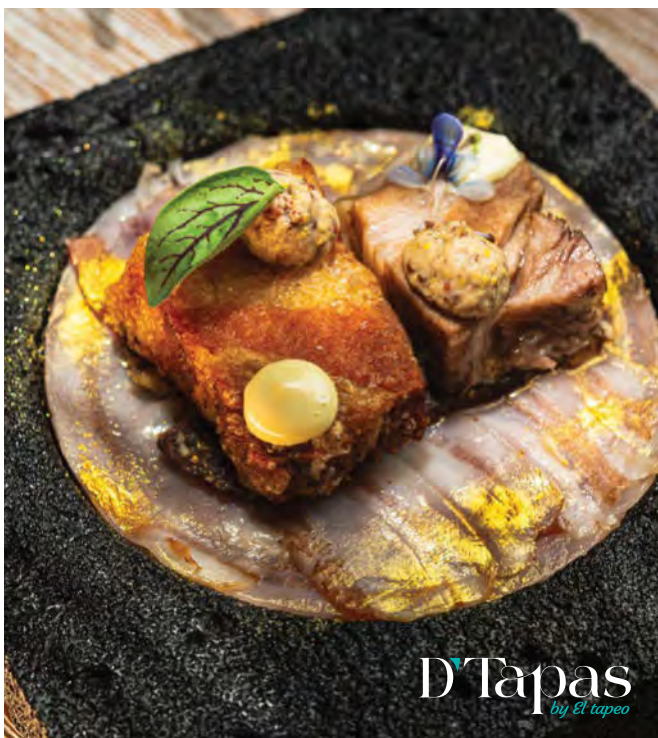


"Joselito"

## Iberian Pork Tenderloin

"Joselito" Iberian pork tenderloin medallion seasoned with red wine salt and Iberian ham flakes on a silky red bell pepper cream.

**595.-**



## Iberian Pork Belly in Three Textures

Iberian pork belly cooked in three textures, (Crispy, Smoked, Stew) served on a base of fig bread, wild mushroom mousseline, and dressed with fig vinaigrette.

**450.-**

# PAELLAS

## Mixed Paella

Bomba rice from "La Albufera de Valencia" with seafood and Wagyu beef, seasoned with saffron and nora pepper meat imported from Spain.

1,300.-







**Valencian Paella** Bomba rice from "La Albufera de Valencia" with chicken, topped with duck and rosemary smoke. **995.-**



**Black Paella** Bomba rice from "La Albufera de Valencia" with seafood and squid ink, topped with a mirror of octopus and ali-oli Sauce. **995.-**



**Seafood Paella** Bomba rice from "La Albufera de Valencia" with seafood, topped with prawn carpaccio. **1,100.-**

# DESSERTS



## Cheesecake and Pistachio Tart

Creamy pistachio cheesecake tart, smoked with cherry wood.

**295.-**



## "Torrija" French Toast with Ice Cream

Brioche bread soaked in milk infused with cinnamon and lemon, coated in egg and fried, served with Jijona nougat ice cream

**295.-**



## Churros with Chocolate

Our most traditional dessert: crispy, fried golden churros drizzled with hot dark chocolate.

**295.-**



## Two-Tone Bomb

Homemade donut with double filling of bitter chocolate and watermelon tequila—a fun way to finish with a shot.

**350.-**

D' for **superb** in Thai, reflecting the high standards we uphold.

D' for the **quality** of our ingredients, with 90% sourced from top-tier imports.

D' for **authentic Spanish cooking**, prepared by Chef Alberto Izard, a former Michelin-starred chef with over 35 years of experience.

D' for the **vibes**, offering a refined fine-dining experience in a chic, welcoming environment.

D'Tapas  
*by El tapeo*



D Tapas  
*by El tapeo*



D'Tapas  
*by El tapeo*

MORE

DRINKS

## SOFT DRINK

- ✦ Still Water EIRA 40 Cl 140.-
- ✦ Still Water EIRA 70 Cl 180.-
- ✦ Sparkling Water EIRA 40 Cl 175.-
- ✦ Sparkling Water EIRA 70 Cl 225.-
- ✦ Pepsi Original / Pepsi Zero 60.-
- ✦ Fanta Orange/ Sprite 60.-
- ✦ Schweppes Tonic / Lemon /Soda Water/ Ginger ale 60.-
- ✦ Juices : Apple/ Pineapple /Passion Fruit 95.-

## BEER

- ✦ Estrella Galicia 33 Cl 220.-
- ✦ Mahou 5 Stars 33 Cl 220.-
- ✦ Asahi Bottled 33 Cl 150.-

## SPIRITS AND DIGESTIFS

- ✦ Run 18 Years From Canary Island 375.-
- ✦ Cannagin 375.-
- ✦ Brandy De Jerez 375.-
- ✦ Tequila Watermelon 200.-

## COFFEE & TEA

- ✦ Single Espresso 110.-
- ✦ Double Espresso 140.-
- ✦ Americano
  - Hot 140.-
  - Iced 150.-
- ✦ Cappuccino
  - Hot 140.-
  - Iced 150.-
- ✦ Café con leche (Coffee latte)
  - Hot 140.-
  - Iced 150.-
- ✦ Café cortado (Piccolo) 130.-
- ✦ TEA : Rose / Earl Grey/ Lemon & Ginger / Lemon 110.-
- ✦ TEA : Camomile 120.-

# D'Tapas

*by El tapeo*

LA BODEGA DE "D'Tapas by El Tapeo"



# D'Tapas

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LA BODEGA DE “D'Tapas by El Tapeo”

This Wine List has been curated with a lot of passion and tries to cover a handful of small rowers mixed with traditional houses and historical wines from Spain. Do not hesitate to ask our beloved team for more information.

All vintages are subjected to change without prior notification.



All Prices Exclude 7% VAT and 10% Service Charge



# Our Selection by the **glass** / 150ml

## **Sparkling:**

- 2021 Cava Rimarts Brut Reserva **350**  
Macabeo, Xarelo and Parellada, Penedès, Catalonia

## **White:**

- 2023 12 Lunas, El Grillo y la Luna **330**  
Chardonnay and Gewürztraminer, Somontano, Aragón
- 2022 Abadia de San Campio, Adegas Terras Gaudas **350**  
Albariño, Rias Baixas, Galicia

## **Red:**

- 2018 Beronia Crianza, Bodegas Beronia **330**  
Tempranillo, Garnacha and Mazuelo, Rioja
- 2021 Hito, Bodegas Cepa 21 **350**  
Tempranillo, Ribera del Duero, Castilla y León



# Our Selection by the bottle

## Sparkling & Bubbles:

- 2021 Cava, Rimarts Brut Reserva  
Xarelo, Parellada and Macabeo, Penedès, Catalonia 1,690
- 2017 Cava, Rimarts Brut Reserva Especial  
Chardonnay, Penedès, Catalonia 2,400
- NV Champagne, Brut Imperial, Möet-Chandon  
Pinot Noir, Chardonnay, France 5,900
- 2020 Corpinnat, Palid Rosé, Torello Brut Reserva  
Pinot Noir and Macabeo, Penedès, Catalonia 2,300

## White: Light and Fresh:

- 2022 Txacoli Astobiza, Bodegas Astobiza  
Honzarribi Zuri and Zerratia, Arabako-Txakolina, Basque Country 1,950
- 2022 Paco y Lola, Adega Paco & Lola  
Albariño, Rias Baixas, Galicia 1,890
- 2022 Abadía de San Campio, Bodegas Terras Gauda  
Albariño, Rias Baixas, Galicia 1,600
- 2022 Xandomel, Adegas Xandomel  
Albariño, Rias Baixas, Galicia 2,700
- 2022 Juan Gil, Bodegas Juan Gil  
Moscatel de Alejandria, Jumilla, Murcia 1,600
- 2021 Protos, Bodegas Protos  
Verdejo, Rueda, Castilla y León 1,500
- 2021 Alto de las Rocas, Bodegas Cueva del Viento  
Sauvignon Blanc and Verdejo, La Mancha, Castilla y la Mancha 1,500

### **White: Rich and Round:**

- € 2023 12 Lunas Blanco, Bodegas El Grillo y la Luna  
Gewürtraminer and Chardonnay, Somontano, Aragón **1,800**
- € 2022 Ostatu Fermentado en Barrica, Bodegas Ostatu  
Viura and Malvasia, Rioja, La Rioja **1,800**
- € 2022 El Gos Blanc, Cellers Grifoll Declara  
Garnacha Blanca, Priorat , Catalonia **1,550**
- € 2019 Muga Blanco, Bodegas Muga  
Viura, Garnacha Blanca and Malvasia, Rioja, La Rioja **2,000**

### **Rosé:**

- € 2022 Born Rosé Barcelona - 1,790 **1,790**  
Garnacha Tinta and Tempranillo, Penedés, Cataluña
- € 2022 Muga Rosado, Bodegas Muga - 1,990 **1,990**  
Garnacha Tinta and Viura, Rioja



## Red: Delicate and Elegant:



2022 Amarillo, Bodegas Juan Gil Monastrell, Jumilla, Murcia	1,750
2022 El Gos Negré, Cellers Grifoll Declara Garnacha Tinta, Priorat, Catalonia	1,500
2022 Parajes, Bodegas César Marquéz Mencia and Alicante Bouschet, Bierzo, Castilla y León	2,300
2022 Flor de Morca, Bodegas Morca Garnacha Tinta, Campo de Borja, Aragón	1,900
2022 Carmelo Rodero Roble, Bodegas Carmelo Rodero Tempranillo, Ribera del Duero, Castilla y León	2,200
2021 Alto de las Rocas, Bodegas Cueva del Viento Tempranillo and Syrah, La Mancha, Castilla y la Mancha	1,500
2021 Latúe, Bodegas Latúe Tempranillo, La Mancha, Castilla y la Mancha	1,700
2021 Really Awesome Wine, Bodegas Latúe Cabernet Sauvignon, Tempranillo and Merlot, La Mancha, Castilla y la Mancha	1,700
2020 Lopéz de Haro Crianza, Vintae Tempranillo, Rioja, La Rioja	1,890
2020 Riscal 1860, Marqués de Riscal Tempranillo, Syrah, Merlot and Cabernet Sauvignon, Toro, Castilla y León	1,900
2019 Ostatu Crianza, Bodegas Ostatu Tempranillo, Graciano, Mazuelo and Garnacha Tinta, Rioja	2,200
2019 Ramón Bilbao Crianza, Bodegas Ramón Bilbao Tempranillo, Graciano, Mazuelo and Garnacha Tinta, Rioja	1,750
2018 Beronia Crianza, Bodegas Beronia Tempranillo, Garnacha and Mazuelo, Rioja, La Rioja	1,700
2018 Valserrano Crianza, Viñedos y Bodegas de la Marquesa Tempranillo and Mazuelo, Rioja, La Rioja	1,900
2017 Cantos de Valpiedra, Finca Valpiedra Tempranillo, Riojat	1,890

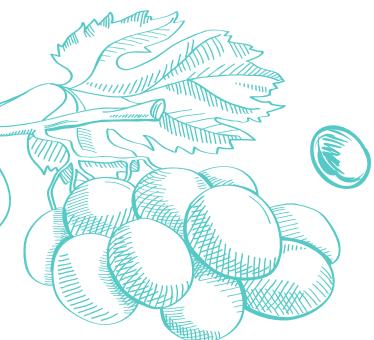
**Red: Bold and Powerful:**



2021 La Planta, Bodegas Arzuaga Tinto Fino, Ribera del Duero, Castilla y León	1,950
2021 Hito, Bodegas Cepa 21 Tempranillo, Ribera del Duero, Castilla y León	1,900
2021 Protos Roble, Bodegas Protos Tempranillo, Ribera del Duero, Castilla y León	1,950
2021 Plata, Bodegas Juan Gil Monastrell, Jumilla, Murcia	2,200
2021 Azul, Bodegas Juan Gil Monastrell, Cabernet Sauvignon and Syrah, Jumilla, Murcia	3,800
2021 Clio, Bodegas Juan Gil Monastrell and Cabernet Sauvignon, Jumilla, Murcia	5,400
2021 24 Mozas, Bodegas Divina Proporción Tinta de Toro, Toro, Castilla y León	1,990
2021 Madremia, Bodegas Divina Proporción Tinta de Toro, Toro, Castilla y León	2,300
2021 Matsu 'El Picaro' Vintae Tinta de Toro, Toro, Castilla y León	2,100
2020 Cepa 21, Bodegas Cepa 21 Tempranillo, Ribera del Duero, Castilla y León	2,500
2020 Emilio Moro, Bodegas Emilio Moro Tempranillo, Ribera del Duero, Castilla y León	3,200
2020 Pago de Carraovejas, Bodegas Pago de Carraovejas Tempranillo, Merlot and Cabernet Sauvignon, Ribera del Duero, Castilla y León	3,400
2020 Ferratus A0, Bodegas Ferratus Tempranillo, Ribera del Duero, Castilla y León	1,900
2020 Platón, Bodegas Divina Proporción Tinta de Toro, Toro, Castilla y León	3,900
2020 Nita, Meritxel Pallejà Cabernet Sauvignon, Cariñena and Garnacha, Priorat, Cataluña	2,500
2019 Muga Reserva, Bodegas Muga Tempranillo, Garnacha, Mazuelo and Graciano, Rioja	2,990
2019 Sierra Cantabria Crianza, Bodegas Sierra Cantabria Tempranillo, Rioja	1,990

## Red: Bold and Powerful 2:

2019 Marqués de Riscal Reserva, Bodegas Marqués de Riscal Tempranillo and Graciano, Rioja	3,900
2019 Malabrigo, Bodegas Cepa 21 Tempranillo, Ribera del Duero, Castilla y León	3,990
2018 Horcajo, Bodegas Cepa 21 Tempranillo, Ribera del Duero, Castilla y León	6,500
2018 Origen, Bodegas Ferratus Tempranillo, Ribera del Duero, Castilla y León	2,300
2018 Gran Predicat, Cellers Grifoll Declara Cariñena and Garnacha, Priorat, Catalonia	3,300
2018 Beronia Reserva, Bodegas Beronia Tempranillo, Graciano and Mazuelo, Rioja, La Rioja	2,300
2018 Muga Selección Especial Reserva, Bodegas Muga Tempranillo, Garnacha Tinta, Mazuelo and Graciano, Rioja, La Rioja	3,900
2016 Ramón Bilbao Reserva, Bodegas Ramón Bilbao Tempranillo, Graciano and Mazuelo, Rioja, La Rioja	2,700
2016 Finca Valpiedra, Bodegas Finca Valpiedra Tempranillo, Graciano and Maturana Tinta, Rioja, La Rioja	2,300
2016 Valserrano Reserva, Viñedos y Bodegas de la Marquesa Tempranillo and Graciano, Rioja, La Rioja	2,550
2016 Tossals Expressions, Cellers Grifoll Declara Cariñena, Priorat, Catalonia	3,400
2016 Pingorote Reserva, Bodegas Latúe Tempranillo, La Mancha, Castilla y la Mancha	1,900
2015 Grillo, Bodegas El Grillo y la Luna Shiraz, Cabernet Sauvignon, Garnacha and Merlot, Somontano, Aragón	3,600
2013 Beronia Selección 198 Barricas, Bodegas Beronia Tempranillo, Garnacha Tinta and Mazuelo, Rioja, La Rioja	3,700



**Red: Fine, Rare & Premium:**

2021 El Nido, Bodegas Juan Gil Cabernet Sauvignon and Monastrell, Jumilla, Murcia	14,500
2020 Flor de Pingus, Dominio de Pingus Tempranillo, Ribera del Duero, Castilla y León	10,900
2019 La Nieta, Viñedos de Páganos Tempranillo, Rioja, La Rioja	9,100
2017 Pintia, Bodegas Pintia Tinta de Toro, Toro, Castilla y León	5,600
2017 Valbuena de 5 Año, Bodegas Vega Sicilia Tempranillo and Merlot, Ribera del Duero, Castilla y León	9,300
2015 Viña Ardanza Reserva, Bodegas Rioja Alta S.A Tempranillo and Garnacha, Rioja, La Rioja	4,800
2014 Prado Enea Gran Reserva, Bodegas Muga Tempranillo, Graciano, Mazuelo and Garnacha Tinta, Rioja, La Rioja	7,100
2012 Vega Sicilia Único, Bodegas Vega Sicilia Tempranillo and Cabernet Sauvignon, Ribera del Duero, Castilla y León	21,900
2011 904 Gran Reserva, Bodegas Rioja Alta S.A Tempranillo and Graciano, Rioja, La Rioja	7,200





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