



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 12 cl	€ 9.00
Glass of Prosecco 12cl	€ 9.00
Glass of Champagne 15cl	€ 15.00
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	€ 11.00
Campari orange-soda	€ 12.00
J&B Whisky cola-soda	€ 13.00
Baccardi-cola	€ 13.00
Negroni	€ 14.00

COCKTAILS & GIN TONIC

Hugo (elderflower-prosecco-lime-mint)	€ 13.00
Aperol Spritz	€ 12.00
Bombay Sapphire Gin (UK)	€ 14.00
Hendrick's Gin (SCO)	€ 15.00
Raw gin (SP)	€ 15.00
Gin Mare (SP)	€ 16.00
Nordes (SP)	€ 16.00
N Gin (SP)	€ 17.00

FOR BOB(ETTE)

Homemade Ice tea	€ 7.00
Crodino	€ 7.00
Mojito	€ 8.00
Bobcocktail (tonic-elderflower-orange juice)	€ 11.00
Gin tonic without alcohol	€ 15.00

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	€ 6.00
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

Red Prawn Carpaccio, wasabi, watermelon,
asparagus

Vitello tonnato, grilled asparagus

Tomato with stracciatella di burrata

Taco with gambas

Filet mignon, asparagus textures, Madeira
sauce

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
Sardine toast, confit peppers (1 piece)	€ 7.00/piece
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
Gamba's al Ajillo Small gambas, garlic, chili pepper, green herbs	€ 17.00

CROQUETTES (to choose per piece)

Jamon Iberico	€ 3.20/piece
Gamba Roja	€ 3.20/piece
Escalivada (peppers, aubergines, onions) (VEGGIE-PROOF)	€ 3.20/piece
Gorgonzola (VEGGIE-PROOF)	€ 3.20/piece

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
Watermelon with feta	€ 18.00
Green asparagus with Parmesan	€ 18.00
Tomato with stracciatella di burrata	€ 20.00

TAPAS

FISH & SEAFOOD

Oyster Demoiselles	€ 4.00/piece
Oyster Tapa Ti - with sherry cream, wasabi, cucumber	€ 5.00/piece
Taco with gambas	€ 10.00/piece
White asparagus, smoked salmon, egg 63°C	€ 25.00
Oriental tuna tartare with kroepoek	€ 25.00
Red Prawn Carpaccio, wasabi, watermelon, asparagus	€ 28.00
Sea bass, green and white asparagus, white wine sauce	€ 34.00
Pomme moscovite, hand-peeled grey shrimp, Imperial Heritage Caviar	€ 50.00

MEAT

Mini hamburger, cheddar, chili mayonnaise (1 piece)	€ 6.50/piece
Pork belly satay with peanut sauce	€ 12.00/piece
Italian beef tartare	€ 23.00
KFC = lacquered - Korean fried chicken	€ 18.00
Vitello tonnato, grilled asparagus	€ 26.00
Peking duck (4 pieces)	€ 24.00

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

Iberico Abanico, cherry tomatoes, asparagus	€ 34.00
Filet mignon, asparagus textures, Madeira sauce (200 grams)	€ 35.00
Black Angus Uruguay entrecote, carrot textures, béarnaise sauce (250 grams)	€ 37.00
Côte à l'os "Txogitxu" super, matured for 21 days (+-800 grams), béarnaise sauce, lettuce	€ 120.00

ON ORDER (a few days in advance)

Paëlla Mixta (min. 2 persons)	Price per person	€ 32.00
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DESSERTS

Crema Catalana	€ 10.00
Vanilla ice with chocolate sauce	€ 10.00
Lemon sorbet with cava	€ 10.00
Churros with sugar and chocolate	€ 12.00
Strawberries with vanilla ice cream	€ 14.00
Manchego, goat cheese, almonds	€ 15.00

TAPAS & DESSERTS