

MARIPILI

TAPAS BAR

SEATTLE RESTAURANT WEEK TAPEAR TAPEAREI \$65
BEVERAGE EXPERIENCE \$40

**we kindly decline any modifications or substitutions for our Tapeare Tapearei menu and require full table participation during Seattle Restaurant Week*



Empanada de Pulpo

sofrito, pickled piparras, simmered octopus, brioche

Croqueta de Bacalao con Pasas

brandade croqueta, sobrasada, white onion, sultana caramel, pickled currants

Filloas de Matanza

blood crepe, blood sausage and onion filling, piquillo emulsion, crispy shallot



Cocido Gallego

turnip cracker, white bean hummus, fried greens, chorizo spice

Pato al estilo de Ribadeo

duck confit croqueta, chestnut puree, pickled carrot and turnip, chives



Ropa Vieja

braised flank steak with peppers and onions, puffed rice cracker

Quail Wellington

house made puff pastry, duxelle, jamon, quail breast, red wine sauce

Spanish American Breakfast

deviled egg with potato mochi, chorizo and piquillo sauce, sauteed chorizo



Lechazo

roasted suckling lamb with lamb jus, manchego mashed potatoes, roasted broccolini



Arroz con Leche

classic rice pudding topped with a quince gelee and macerated apples

Tarta de la Abuela

swiss roll with chocolate cake, brandy mousse, biscoff cream, lemon curd



TAPEAR TAPEARÉI

BEVERAGE EXPERIENCE



Te de Queimada

Do Ferreiro orujo, curaçao, sugar, citrus peels, cloves, coffee beans



O Toque Dunha Nai

sherry blend, salted JDT velvet falernum, Ruavieja licor de hierbas



Rumbo a Casa

Watchpost whiskey, rum, Spanish vermut blend, Luxardo maraschino



2022 Raul Perez, Ultreia St Jacques, Mencia, Bierzo



Licor de Merda

*clarified milk brandy blend, citrus peels, citrus juice, sugar, cocoa, cinnamon,
vanilla pods*

