

MARIPILI

TAPAS BAR

SEATTLE RESTAURANT WEEK TAPEAR TAPEAREI \$65
BEVERAGE PAIRING \$35
N/A BEVERAGE PAIRING \$35

**we kindly decline any modifications or substitutions for our Tapeare Tapearei menu*



Grelos y Nabos

turnip gratin, dressed turnip greens, turnip cracker

Gazpacho Gallego

fennel, fermented padron, fresh greens, verjus

Flan de Erizo

urchin flan, brown butter mushrooms, albariño caramel



Salpicón de Viera

chilled confit scallop, bread crisp, piquillo emulsion, pickled green bell pepper

Mejillon Relleno

stuffed and baked mussel with jamon bechamel and crispy breadcrumbs

Croqueta de Bacalao con Pasas

brandade fritter, sobrasada, pickled currants, Sultana caramel



Tortilla de Betanzos

Japanese style omelet, fried potato mochi, egg yolk custard, caramelized onion emulsion

San Simon

smoked Galician cheese flan, sobrasada shortbread, fresh granny smith, Basque cider gel

Bolo Preñado

milk bread with chistorra, green olive tapenade



Caldo Gallego

braised pork cheek, oloroso caramel, turnip-white bean puree, greens with cured pork



La Bica

bone marrow cake, candied bitter orange, rice pudding crema, Seville orange marmalade ice cream

Tarta de la Abuela Trifle

layered trifle of soaked Maria cookies, chocolate cremeaux, brandy tiramisu cream, lemon cinnamon whip

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2023 Santiago Ruiz, albariño, Rias Baixas
Vega Medien cava alcohol-free 0.0, Macabeo, Valencia



2023 Luberri Zuri, viura, Rioja
Shania blanco alcohol-free 0.0, Verdejo, Rueda



Lustau, Don Nuño, oloroso, Jerez
Pexego Branco
Pathfinder hemp & root, white peach moscatel shrub, Vega Medien cava alcohol-free 0.0



2021 Raúl Pérez, Ultreia St. Jacques, mencia, Bierzo
Win alcohol-removed 0.5, tempranillo, Castillo y León



Carajillo
Licor 43, espresso
Carajillo alcohol-free
Herbed oleo saccharum, espresso