

Casa Ruíz

Authentic Tapas Bar

What is Tapas?

The history surrounding Tapas is a little vague and there are a few different theories. However the most common and accepted suggestion amongst Spanish is that Tapas started out as a Hygienic measure!!....

“Tapa” means “lid’ in Spanish and Tapas were originally small slices of bread placed on top of glasses of wine or sherry as a way of keeping out the flies! Eventually someone thought to top these pieces of dry bread with some grilled vegetables or cheese or just some tasty Olive Oil. In this way Tapas was born.

Of course these days Tapas is not just something on bread but can be presented in many different forms, however the concept remains of a small snack that can be shared and enjoyed with a drink.

How to order Tapas

We recommend between 2 to 3 Tapas per person with Bread to share – although it all depends on how hungry you are! You can always order more if you are still feeling peckish. All of our dishes are cooked freshly and the vast majority can be adjusted to suit any dietary requirements. If you are Vegetarian, Celiac or have any allergies then please let us know so that we can suggest suitable dishes to you or adjust any for you. Not all your Tapas will arrive at the same time, they will be sent to your table as they are prepared from the Kitchen.

Contents:

- Bread and Cold Tapas and Sauces.
- Embutidos (Cured Meats)
- Pescados (Fish and Seafood) and Aves (Poultry Tapas)
- Carnes (Meat Tapas)
- Verduras (Vegetable Tapas)
- Fiesta Menus (Set Price Menus)
- 2 Tapas for £5.00 Menu

Pan y Tapas Frías

Bread and Cold Tapas

Cesta de Pan

Basket of Bread served with our homemade Alioli

£1.95

Ajo Confitado

Confit Garlic in Olive Oil – tender sweet, whole Garlic cloves, perfect with Cold Meats and Bread.

£1.95

Aceitunas

Fresh and Juicy Olives

£2.20

Ensalada de Tomates

Tomato Salad

£3.95

Ensalada Verde

Green Salad

£3.95

Ensaladilla Rusa

Potato Salad with Prawns, Tuna and Crab in a mild Garlic Sauce

£5.75

Queso Zamorano

Dressed Sheep Zamorano Cheese

£3.95

Queso Mahon

Cows Cheese from Menorca Island tangy and nutty.

£4.75

Tabla de Quesos

A Selection of Spanish Cheeses with Homemade Red Pepper Jam, frozen grapes and Flatbread.

£5.95

Salsas Sauces

Red or Green Mojo

A spicy sauce, made with either crushed Red Peppers and chilli or Parsley and Coriander. The Red is fantastic with potatoes and the Green is perfect with Fish dishes.

£0.75

Roasted Red Pepper Alioli

Mayonnaise with fresh Garlic, Roasted Red Peppers and parsley.

£0.50

Works well with some vegetables and fried Fish.

Alioli

Vegetable oil, Garlic, Paprika and Milk

£0.50

This is a great sauce – brilliant with most dishes! Perfect with bread and seafood.

Salsa Brava

Roasted Peppers, Garlic, Onion and extra Chilli

£0.75

For vegetables and some meat, can be spicy!!

Embutidos

Cured Meats

We recommend that you start your meal with some of our specially selected Iberian cured meats. These pigs have been reared totally organically in small holdings in Guijuelo (Salamanca Province) and are fed on Acorns which helps to give them a very unique flavour. The rich diet of these pigs helps them to develop a tasty and creamy layer of fat and the cured meats are also then packed full of essential nutrients and Vitamins B and E. In Spain these meats have also proved to have cardiovascular health properties.

But regardless of all the health benefits the flavour is sublime, it is best to eat these meats with your fingers, rather than a knife and fork and the heat from your hands will help to soften the fats and release more flavours. These Hams, Chorizo's and Lomo's are excellent if paired with Dry Sherry or Beers.

Jamon Iberico de Bellota DO: Guijuelo

Cured ham obtained from the hind limbs of the Iberian pig, it is characterized by its stylized form, thin bone, black hoof and its veins of fat marbling in the tissues. It is red with pink shades and the taste is strong, long and filled with unique aromas

£7.75

Sobrasada Caliente DO: Guijuelo

A warm Iberian Pork Pate flavoured with Paprika, served with little breadsticks

£4.95

Salchichon Iberico DO: Guijuelo

Made with a selection of Iberian pig meat and seasoned according to traditional recipes, the dressing includes natural pepper, and the curing process is slow and gradual in cellars and natural drying sheds.

£5.25

Chorizo Iberico DO: Guijuelo

Made from a selection of Iberian pig meat, it is one of the most representative products within the large family of Ibérico products. Its preparation follows traditional recipes inherited from our ancestors, using natural products of the highest quality: salt, paprika from La Vera and natural spices.

£5.50

Lomo Iberico DO: Guijuelo

The Ibérico loin is marinated with natural products of the highest quality from Spain.

£6.95

Lengua Iberica DO: Guijuelo

Seasoned with a special selection of the best natural spices and slowly cured in cellars and natural drying sheds, best eaten in very thin slices and at a warm room temperature.

£4.95

Pescados

Fish and Seafood Tapas

Pescaditos Fritos

Deep Fried Whitebait Fish £3.75

Pulpo a la Gallega

Slow cooked Octopus with Paprika and Potatoes £5.75

Langostinos a La Plancha

Fresh king Prawns cooked to order on the Grill with Lemon, Tobasco, Garlic and Parsley £8.95

Gambas Gabardina con Guindilla y Miel

Crispy battered Prawns tossed in Chilli and Honey sauce. £5.95

Gambas al Pil Pil

Tiger Prawns cooked in a Garlic and Chilli oil £5.95

Fritura de Calamares

Deep fried Squid £5.95

Boquerones en Vinagre

Marinated Anchovies £3.95

Aves

Poultry Tapas

Pollo al Ajillo

Chicken Thighs cooked in a Garlic sauce £4.75

Pollo de Guisado

Hot and Spicy Chicken, Chorizo and Mushroom Stew with pickled onion. £4.75

Carnes

Meat Tapas

Calandracas

A delicious parcel of Chorizo, Ham & Cheese, in a crispy casing.

£4.20

Chorizo tierno Frito

Chorizo sausage cooked in Olive Oil – delicious to enjoy with fresh bread!

£4.50

Morcilla a la Plancha

Grilled Spanish Black Pudding served on hot toast with fresh Tomato

£4.25

Estofado Marroquí de Cordero

Moroccan Lamb style stew from Granada, marinated with Herbs and spices

£5.75

Pinchos Morunos

Pork Kebabs marinated in Garlic, Paprika, Salt, Pepper and Herbs

£4.50

Carrillera de Iberico al Vino Tinto DO: Guijuelo

Slow Cooked Cheek of Pork in Red Wine Served with Potatoes

£5.95

Secreto de Iberico a la plancha

Iberian pork, this is a "Secret" part of the Pig, a succulent cut from between the shoulder blades.

This is lightly grilled and served pink – rather like a beef steak.

£7.75

Albondigas

Pork and Beef meatballs served with my secret recipe Tomato sauce!

£4.50

Habas a la Catalana

Broadbeans cooked gently with a Mild Spanish Sausage (Butifarra).

£5.25

Bombas

A Hot and spicy "Rita's Bomb"!! Filled with minced beef/pork chilli and potato deep fried

£4.50

Flamenquines de Ternera

A delicious parcel of Ham and cheese wrapped up in beef fillet and breadcrumbs.

£5.25

Cigarillo de Sobrasada

Crispy Cigar of Sobrasada inside Filo Pastry with honey

£4.50

Potaje de Garbanzos con Chorizo

Chickpeas and Chorizo Stew – so delicious.

£4.25

Verduras

Vegetable Tapas

Pimientos Rellenos de Queso de Cabra

Piquillo Peppers Stuffed with Goats Cheese

£4.75

Champinones confitados en Ajo Guindilla

Garlic Mushrooms with Chilli and Olive oil

£4.15

Patatas Bravas/Mojo

Crispy fried Potato with a Spicy Red Pepper sauce or a Special Spicy Mojo sauce

£3.75

Patatas Con Alioli

Crispy fried Potato with a fresh Garlic and Lemon Mayonnaise

£3.75

Patatas Mixtas

Crispy Fried Potato with both sauces!

£3.75

Tortilla Espanola

Traditional Onion and Potato Omelette

£3.75

Surtido de Frituras de Verduras Mediterraneas

Crispy battered Mediterranean Vegetables with Mojo and Alioli Sauce

£4.75

Judiones con Pimiento Rojo

Butterbeans with Red Pepper, Garlic and Paprika.

£3.95

Espinacas a la Catalana

Fresh Spinach cooked with Pine Nuts, Sultanas and Sherry.

£4.50

Milhojas de Verduras de Temporada

Baked layers of Winter Vegetables, Crepes and Zamorano Cheese.

£5.00

Paellas.

We are very proud of our fresh food and authentic cooking at Casa Ruiz. For this reason we do not wish to put Paella on the menu as pre-cooked Rice never works well and never gives the flavour that freshly cooked Rice does.

However we are able to cook Paellas if you pre-order them with us (minimum of 24 hours notice). Please see below:

Paella Vegetariana (Minimum 2 people) £12.00 per head

Vegetarian Paella

Paella Mixta (minimum 2 people) £13.00 per head

Seafood, Chicken, Chorizo Paella

Paella de Mariscos (Minimum 2 people) £13.00 per head

Seafood and Fish Paella

Paella de Carne (Minimum 2 people) £13.00 per head

Chicken and Chorizo Paella