



Tapa Ti

Menu

TAPAS - COMPARTIR Y DISFRUTAR - SHARE & ENJOY

A Spanish tradition that we want to bring to Sterrebeek with Tapa Ti.
What could be better than enjoying a plate full of tasty small dishes in the middle of the table with colleagues, friends or family?

You can just order a plate whenever you want.

This in combination with different wines by the glass and an extensive wine list.

Don't forget to take a look at our suggestion board for our wines by the glass and tapas suggestions.

APERERO

Glass of Cava Brut	€ 8.00
Glass of Prosecco	€ 9.00
Glass of Champagne	€ 12.00
Pineau des Charentes	€ 8.00
Porto red-white	€ 8.00
Vermut red-white	€ 8.00
Martini red-white	€ 8.00
Ricard	€ 8.00
Sherry Fino Dry	€ 8.00
Kirr	€ 9.00
Kirr Royal	€ 11.00
Picon white wine	€ 10.00
Campari orange-soda	€ 12.00
J&B Whisky cola-soda	€ 12.00
Baccardi-cola	€ 12.00
Negroni	€ 14.00

COCKTAILS & GIN TONIC

Hugo (elderflower-prosecco-lime-mint)	€ 12.00
Aperol Spritz	€ 11.00
Bombay Sapphire Gin (UK)	€ 13.00
Hendrick's Gin (SCO)	€ 14.00
Raw gin (SP)	€ 14.00
Gin Mare (SP)	€ 15.00
Nordes (SP)	€ 15.00
N Gin (SP)	€ 16.00

FOR BOB(ETTE)

Homemade Ice tea	€ 6.00
Crodino	€ 6.00
Mojito	€ 7.00
Bobcocktail (tonic-elderflower-orange juice)	€ 10.00
Gin tonic without alcohol	€ 13.00

BEERS

Cristal Alken	€ 3.50
Witte van Hoegaarden	€ 3.80
Leffe Blond / Leffe 0%	€ 5.00
Cornet	€ 6.00
Delvaux	€ 6.00
Fourchette	€ 6.00
Duvel	€ 5.50
Sint Hubertus Tripel 33 cl	€ 6.00
Sint Hubertus White 33 cl	€ 5.50
Omer	€ 5.50
Chimay Blauw 9%	€ 6.00
Sint Bernardus Abt 12°	€ 7.00

WATER & SOFT DRINKS

Spa 25 CL red/blue	€ 3.50
Spa ½L red/blue	€ 6.00
Spa 1L red/blue	€ 10.00
Coca Cola Light Zero	€ 3.50
Schweppes Tonic	€ 3.50
Ice Tea	€ 3.50
Tonissteiner orange	€ 4.00
Orange juice / Tomato juice	€ 4.50
Apple juice	€ 5.50

THIRSTY?

TAPA TI TASTING MENU

€ 75.00/person

Drinks not included

Only in the evening

To order by the table (min. 2 pers.) - Until 20 o'clock.

Assortment Ibérico charcuteries

Carpaccio of 'gambero rosso', apple, chicory

Lettuce heart, lacquered eel, wasabi

Assortment of root vegetables with
stracciatella di burrata

Taco pulled beef, red onion, mustard, carrot

Venison fillet, celeriac, vegetables

Vanilla ice with chocolate sauce

or Lemon sorbet with cava

SUNDAY LUNCH MENU

€ 55.00/person

Drinks not included

Only on Sunday for lunch

To order by the table.

3 tapas
(chef's choice)

Fish or meat

Dessert of the week

€ 82.00/person

Including drinks

1 cava p.p., 1/2 bottle of house wine p.p.,

1/2 bottle of water p.p., coffee p.p.

TAPA TI MENU

APPETIZERS

Pan de Cristal crystal bread with tomatoes (4 pieces) (VEGGIE-PROOF)	€ 9.00
Boquerones aliñados marinated anchovies	€ 10.00
Duck rillettes with pickles	€ 13.00
Goat cheese mousse with pesto & chili tomato (VEGGIE-PROOF)	€ 12.00
Pimientos de Padrón soft Spanish peppers from Galicia (VEGGIE-PROOF)	€ 13.00

CHARCUTERIE

(Served with crystal bread and tomatoes)

Jamón de Teruel leg ham Teruel (matured 14 months)	€ 16.00
Paleta Ibérica de cebo (matured 18 months)	€ 24.00
Assortment Paleta, Chorizo, Salchichon, teruel, manchego, rillettes, olives	€ 34.00
Dried Wagyu Picanha (dried Japanese beef)	€ 30.00

THE CLASSICS

Patatas Fritas French fries (VEGGIE-PROOF)	€ 5.00
Patatas Bravas 2.0 Potatoes with chili sauce and aioli (VEGGIE-PROOF)	€ 16.00
Albóndigas de la casa Meatballs with a spicy tomato sauce (6 pieces)	€ 14.00
Assortment of croquettes (6 pieces)	€ 15.00
Gamba's al Ajillo Small gambas, garlic, chili pepper, green herbs	€ 17.00
Pulpo a la gallega 2.0	€ 25.00

VEGGIE

See also (VEGGIE-PROOF)

Mixed salad	€ 8.00
Half avocado filled with cucumber, tomato, goat cheese, balsamic vinegar	€ 12.00
Verduras a la plancha assortment of grilled vegetables	€ 18.00
Assortment of root vegetables with stracciatella di burrata	€ 22.00
Pointed cabbage, miso, herb salad	€ 22.00

TAPAS

FISH & SEAFOOD

Oyster Demoiselles	€ 4.00/piece
Oyster Tapa Ti - with sherry cream, wasabi, cucumber	€ 5.00/piece
Oyster, leek, bacon	€ 6.00/piece
Lettuce heart, lacquered eel, wasabi (4 pieces)	€ 18.00/piece
Carpaccio of 'gambero rosso', apple, chicory	€ 29.00
Tuna tartare with foie gras and soya	€ 32.00
Sea bass, winter vegetables, green curry	€ 32.00
Langoustines (2 pieces), miso, edamame, red onion	€ 34.00

MEAT

Mini hamburger, cheddar, chili mayonnaise (1 piece)	€ 6.50/piece
1 fries with steak tartare	€ 7.50/piece
Taco pulled beef, red onion, mustard, carrot	€ 12.00/piece
KFC = lacquered - Korean fried chicken	€ 16.00
Chicory, foie gras, balsamic vinegar	€ 22.00
Duo of foie gras & game pâté, pickled beets	€ 25.00

MEAT - order in time - is first placed at temperature for + - 20 minutes before the chef bakes it

Stuffed pheasant, chicory, Fine Champagne sauce	€ 34.00
Tournedos "Rossini"	€ 35.00
Venison fillet, celeriac, vegetables	€ 36.00
Côte à l'os "Txogitxu" super, matured for 21 days (+-800 grams), pepper sauce, lettuce	€ 120.00

ON ORDER (a few days in advance)

Paëlla Mixta (min. 2 persons)	Price per person	€ 30.00
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DESSERTS

Crema Catalana	€ 8.00
Vanilla ice with chocolate sauce	€ 10.00
Lemon sorbet with cava	€ 10.00
Churros with sugar and chocolate	€ 12.00
Madeleine chocolate waffle, caramelized nuts, hazelnut cream	€ 14.00
Manchego with almonds	€ 14.00

TAPAS & DESSERTS