

## Tapas Menu

Octopus Salad with Boiled Potatoes

Oyster Wrap in Carpaccio

Mushrooms on Piquillo Peppers



## Suggestions

### Aperitifs

Dry Sack, Sherry	\$4.50
Tio Pepe, Sherry	\$4.50
Amontillado, V. Pastrana, Sherry	\$4.75
Citrus Bellini	\$8.75

### Champagne by the Glass

Champagne, Perrier- Jouët Brut	\$11.00
Champagne, Veuve Clicquot Brut	\$15.00
Champagne, Veuve Clicquot Rose	\$20.00

### Wines by the Glass

Pinot Grigio, Santa Margherita, Italy	\$8.25
Sancerre Rose, Pascal Jolivet, France	\$8.75
Pinot Noir, J Wine, United States	\$13.00

**PLEASE ASK YOUR SOMMELIER  
FOR A FULL BEVERAGE LIST  
ALL PRICES ARE SUBJECT TO  
15% SERVICE CHARGE**

# Tapas

## The History of Tapas

Some authors assert that the tapa was born when, due to an illness, the Spanish king Alfonso the 10th, the Wise, had to take small bites of food with some wine between meals. Once recovered from the disease, the wise king decreed that no wine was to be served in any of the inns in the land of Castile, unless accompanied by something to eat. The local inns began placing cured or smoked meats on top of wine carafes, stopping insects from falling into the wine or Sherry.

Apart from the story of the royal disease we should consider the theory that the tapa first appeared because of the need of farmers and workers of other unions to take a small amount of food during their working time, which allowed them to carry on working until time for the main meal.

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## Tapas

