

Tapas Set Menu

For parties of 6 or more

Aceitunas (g)
Olives

Pan de Ajo
Homemade garlic bread

Tabla de queso (v)
Selection of Spanish cheeses:
Murcia al vino, Mahón artesano,
Valdeon Blue and Manchego Zamarano.

Ensalada mixta (g)
Typical Spanish salad of boiled egg, tomato,
lettuce, beetroot, tuna and olives.

Tzatziki (v) (g)
Cool Greek yoghurt, cucumber, and garlic dip.

Pan Fresco
Bread basket

Pollo y chorizo a la española (g)
Sliced chicken breast and chorizo in a tomato,
cream and aromatic herb sauce.

Albóndigas
Spanish meatballs served with a tomato
and green bean sauce.

Patatas bravas (g)
Deep fried potatoes in spicy red chilli, bacon
and tomato sauce.

Tigania (g)
Slow cooked pork shoulder in white wine, onions and garlic.

Pinchos de Tortilla española (v) (g)
Traditional Spanish omelette filled with potatoes,
peppers and onion.

Champiñones al ajillo y crema (v)
Fresh button mushrooms in cream, white wine and garlic

Croquetas de pescado
Croquettes of fish, mashed potato and parsley.

El arroz (v) (g)
Fluffy boiled rice

£15.90 per person



Party Room for Hire

Our **Jonny Maracas Bar** and upstairs restaurant are available for events: Weddings, Christenings, Birthdays, Retirement, Engagements and many more! With our flexible approach we

can tailor the event to your needs.

Johnny Maracas Bar is also home to our monthly music nights held on the first Thursday of each month.

Please ask at the bar for further details.

Welcome

We are delighted to welcome you to Darlington's Award Winning tapas bar at the old yard. We will do our utmost to ensure that the time you spend with us will prove to be a relaxing, informal and enjoyable experience.

We are confident that over the last 20 years, since opening, THE TAPAS BAR has developed an understanding of the wishes and expectations of our local, national and international clientele, with a view to providing an appropriate blend of traditional authenticity, hospitality and exceptional ambience. All this combined offers a unique experience of the mediterranean approach to eating and drinking. Just a brief perusal of the tapas menu will indicate our aim to producing a balance of Spanish and Greek flavour in our cuisine. What some may consider to be a strange or unusual alliance between vibrant SPAIN and laid back GREECE inspires "tapas bar" to relish the cultural appetite which is so singularly appropriate to both the SPANISH and GREEK passion for food and life. As the name Tapas Bar suggests, we are not a formal Restaurant, with all activity including ordering, directed through the bar.

So, enjoy a drink or two and feel the famous tapas bar experience! Salud.

'The Old Yard' in times past

A large part of the building housing the Tapas Bar was built on the site of Reileys Yard. After the 'Great Fire of Darlington' in 1585, which destroyed 273 houses in the town centre, the 'Old Yard' eventually housed over 60 dwellers in the most impoverished conditions. Darlington never had enough houses for a market town on the main coaching route to Scotland and London therefore, in 1800 there was over 200 yards and by 1865 the population of the yards alone had risen to 15,000. A typical house in a Bondgate yard was usually 10 yards x 5 yards hence speculative builders could erect a house in 1840 for as little as £50. To dodge window tax these dwellings had very few windows, and were let for six shillings a week, but even this was beyond the purse of most folk, so rooms were sub let, and the rent was even lower in the cellar hovels as there were no fireplaces. In one unnamed yard, conditions were so crowded there were four different families for each corner of the room. The last domestic occupants finally vacated the yards in 1966!

tapas bar

THE OLD YARD

Established 1995

98 Bondgate • Darlington
Telephone: 01325 467385
www.tapasbar.co.uk

tapas & meze menu



Opening Times:
All Day, Every Day 11.00am-11.00pm • Sunday 12.00-10.30pm
Food Service Times:
Monday - Thursday 11.30am-2.30pm & 6pm-9.30pm
Friday 11.30am-2.30pm & 5pm-9.30pm
Saturday 11.30am all day until 10pm
Sunday 12 noon- 3.00pm & 6pm-9pm

Spanish tapas

1. **TORTILLA ESPAÑOLA** (v) (gf)
Homemade Spanish omelette filled with potatoes, peppers and onion. Served warm. £4.99
2. **JALAPEÑOS** (v)
Chilli peppers stuffed with soft cheese, in a deep fried crispy coating. £4.90
3. **CROQUETAS DE MANCHEGO** (v)
Homemade croquettes of Manchego cheese, paprika, chives and parsley. £4.99
4. **CHAMPIÑONES AL AJILLO Y CREMA** (v)
Fresh button mushrooms in cream, white wine and garlic. £4.99
5. **EGG & GARLIC FRIED BREAD** (v)
Our famous Tapas "eggy" bread, panfried in delicious egg and garlic. £3.60
6. **PAN DE AJO** (v)
Homemade garlic bread slices. £3.60
7. **ENSALADA DE REMOLACHA** (v) (gf) 
Beetroot salad with rocket, cherry tomatoes, walnuts, Roquefort cheese and a balsamic glaze. £4.99
8. **TABLA DE QUESO** (v) (gf)
Selection of Spanish cheeses: Murcia al vino, Mahón artesano, Valdeon Blue and Manchego Zamarano. £8.75
9. **TABLA DE FIAMBRE** (gf)
Selection of quality Spanish cured meats - Serrano Aragon Gran Reserva, Lomo smoked pork, Salchichón and Chorizo cular (Picante). £8.99
10. **PATATAS BRAVAS** (gf) (Vegetarian option available)
Fried potatoes topped with a spicy red chilli, bacon and tomato sauce. £4.99
11. **MORCILLA Y CHORIZO** (gf)
Finest imported Spanish black pudding with chorizo and red onion. £5.95
12. **ALITAS DE POLLO** (gf)
Locally sourced fresh aromatic chicken wings. £4.99
13. **PATO DULZÓN** (gf)
Pan fried strips of duck fillet with seasonal fruits and honey. £6.50
14. **POLLO AL CHILINDRÓN** (gf)
Diced chicken breast cooked with tomatoes, fresh peppers, chilli and aromatic spices. £5.25
15. **CROQUETAS DE JAMÓN Y POLLO**
Homemade croquettes of chicken, Serrano ham, mashed potatoes, herbs and black pepper. £4.99
16. **POLLO Y CHORIZO A LA ESPAÑOLA** (gf)
Diced chicken breast and chorizo in a tomato, cream and aromatic herb sauce. £5.50

Choose as much or as little from both Spanish and Greek selections

17. **CHORIZO AL PIMIENTO** (gf)
Spicy Spanish sausage in a tomato, pepper and onion sauce with a hint of garlic and a dash of cider. £5.50
18. **ALBÓNDIGAS**
Homemade Spanish meatballs served with a tomato and green bean sauce. £5.50
19. **CHORIZO CON PIMENTOS ASADOS** (gf)
Chorizo roasted with red peppers and pan fried in brandy and garlic. £5.50
20. **CROQUETAS DE PESCADO**
Homemade croquettes of fish, mashed potato and parsley. £4.99
21. **GAMBAS PIL PIL** (gf)
Butterfly king prawns in fresh chilli, garlic and vanilla. £5.90
22. **MEJILLONES A LA MARINERA**
Fresh mussels in a cream, white wine and garlic sauce. £6.90
23. **SALTEADO DE PEZ ESPADA CON TOMATITOS** (gf)
Strips of swordfish, pan fried with cherry tomatoes, chilli, garlic and coriander.  £6.25
24. **CABALLA PIRI PIRI** (gf)
Mackerel fillets with a light garlic and Piri Piri glaze. £6.95
25. **ENSALADA MIXTA** (gf)
Typical Spanish salad of boiled egg, tomato, lettuce, beetroot, tuna, olives, gherkins and carrot. £6.50
35. **GIGANTES** (v) (gf)
Greek lima beans in tomatoes, herbs and garlic, sprinkled with feta. £4.75
36. **GREEK SALAD** (v) (gf)
Fresh cucumber, tomato, red onion, peppers, olives, Greek olive oil topped with feta cheese. £6.75
37. **KEFTEDES**
Homemade meatballs made with minced pork, garlic, cumin and mint served with tzatziki. £5.50
38. **LOUKANIKA** (gf)
Quality imported traditional Greek pork sausage made with red wine and served with tzatziki. £5.50
39. **STIFADO** (gf)
A village dish of beef, tomatoes, garlic, rosemary and baby onions. £5.50
40. **KOTOPOULO SAN GIORGIO**
A recipe from our Cretan friends, diced chicken in a creamy mustard, garlic, red pepper and tarragon sauce, cooked with white wine.  £5.50
41. **TIGANIA** (gf)
Pork shoulder, slow cooked in white wine and garlic. £5.50
42. **MARIDAKIA** (gf)
Deep fried seasoned whitebait (seasonal). £4.99
43. **GARIDES SAGANAKI** (gf)
Fresh peeled tiger prawns baked in the oven with Greek feta, tomato and oregano. £6.25
44. **KALAMARI**
Freshly caught and prepared squid, lightly battered and fried to perfection. £6.25
45. **HALLOUMI** (gf)
Traditional Cypriot griddled cheese served with lemon. £5.50
46. **SAGANAKI** (v)
Pan fried square of melted gruyere cheese in a light breadcrumb coating served with lemon. £5.90
47. **FETA CHEESE** (v) (gf)
Square of the finest feta with oregano and olive oil. £3.50
48. **RICE & BLACK EYE BEANS** (v) (gf)
Popular rice and bean tapa. £3.00
49. **SOUVLAKI**
Please ask at the bar for today's special skewers.
50. **FISH OF THE DAY**
Please ask at the bar for today's catch.
- PAN FRESCO** - Bread Basket with oil and balsamic £1.50
- OLIVES** (v) (gf)
An exotic mixture of marinated Greek Kalamata and Spanish Manzanilla olives. £3.50
- HOMEMADE SEASONED CHIPS** £2.75
- PITTA BREAD** £1.00
- SALSA** £1.50
- ALI OLI** - Our famous garlic mayonnaise. £1.50

Greek meze

26. **TZATZIKI** (v) (gf)
Homemade cool Greek yoghurt, cucumber, and garlic dip served with pitta. £4.50
27. **HUMMUS** (v) (gf)
Homemade chick pea & sesame seed dip blended with olive oil, tahini and fresh garlic served with pitta. £4.50
28. **MELINZANOSALATA** (v) (gf)
Homemade Aubergine, pepper, garlic and Greek yoghurt dip, served with pitta. £4.75
29. **TYROKAFTERI** (v) (gf)
Feta, chilli and red pepper dip made with greek yoghurt, served with pitta.  £4.75
30. **DOLMADES** (v) (gf)
Traditional rice and herb stuffed vine leaves. Served with Greek yoghurt. £4.75
31. **PATATA FLIDA** (v) (gf)
Potato skins seasoned with salt, pepper and sage. £3.80
32. **KOFTOKEFTEDES** (v)
Croquettes of courgette, mint, parsley and feta.  £4.99
33. **PATATA TIGANITES** (v) (gf)
Homemade deep fried potatoes. £3.50
34. **BOOREKAKIA** (v) (gf)
Sliced aubergine, rolled and stuffed with feta cheese and topped with tomato and parmesan. £5.50