

# Tapas Valencia

1530 S State St 60605-2964 · +13128424444 · Updated: Jan 14, 2026

[View online menu](#)



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## SOUPS 1

### Alubias

Black bean soup with chorizo

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## SALADS 3

### Ensalada de la Casa\*

Mixed greens with Mozzarella cheese, tomato, cucumber, red onion and sherry balsamic vinaigrette.

### Cabrales\*

Mixed greens topped with Cabrales blue cheese and honeyed walnuts with a sherry vinaigrette.

### Remolacha\*

Gold and red beets with lamb's ear lettuce, honeyed walnuts, Manchego cheese and a lemon mayonnaise dressing

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## COLD TAPAS 9

### Tortilla Española

Combination plate of traditional Spanish omelet of potatoes and onion, and vegetarian omelet served with mixed greens and sherry balsamic vinaigrette.

### Aceitunas Aliñadas

Marinated Spanish olives

### Patatas con Alioli

Robust garlic potato salad

### Queso con Pacanas

Goat cheese rolled in crushed toasted pecans, red wine poached pear slices and toast points, drizzled with honey

### Jamón Serrano

Traditional Serrano ham with Manchego cheese, tomatoes, and toast points

### Jamon Iberico

Acorn-fed Iberico Bellota ham aged a minimum of 36 months, served with tomato concasse, minced garlic, and toast points

### Salmón Curado con Queso\*

House-cured Atlantic salmon rolled with dill cream cheese served on toast points spread with sour cream

### Salpicón de Mariscos

Chilled seafood medley with bell peppers, cilantro, onions, lemon juice, and sherry vinegar and olive oil GF

## **Tostada con Centollo\***

Toast Points topped avocado relish and Alaskan King crab meat

## **HOT TAPAS** 23

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### **Alcachofas a la Mostaza\***

Grilled artichoke hearts and spinach in a honey Dijon mustard sauce

### **Patatas Bravas\***

Spicy potatoes with Manchego cheese

### **Champiñones Rellenos**

Stuffed mushroom caps filled with Manchego cheese & spinach, served with tomato basil sauce

### **Queso de Cabra**

Oven-baked goat cheese in tomato basil sauce, served with garlic bread V

### **Pasta Vegetariana**

Fettuccine pasta tossed with spinach, asparagus, Swiss chard, and pea pods in a tomato goat cheese sauce

### **Pimientos del Piquillo\***

Imported Piquillo peppers stuffed with a blend of cheeses and spinach, served with black bean sauce

### **Salteado de Hortalisas**

Sautéed mixed vegetables with an herbed tomato sauce

### **Pincho de Pollo**

Grilled chicken tenderloin skewer with chorizo and cumin mayonnaise sauce

### **Pollo a Limon**

Sautéed chicken breast, angel hair pasta and broccoli served with lemon cream sauce

### **Empanada de Buey**

Puff pastry filled with ground beef tenderloin and wild mushrooms topped with Monterrey Jack cheese and tomato sauce

### **Pipirianna de Buey**

Sautéed beef skirt steak with Sevillana potatoes, onions and served with Cava cream sauce and Cabrales blue cheese

### **Pincho de Solomillo**

Grilled skewer of beef tenderloin rolled in cracked black pepper, served with onions and horseradish sour cream

### **Solomillos a la Plancha**

Grilled beef tenderloins served with mashed potatoes, drizzled with a red wine sauce

### **Albondigas con Almendras**

Lamb, beef, and pork meatballs served with spicy tomato sauce and toasted almonds

### **Bunuelos de Jamon y Pollo**

Lightly breaded croquettes of Serrano ham and chicken breast with an herbed tomato sauce

### **Chorizo Españoles**

Grilled assorted Spanish sausages

## Dátiles con Tocino

Roasted dates wrapped in bacon

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## Chuletas de Cordero

Grilled lamb chops served with roasted potatoes, grilled asparagus, with a red wine sauce

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## Gambas a la Plancha

Grilled tiger shrimp in garlic lemon butter

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## Calamares a la Plancha

Grilled squid with garlic olive oil

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## Salmón a la Plancha

Grilled Atlantic salmon served with Sauteed vegetables and lemon butter sauce and an alioli

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## Pulpo con Salsa Verde

Grilled fresh octopus served with potatoes and a spicy green vegetable and pine nut vinaigrette

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## Vieiras al Albariño

Grilled sea scallops served over Mediterranean cous cous with a tomato butter sauce

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## PAELLAS 4

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### Vegetariana

Saffron rice with seasonal vegetables

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### Compensina

Saffron rice with chicken, chorizo and season vegetables

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### Valenciana

Saffron rice with chicken, shrimp, mussels, clams

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### Mariscos

Saffron rice with shrimp, Mussels, clams, scallops and calamari

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## SPECIALTY DESSERTS 10

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### Tarta de Pera

Almond pound cake with pear served with caramel sauce & ice cream

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### Delicia de Chocolate

Chocolate terrine with honeyed roasted walnuts and fresh raspberry

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### Flan del Dia

Flan of the day. GF

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### Crema Catalana

Creamy vanilla custard with bittersweet chocolate & caramelized sugar topping

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### Plátano con Helado\*

Sautéed banana with pistachios, caramel sauce and vanilla ice cream

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## **Tarta de Pacanas**

Cheese cake baked with pecans served with bittersweet chocolate sauce and caramel sauce

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## **Profiteroles del Pirineo**

Puff pastries with ice cream & chocolate sauce

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## **Cazuelita de Chocolate**

Soft-centered, warm chocolate cake served with vanilla ice cream

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## **Churros con Chocolate**

Fried dough coated in cinnamon-sugar and served with vanilla ice cream, pistachios, and bittersweet chocolate sauce

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## **Tarta de Chocolate y Caramelo**

Warm, bittersweet chocolate and caramel custard, baked in a hazelnut tart crust

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## **DINNER SPECIAL 5**

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### **Crema de Arroz Salvaje**

Cream of wild rice soup with chicken and seasonal vegetables

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### **Vieiras en su Concha**

Sea scallops in half shell served with cauliflower puree, pineapple relish.

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### **Hojas Torremolinos**

Grilled Japanese eggplant topped with caramelized onions, and goat cheese

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### **Mediana a la Parrilla**

Grilled ribeye steak served with broccolini, Piquillo peppers, potato puree and a red wine sauce

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### **Fletan a la Plancha**

Grilled wild caught halibut served with sautéed green beans, tomato basil vinaigrette and lemon butter sauce

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## **WEEKEND BRUNCH SPECIAL 9**

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### **Ensalada de Mariscos**

Mixed greens with a medley of shrimp, scallops and calamari with bell peppers, cilantro, tomato, cucumber, lemon juice and sherry vinaigrette

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### **Ensalada Española**

Combination plate of a traditional Spanish omelet with potatoes and onions and a vegetable omelet, served with mixed greens, Manchego cheese, Jamon Serrano and pumpkin seeds

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### **Bocadillo de Salmon**

Grilled salmon with tomato, fresh basil, garlic pepper alioli mini roll sandwiches accompanied with a mixed greens salad

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### **Bocadillo de Solomillo**

Grilled beef tenderloin mini-sandwiches, served with horseradish sour cream, caramelized onions, tomato and fresh basil accompanied with fresh fruit and French fries

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### **Pescado del Dia**

Fish of the day!

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## **Pasta Con Gambas**

Fettucini pasta with asparagus, spinach, tomato basil sauce and grilled shrimp topped with Parmesan cheese and lemon butter sauce

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## **Benedicto de Pisto Manchego | SB | Sunday Brunch menu**

Huevos con Butifarra – Grilled Butifarra sausage with poached eggs and served with cava cream potatoes

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## **Huevos Estilo Valencia**

Grilled Chistorra sausage, over medium eggs and freshly cut seasoned potatoes

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## **Torrijas con caramelo y fresas**

Homemade French Toast served with fresh strawberries and caramel sauce

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## **SOUPS & SALADS 5**

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### **Sopa de Alubias Negras**

Black bean soup with chorizo

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### **Sopa del Dia**

Please ask your server about the fresh soups of the day!

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### **Ensalada de la Casa\***

Mixed greens with fresh Mozzarella, tomato, cucumber, red onion with a sherry balsamic vinaigrette

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### **Cabrales\***

Salad of mixed greens topped with Cabrales blue cheese and honeyed walnuts with sherry vinaigrette

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### **Remolacha\***

Gold and red beets with lamb's ear lettuce, honeyed walnuts, Manchego cheese, and a lemon mayonnaise dressing

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## **SPECIALTY DESSERTS | LS | SB 10**

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### **Tarta de Chocolate y Caramelo**

Warm, bittersweet chocolate and caramel custard, baked in a hazelnut tart crust

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### **Tarta de Pera**

Almond pound cake with pear served with caramel sauce & ice cream

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### **Delicia de Chocolate**

Chocolate terrine with honey roasted walnuts and fresh raspberry sauce

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### **Flan del Dia**

Our featured flan of the day.

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### **Crema Catalana**

Creamy vanilla custard with bittersweet chocolate and caramelized sugar topping GF

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### **Plátano con Helado\***

Sautéed banana with pistachios, caramel sauce and vanilla ice cream GF

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### **Churros con Chocolate**

Fried dough coated in cinnamon-sugar and served with vanilla ice cream, pistachios, and a bittersweet chocolate sauce

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## Profiteroles del Pirineo

Puff pastries with ice cream & chocolate sauce

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## Tarta de Pecanas

Cheesecake baked with pecans, served with bittersweet chocolate and caramel sauce

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## Cazuelita de Chocolate

Soft-centered, warm chocolate cake served with vanilla ice cream

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## DETAILS 11

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### TOSTADAS DE GARBANZOS

\$3.00

TOSTADAS DE GARBANZOS Toast point with Chickpea purée with, dill sour cream, and radish

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### TOSTADAS DE JAMON SERRANO

\$3.00

Toast point with Serrano ham, Manchego cheese, tomato, and olive oil

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### BOQUERONES CON TOMATE

\$3.00

Tomato with avocado topped with marinated smelt and white wine vinaigrette

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### BUNUELOS DE JAMON Y POLLO

\$3.00

Lightly breaded croquettes of Serrano ham and chicken breast with an

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### PATATAS BRAVAS

\$3.00

Spicy potatoes topped with Manchego cheese

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### DATILES CON TOCINO

\$3.00

Bacon wrapped dates with bleu cheese and walnuts

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### BOCADILLOS DE CHORIZO

\$3.00

Grilled Spanish Chorizo mini sandwich served with cumin mayonnaise, tomato, lettuce and red onions, accompanied with a mixed greens salad

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### FIDEOS CON SALMON

\$3.00

Sautéed Atlantic salmon in a saffron broth with mint and angel hair pasta

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### POLLO CON COMINO

\$3.00

Marinated grilled chicken tenderloin with Sevillana potato and cumin mayonnaise.

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### CHAMPIÑONES RELLENOS

\$3.00

Mushroom caps filled with spinach and Manchego cheese

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### DELICIA DE CHOCOLATE

\$3.00

Bittersweet chocolate terrine with honeyed walnuts and raspberry sauce

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## CAVA - CHAMPAGNE 5

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### NV Dibon Brut Rose (Penedés)

Rich and supple with notes of citrus and green apples with raspberry and black currant undertones.

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### NV Marquez de Caceres Brut

Rich and supple nose, while the palate has complexity and notes of apples, citrus and grapefruit..

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## **NV Segura Viudas "Aria" Brut (Penedès)**

Floral nose and hints of yeast in this mouthful of bubbles.

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## **NV Los Bermejos (90 RP)**

(Canary Islands) Malvasia. Pleasant nose with white flowers and a supple and exotic dry palate, with good freshness, and ripe peach and orange zest notes.

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## **'07 III Lustrós "Grand Reserva" (RP 93)**

(Penedés) Intense with clear notes of maturity under a constant veil of freshness. Baked apple and sweet pears, ripe citrus & grapefruit peel notes.

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## **ROSÉ 3**

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### **'21 Muga Rosé (91 JS) (Rioja)**

Aromas of cantaloupe and toast feed into a bright, lively palate with bracing acidity and good overall balance. Nectarine and citrus flavors are basic but hang in there for a lasting finish

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### **'21 Honoro Vera**

(Jumilla) Garnaxa . A fragrant nose with red fruits, cherries, strawberries, and citrus finished with a hint of rose petals

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### **'21 Flor de Muga 94 JS**

(Rioja) Old vine Garnacha. Complex, fresh, and aromatic with notes of strawberries, peaches and white blossom

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## **WHITE WINE NOTEWORTHY (SPANISH REGIONS) 9**

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### **'19 Hacienda de Arinzano (Navarra)**

Chardonnay. Lemon and orange peel, as well as nuances of pear and mango, pineapple accompanied with sweet and aromatic notes and honey.

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### **'21 Gessami (Penedes)**

Muscat, Sauvignon Blanc, Gewürztraminer. Light body and silky with white flowers, jasmine, orange blossom and aromas of chamomile tea and linden infusions on the nose. Apricots, peaches and a citrus breeze on the palate.

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### **'21 Muga Blanco (90RP, 92JS) (Rioja)**

Viura, Malvasia-Clean and clear with green apple, citrus and cream aromas that follow through to a medium body, crisp acidity, and a creamy texture.

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### **'21 Satinela Marqués de Cáceres (Rioja)**

Viura, Malvasia. Tropical fruit and white flowers convey its delicate sweetness.

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### **'21 Zarate (Rias Baxias)**

Albariño. Ripe apples and pears, stone fruit, particularly apricots leading to a remarkable lemon leaf citrus background, with well-integrated acidity.

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### **'20 Honoro Vera (Rueda)**

Verdejo, Sauvignon Blanc. The wine extrudes intense aromas of white flowers and fresh fruit with exotic tropical notes infused with mouth-watering aromas of lemon curd. Beautifully focused and balanced on the palate with a lush mix of apple and pear.

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### **'20 El Coto (91JS) Rioja**

Viura, Sauvignon Blanc, Verdejo, Apple blossom, apricot, pear and hazelnut on the nose. Its full-bodied with fresh acidity. Its fruity and spicy with a waxy texture.

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### '21 Ethereo (Rias Baixas)

Albariño. Delicate, exquisite, dainty, elegant, graceful. Notes of tropical fruits in the nose. Citrusy and slightly grassy in the palate, yet with a creamy density and a long clean finish.

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### '20 Shaya Verdejo (Rias Baixas)

Verdejo. Ripe nectarine and melon on the fragrant nose, with honeysuckle and mineral notes adding vivacity.

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## RED WINE NOTEWORTHY (SPANISH REGIONS) 27

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### '17 Can Blau (Monsant)

Mazuelo, Garnacha, and Syrah. Full bodied with a smooth and fruity initial burst with a classic raspberry and black cherry flavors.

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### '17 Losada (95 JS) (Bierzo)

Old vines Mencía. Toast, dark chocolate and licorice flavors frame the black cherry and plum fruit in this expressive red, accented by mountain herb and mineral notes.

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### '14 Triga (94 WS, 91 RP) (Alicante)

Monastrell, Cabernet. Sweet blueberry and cassis aromas with notes of licorice, Indian spices, and chocolate. Rich, yet silky, with a long finish.

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### '18 Atance (90 RP) (Valencia)

Bobal. Aromas of brambleberry, black olive and coffee. Medium bodied with bright red fruit flavors, a hint of spice, wild herbs, and a citric note on the finish.

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### '14 Tinto Pesquera (Ribera del Duero)

Tempranillo. Elegant and soft, with aromas of red fruit, dark cherries, vanilla and nutmeg. Silky on the mid-palate with well rounded tannins and a velvety finish. (Rioja)

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### '16 La Montesa "Crianza" (93RP, 94JS) (Rioja)

\*#81 on James Suckling top 100 Spanish wines in 2018. Garnacha, Tempranillo. Fresh nose of strawberries and raspberries with hints of dried flowers. Medium to full body, light and silky tannins with a slight herbal finish.

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### '12-15 Vina Alberdi "Reserva" (90RP, 92JS) (Rioja)

Tempranillo. Fresh aromas of ripe red fruit, wild strawberries, currants and raspberries, against a balsamic background with notes of vanilla, toasted caramel, bakery, coffee and sweet mints.

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### '12 Muga Seleccion Especial (95 JS) (Rioja)

Tempranillo, Garnacha, Mazuelo, Graciano. Suave wine with earthy crushed cherry flavors. Gentle acidity and tannins.

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### '10 Prado Enea "Grand Reserva" (97RP|99JS) (Rioja)

\* #2 on James Suckling top 100 Spanish wines in 2017. Tempranillo, Garnacha, Mazuelo, Graciano. Black-cherry in color, delicate and wonderful silky texture with aromas of red fruits, like red cherries, red plums and notes of cinnamon, vanilla and a well balanced and complex finish.

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### '15 Venta Mazzaron (Zamora)

Tempranillo. Hint of pitched aromas of black raspberry, licorice, flowers and Moroccan spices featuring a fine-grained texture.

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### '11 Dehesa la Granja (90 ST) (Zamora)

Tempranillo. Full body and smoky with dark fruit, toasty oak and dark chocolate aromas.

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### '13 Altos de Luzon (Jumilla)

Monastrell, Cabernet, & Tempranillo. Ripe fruity notes with spices, blackberry, plum, and notes of vanilla.

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### '17 Juan Gil (91RP) (Jumilla)

Monastrell. Full bodied wine with dark cherry color and powerful aromas of red berries with toasted and smoked notes.

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### **'17 Juan Gil 18 (90JS) (Jumilla)**

Monastrell, Cabernet. The palate shows a complex blend of wild berries, with notes of licorice, coffee, and spice.

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### **'16 Clio (Jumilla)**

Monastrell, Cabernet. A pungent smoky bouquet displays rich dark berry preserves along with notes of licorice, violet, cured meat and black pepper. Brighter red fruits on the palate, which is surprisingly energetic for such richness.

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### **'16 Embruix (Priorat)**

Merlot, Garnacha, Carignan, Syrah & Cabernet. Flavors of black cherry, boysenberry, lilac and vanilla, supported by well-integrated tannins and fresh acidity.

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### **'16 Romanico (90 RP, 93 JS) (Toro)**

Tinto de Toro. Full bodied with blackberry, cassis and hints of tobacco and licorice.

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### **'12 Pintia (95 JS) (Toro)**

\* #42 on James Suckling top 100 Spanish wines in 2017. Tinto del Toro. Full bodied wine with leather, black cherry nose and dried figs, black currant and firm tannins.

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### **'17 Brisa**

(Tierra de Castilla la mancha) Cabernet Sauvignon. Médium body, dry and easy drinking wine with presence of tannins, raspberry flavor, violets and lavender.

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### **'17 Finca Resalso**

Tempranillo. Notes of cut cedar, spice and a density of fruit that even comes forth on the nose, red currants with the deep and rounded baking spices (cinnamon and clove) and black plums.

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### **'17 Pruno (93 JS)**

Tempranillo, Cabernet. Deep black cherry color. Aromas of red fruit, plum, black currant embodied with toffee oaky hints from the aging in French barrels, revealing a sweet and fruity wine in the mouth.

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### **'13 Zarihs**

Syrah. The nose has a powerful impression of black berries, with wood smoke and sweet vanilla and the flavors of dark berries dominate as well as wild black berries and dried plums with notes of espresso coffee on the palate.

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### **'09 Vina Ardanza (93 RP, 96 JS)**

Tempranillo. Soft freshness, nice structure, and delicately elegant tannins with hints of sweet cherries and blackcurrant chocolate, assembled with notes of black pepper, tobacco, nutmeg, coffee, mocha and cinnamon.

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### **'11 Coma Bruna (93 GP)**

110+old vine Carigñan. Powerful intense and flavorful entry. Silky and meaty with plum, blackberries, truffle and wild rosemary and menthol notes. Long and pleasant finish.

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### **'13 Vatan (93 RP)**

Tinto de Toro. Full body with glossy tannins, blackberry, spice notes well balanced with dark chocolate on the finish.

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### **'17 Brisa (Tierra de Castilla de la mancha)**

Cabernet Sauvignon. Médium body, dry and easy drinking wine with presence of tannins, raspberry flavor, violets and lavender.

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### **'18 Emilio Moro**

W.S. Number 59th in the best 100 wines of 2017. Tempranillo. A full body with flavors of black berries, cherries and smokey oak with a long finish.

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### **Mezcal-Tini**

Premium Mezcal with grapefruit juice and a splash of pomegranate with a salty rim

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### **Tangy Mango Margarita**

1800 Tequila reposado, Torres orange liqueur, fresh mango, garnished with a tangy-spicy rim

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### **Spicy Margarita**

Tanteo jalapeño infused tequila, organic agave nectar and fresh squeezed limes

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### **Pomegranate Martini**

Pama liqueur with Absolut Mandarin and a splash of Cranberry juice

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### **Spanish Manhattan**

Spanish brandy, Px Sherry, Spanish vermouth and orange bitters

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### **Passion Martini**

Passion fruit liqueur with Absolut Mango, Absolute Citron and pineapple juice

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### **Spice and Ice**

Cucumber Vodka, fresh cucumber, cilantro, jalapeño and lime juice

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### **Spanish 75**

Bombay Sapphire gin, lime juice and Cava

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### **Caipirinha**

Cachaça Brazilian Rum, lime and sugar

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### **Vino Caliente**

Premium rred wine with cloves, cinnamon, orange, lemon and star Anise

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## **IMPORTED & DOMESTIC BEER SELECTION** 13

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### **Estrella Galicia "0.0" (Spain)**

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### **Estrella Damm Barcelona (Spain)**

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### **Estrella Galicia**

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### **1906 Reserva (Spain)**

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### **Heineken (Netherlands)**

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### **Stella Artois (Belgium)**

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### **Guinness (Ireland)**

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### **Amstel Light (Netherlands)**

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### **Miller Lite**

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### **Samuel Adams**

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### **IPA Anti-Hero**

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## Blue moon

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Spanish Cider Apple, Blackberry or pear cider (gluten free)

## WINES BY THE GLASS 12

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### Segura Viudas Brut Reserva Split

Cava

### Segura Viudas Brut Rose Reserva Split

Cava

### Semi-Sweet | '16 Satinela

Seni-sweet White

### '19 Campo Viejo Rose (Rioja)

Rose

### '18 Raimant (Costers del Segre)

White wine

### '19 Abadía de San Campio (Rias Baixas)

White wine

### '19 Shaya (Rueda)

White wine

### '15 Hacienda de Arinzano (Navarra)

White wine

### '19 Atance (Valencia)

Red Wine

### '16 La Montesa (Rioja)

Red Wine

### '17 Juan Gil (Jumilla)

Red Wine

### '18 Emilio Moro (Ribera del duero)

Red Wine

## SANGRIA'S 4

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Red & White Sangria :

Rose Cava Sangria :

Strawberry, Peach, Prickly Pear, Mango, Pomegranate and Watermelon :

**Sangria Flight: Pick Four Flavors**

A sampling of our sangria's. Pick 4 of your choice

**Non-Alcoholic Sangria**

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**Lemonade**

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**Strawberry, peach, prickly pear or mango Lemonade**

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**Fancy Mocktails (Non-Alcoholic versions of our cocktails) Mojito, Spice-n-Ice, Bloody Mary, Margarita**

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**Natural Spring Still and Sparkling water**

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