



# TAPAS & TUNES





50, Kirkgate, Otley, LS21 3HJ. 01943 463000  
Book Online at [www.tapasandtunesotley.co.uk](http://www.tapasandtunesotley.co.uk)



## NEW YEAR 2024 LUNCHTIME MENU £25

(AVAILABLE 12pm - 4pm on 31st Dec)

Includes Fresh Sourdough with Today's Dip

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- House Olives, Dulce Chorizo & Sweet Drop Peppers (gf, ve avail)
  - Pan fried Padron Peppers with Sea salt (ve, gf)
  - Tempura Calamari, Rouille & Lemon
  - Pan-fried Halloumi, Pea Guacamole, Red Onion and Chilli Scatter (v, gf)
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- Pan fried 6oz Rump Steak sliced and served on a board with Spanish Brandy & Peppercorn Sauce or Garlic & Oil (gf)
  - Seared Salmon with Lemongrass Hollandaise, Pak Choi, Spring Onion & Ginger, Sweet Potato & Coconut Puree (gf)
  - Traditional Paella with Chicken & Seafood OR Vegetable with Forest Mushrooms, Peppers, Green Beans, Olives, Lemon and Saffron (v, ve/gf avail)
  - Patatas Bravas with House Bravas Sauce, Aeoli, Crispy Chorizo and a Fried Egg (v/ve/gf avail)
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- Broccoli with Lemon Butter & Toasted Almonds
  - House Salad with Our Dressing
  - House Fries
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## NEW YEARS EVE 2024 EVENING MENU £35

(AVAILABLE FROM 4pm on 31st Dec)

**Para Picar! Sourdough with Dips, House Olives with Lemon & Paprika,  
Roasted Valencia Almonds, Giant Crispy Corn with Chilli  
(v, ve/gf avail)**

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**-Pan fried Padron Peppers with Crispy Chilli Tofu,  
Muhamarra Dip (ve, gf)**

**-Cod and Chilli Empenadas, Tomato, Lime & Basil Jam**

**-Crispy Pork Belly with Spiced Rum and Brown Sugar Glaze,  
Pineapple Salsa (gf)**

**-Baked Feta wrapped in Filo Pastry, Honey Drizzle,  
Greek Salad Salsa (v)**

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**- Fillet Steak, Peppercorn Fondant Potato,  
Celeriac Puree, Carrot, Rioja Jus (gf)**

**-Seared Salmon with Lemongrass Hollandaise,  
Pak Choi with Chilli, Spring Onion & Ginger,  
Sweet Potato & Coconut Puree (gf)**

**-Traditional Paella with Chicken & Seafood (gf) OR**

**\*Vegetable with Forest Mushrooms, Courgettes, Peppers,  
Green Beans. Olives, Lemon and Saffron (v, ve, gf)**

**-Patatas Bravas with Aeoli, a Fried Egg & Crispy Serrano (v/ve/gf avail)**

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**Choose a Side-**

**- Berenjenas con Miel (Andalucian Fried Aubergine with Dark Honey)**

**- Broccoli with Lemon Butter & Almonds**

**- House Fries**