

# Tapas Set Menu

For parties of 6 or more

**Aceitunas (v) (gf)**  
Olives

**Pan de Ajo (v)**  
Homemade garlic bread

**Tabla de queso y fiambre (gf)**  
Selection of Spanish cheese and cured meat.

**Greek Salad (v) (gf)**  
Fresh cucumber, tomato, red onion, peppers, olives, Greek olive oil topped with feta cheese.

**Hummus (v) (gf)**  
Homemade chick pea & sesame seed dip blended with olive oil, tahini and fresh garlic.

**Pan Fresco (v)**  
Bread basket

**Pinchos de Tortilla Española (v) (gf)**  
Traditional Spanish omelette filled with potatoes, peppers and onion.

**Pollo y Chorizo Asados en brandy**  
Chicken breast cooked with chorizo, red pepper and a splash of brandy.

**Patatas bravas (gf)**  
Deep fried potatoes in spicy red chilli, bacon & tomato sauce.

**Champiñones al ajillo (v)**  
Fresh button mushrooms, pan fried in white wine and garlic

**Kleftico**  
Succulent shoulder of lamb, slow cooked in the oven with white wine, carrots, garlic and oregano - meze style.

**Keftedes**  
Homemade meatballs made with minced pork, garlic, cumin and mint served with tzatziki.

**El arroz (v) (gf)**  
Fluffy boiled rice

**£18.50 per person**

## For Larger Parties



Our **Jonny Maracas Bar** and upstairs restaurant are available for events: Weddings, Christenings, Birthdays, Retirement, Engagements. With our flexible approach we can tailor the event to your needs. **Jonny Maracas Bar** is also home to our monthly music nights. 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 25 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.

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 & MEZE MENU



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

## Spanish tapas

- TORTILLA ESPAÑOLA (v) (gf)**  
Homemade Spanish omelette filled with potatoes, peppers and onion. Served warm. £4.95
- ENSALADA DE MANCHEGO, MELON Y JAMON SERRANO (gf) NEW**  
Manchego, Serrano & melon salad with a lemon dressing. £7.50
- ESPINACAS CON GARBAZOS (v) (gf) NEW**  
Spinach, chick pea & roasted red pepper stew. £5.25
- DATILES CON QUESO (gf)**  
Dates wrapped with bacon, blue cheese, manchego and drizzled in honey. £5.95
- PADRON PEPPERS (v) (gf)**  
Small peppers pan fried with garlic, olive oil and salt. £5.50
- CHAMPIÑONES AL AJILLO (v) (gf)**  
Fresh button mushrooms, pan fried in white wine, garlic and tarragon. £5.50
- PATATAS ALIOLI (v) (gf) NEW**  
Tapas fried potatoes topped with a saffron ali oli. £5.25
- CROQUETAS DE MANCHEGO (v)**  
Croquettes of manchego, bechamel, chives and mashed potatoes. £5.95
- EGG & GARLIC FRIED BREAD (v)**  
Our famous Tapas "eggy" bread, pan fried in delicious egg and garlic. £3.95
- PAPAS ARRUGADAS (v)**  
Sea salted Canarian potatoes, served with two mojo dips. £5.50
- ENSALADA DE REMOLACHA (v) (gf)**  
Beetroot salad with rocket, cherry tomatoes, walnuts, blue cheese and a balsamic glaze. £6.95
- TABLA DE QUESO (v) (gf)**  
Selection of Spanish cheeses with red onion chutney. £9.50
- TABLA DE FIAMBRE (gf)**  
Selection of quality Spanish cured meats. £9.50
- PATATAS BRAVAS (gf) (Vegetarian option available)**  
Fried potatoes topped with a spicy red chilli, bacon and tomato sauce. £5.50
- MORCILLA Y CHORIZO**  
Finest imported Spanish black pudding with chorizo and red onion. £6.95
- POLLO Y CHORIZO A LA ESPAÑOLA (gf)**  
Diced chicken breast and chorizo in a tomato, cream and aromatic herb sauce. £6.50
- COSTILLA DE TERNERA (gf) NEW**  
Slow cooked beef rib with a chorizo, honey and a red pepper glaze. £10.95

- ALBÓNDIGAS**  
Homemade Spanish meatballs served with a tomato red wine green bean sauce. £6.50
  - CHORIZO CON PIMENTOS ASADOS (gf)**  
Chorizo with roasted red peppers and pan fried in brandy and garlic. £6.95
  - GAMBAS PIL PIL (gf)**  
Butterfly king prawns in fresh chilli and garlic. £6.95
  - BOQUERONES (gf)**  
Anchovy fillets with olive oil and paprika. £4.95
  - MEJILLONES CON SALSA ROMESCO**  
Fresh mussels in a creamy almond, red pepper, sherry and garlic sauce. £8.95
  - LUBINA ENVUELTA EN SERRANO (gf)**  
Seabass fillet wrapped in Serrano ham, pan fried, served with ali oli and side salad. £8.95
- ## Greek meze
- TZATZIKI (v) (gf)**  
Homemade cool Greek yoghurt, cucumber, and garlic dip served with pitta. £4.95
  - HUMMUS (v) (gf)**  
Homemade chick pea & sesame seed dip blended with olive oil, tahini and fresh garlic served with pitta. £4.95
  - TYROKAFTERI (v) (gf)**  
Feta, chilli and red pepper dip made with greek yoghurt, served with pitta. £5.50
  - FETA FORNOU (v) (gf)**  
Oven baked feta in a tomato, pepper and oregano sauce. £6.50
  - DOLMADES (v) (gf)**  
Traditional rice and herb stuffed vine leaves. Served with Greek yoghurt. £5.25
  - BOOREKAKIA (v) (gf)**  
Sliced aubergine, rolled and stuffed with feta cheese and topped with tomato and parmesan. £6.50
  - GIGANTES (v) (gf)**  
Greek lima beans in tomatoes, herbs and garlic, sprinkled with feta. £5.25
  - GREEK SALAD (v) (gf)**  
Fresh cucumber, tomato, red onion, peppers, olives, topped with feta cheese and drizzled with olive oil. £6.95
  - BRIAM (v) (gf)**  
A medley of roasted Mediterranean vegetables. £5.75
  - KEFTEDES**  
Homemade meatballs made with minced pork, garlic, cumin and mint served with tzatziki. £5.75

- LOUKANIKO (gf)**  
Cypriot smoked sausage, served with tzatziki & lemon. £5.95
- STIFADO (gf)**  
A village dish of beef brisket, tomatoes, garlic, rosemary, carrots and onions. £7.95
- TIGANIA**  
Pork shoulder, slow cooked with white wine & herbs. NEW £7.50
- KOTOPOULOU SAN GIORGIO (gf)**  
A recipe from our Cretan friends, diced chicken in a creamy mustard, garlic, red pepper and tarragon sauce, cooked with white wine. £6.25
- KLEFTICO**  
Succulent shoulder of lamb, slow cooked in the oven with white wine, carrots, garlic & oregano - meze style. £8.50
- GARIDES SAGANAKI (gf)**  
Fresh tiger prawns baked with feta, tomato and oregano. £7.50
- KALAMARI**  
Freshly caught and prepared squid, lightly battered and fried to perfection, served with ali oli. £7.50
- HALLOUMI (v) (gf)**  
Traditional Cypriot griddled cheese served with lemon. £6.50
- SAGANAKI (v)**  
Pan fried square of melted gruyere cheese in a light breadcrumb coating served with lemon and red onion chutney. £6.50
- SOUVLAKI - ASK FOR ALLERGENS**  
Please ask at the bar for today's special skewers.
- FISH OF THE DAY - ASK FOR ALLERGENS**  
Please ask at the bar for today's catch.

## Sides

- CHIPS (v) (gf)** Prepared in house, seasoned with oregano & salt. £3.00
- POTATO SKINS (v) (gf)** Homemade seasoned with salt, pepper & oregano. £3.95
- TAPAS FRIED POTATOES (v) (gf)** £3.60
- GARLIC BREAD (v)** With homemade garlic butter. £3.95
- PITTA BREAD (v)** £1.50
- JALAPEÑOS (v)** Chilli peppers stuffed with soft cheese, in a crispy coating. £4.95
- CHICKEN WINGS (gf)** Crispy chicken wings. £4.95
- WHITEBAIT (gf)** Deep fried seasoned whitebait. £4.95
- FETA CHEESE (v) (gf)** £3.50
- RICE (v) (gf)** £3.00
- OLIVES (v) (gf)** Kalamata & Manzanilla. £3.50
- SALSA (v) (gf)** Homemade mild salsa. £2.00
- ALI OLI (v) (gf)** Homemade garlic mayonnaise. £2.00
- BREAD BASKET (v)** With olive oil & Balsamic vinegar. £1.50

All our cured meats and cheeses are sourced and imported direct from Spain and Greece. Please ask to see our extended Allergen menu. (v) Vegetarian • (gf) Gluten Free