

JACOB'S TAPAS



History of the Tapa

Some authors assert that the Tapa was born when, due to an illness, the Spanish King Alfonso the 10th, the Wise, had to take small bites of food with some wine between meals. Once he recovered from the disease, the wise king decreed that no wine was to be served in any of the inns in the land of Castile, unless accompanied by something to eat. This was a wise precaution to counteract the adverse effects of alcohol on those people who, through lack of money to buy a nourishing meal, drank alcohol on an empty stomach.

Apart from the story of the Royal disease, we should consider the theory that the Tapa first appeared because of the need of farmers and workers of other unions to take a small amount of food during their working time, which allowed them to carry on working, until time for the main meal. Once the “botillerias” (bottle-shops) and “Tabernas” (taverns) became established throughout Spain, the wise King’s decree remained in place.

For that reason, the glass or jar of wine was served covered with a slice of either smoked ham or cheese; first to prevent insects or other impurities falling into the jar and secondly, for the guests to soak up the alcohol they had drunk with something solid, as King Alfonso had advised.

This was the origin of the tapa, a solid food that covered the wineglass and a word rooted in the Spanish tradition.

Tapas	
Pata Negra Ham	Small \$ 9.00 / Naf1 16.02 Large \$ 18.00 / Naf1 32.00
Andalusia Most Famous Cured Ham with Olives	
Plate of Lomo de Cerdo	\$ 5.30 / Naf1 9.44
Pork Loin Dry Aged with Tomato Cherry Salad Flavored with Basil	
Manchego Cheese and Serrano Ham	\$ 7.10 / Naf1 12.64
Accompanied with Melba Bread and Marinated Olives	
Chicken Wings A La Diabla	\$ 5.90 / Naf1 10.50
Crispy Spicy Chicken Wings, Blue Cheese Dip and Celery Branch	
Smoked Chicken Quesadilla	\$ 7.00 / Naf1 12.50
Garnished with Tomato Salsa, Sour Cream and Jalapeños	
Grilled Portobello Mushrooms	\$ 5.95 / Naf1 10.60
With Garlic and Thyme Butter	
Nachos "Anche"	\$ 6.70 / Naf1 12.00
Topped with Mexican Salsa and Melted Cheddar Cheese	
Fine Cheese Plate	\$ 14.10 / Naf1 25.00
Selection of A.O.C. Artesian Cheese, Fresh Fruit and Nuts	

Tapas Platters

Tapas Barcelona	\$ 14.00 / Naf1 24.92
Serrano Ham, Mini Red Pepper Stuffed with Cheese, Marinated Mushroom, Manchego Cheese.	
Tapas Cataluña	\$ 13.50 / Naf1 24.03
Grilled Portobello, Serrano Ham, Lomo de Cerdo, Olives and Melba Bread	
Tapas Sabadell	\$ 14.60 / Naf1 26.00
Pata Negra Ham, Marinated Olives, Tomato Salad and Basil, Manchego Cheese, Marinated Mushrooms, Octopus Salad	
Tapas Sevilla	\$ 14.90 / Naf1 26.50
Marinated Shrimps, Carpaccio of Calamari, Olives, Baby Red Pepper stuffed with Cheese, Octopus Salad.	

Paellas and Casseroles

Paella Valenciana	For one \$ 9.80 / Naf1 17.45 For two \$ 17.95 / Naf1 31.95
This is a Delicious Rice Dish for Seafood Lovers. Prepared with Seafood, Pork, Chicken, Chorizo, Green Peas, Roasted Bell Peppers and Saffron.	
Paella de Carne (Meat Paella)	For one \$ 9.30 / Naf1 16.55 For two \$ 17.10 / Naf1 30.45
This Paella is an Excellent Choice for Meat Lovers. It is a Combination of Beef, Pork, Lamb, Chorizo, Roasted Bell Peppers and Saffron	
Cazuela de Mariscos (Seafood Casserole)	For one \$ 10.10 / Naf1 18.00 For two \$ 19.10 / Naf1 34.00
Served Like a Stew, Composed of Calamari, Shrimps, Mussel in a Tasty Creamy Wine Sauce Choice of French Fries or Rice	
Cazuela Royale (Royal Casserole)	For one \$ 12.95 / Naf1 23.05 For two \$ 24.15 / Naf1 43.00
The Seafood Casserole with Reef Warm Water Lobster. Choice of French Fries or Rice	



**Prices Do Not Include
The 5% OB Tax and 12% Service Charge**