

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 Tapeare menu and require full table participation during Seattle Restaurant Week*



Grellos 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, cucumber, piquillo emulsion, pickled green bell pepper

Empanada de Millo y Mexillóns

cornmeal empanada filled with sofrito and mussels, honey gel

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

Filloa de Polbo

Galician cornmeal crepe, poached octopus, tetilla cream sauce, chorizo



Cochinillo con Zorza

sous vide roasted suckling pig, Galician spiced chorizo sauce, braised greens



Bica de Millo

cornmeal cake, corn mousse, berries

Tarta de la Abuela

chocolate shortbread crumb, biscoff semifreddo, soft ganache, lemon curd

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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