

A tribute to Barcelona's laidback counter-culture, Tapas,24 brings an energetic atmosphere, unfussy service, and sublime Spanish comfort food.

Our food menu celebrates authentic flavors from Spain. From hearty paellas and signature tapas to seasonal specialties crafted with premium Spanish ingredients.

With breezy alfresco dining and cozy indoor spaces, Tapas,24 is a social dining destination, perfect for group gatherings, intimate date nights, or leisurely afternoons that transport you straight to Barcelona.



DIY FUSTA BOARDS



Build your own Spanish Charcuterie board!

Choose from a variety of Spanish cured meats and aged cheeses.

HAND CUT JAMÓN (50G) - \$28

Cured 48 months, 100% acorn-fed bone-in Ibérico ham, hand cut by knife



IBERICO LOMO (50G) - \$16

Cured 6 months pork loin



add \$5 when added to combo

IBÉRICO CHORIZO (50G) - \$12

Cured Spanish sausage seasoned with





IBÉRICO PALETA (50G) - \$22

Cured 36 months, 100% acorn-fed Ibérico Shoulder





IBÉRICO SALCHICHÓN (50G) - \$12

Dry-Cured Spanish summer sausage





IDIAZÁBAL CHEESE - \$17

Spanish unpasteurized sheep's milk cheese, aged 6 months







MANCHEGO CHEESE - \$14

Spanish pasteurized sheep's milk cheese, aged 6 months





contains dairy

COMBO PRICING

Duplicate selections not applicable for combos

150G (any 3 selections) - \$44

200G (any 4 selections) - \$50

250G (any 5 selections) - \$58









CONTAINS SEAFOOD VEGETARIAN









CONTAINS MILK









*Please note that while we are able to make some of our dishes gluten-free, they will still not be suitable if you have a very serious coeliac condition.

VIVA LAS TAPAS



OLIVES MARINADAS - \$10

Cold Served Assorted Spanish Olives







JAMÓN CROQUETAS (4PCS) - \$15

Ibérico Ham in homemade Bachemel, lightly breaded and deep fried









SCALLOP "CEVICHE" - \$32

Raw Scallop marinated in Citrus and Spices, with Avocado





ANDALUSIAN GAZPACHO - \$9

Cold Refreshing Soup of Roma Tomatoes, Capsicums, Cucumber, with a Dash of Sherry Vinegar and Extra Virgin Olive Oil



BIKINI - \$21

Toasted Sandwich with Black Truffles, Ibérico Ham and Buffalo Mozzarella





*contains mushrooms

ENSALADILLA DE BARCELONA - \$15

Award Winning "Barcelona Salad". Russet Potatoes, Mediterranean Tuna, Gordal Olives, Lumpfish Caviar and Extra Virgin Olive Oil





PAN CON TOMATE - \$9

Spanish Toasted Bread with fresh Roma Tomato spread, Mallafré Extra Virgin Olive Oil and Sea Salt





PADRÓN PEPPERS - \$16

Lightly Deep-Fried Spanish Peppers from Padrón





PATATAS BRAVAS - \$14

Home-made quarter potatoes with "Bravas" sauce and All i Oli. Slightly Spicy







CONTAINS PORK





CONTAINS SEAFOOD VEGETARIAN







CONTAINS EGG



CONTAINS MILK





CONTAINS NUTS

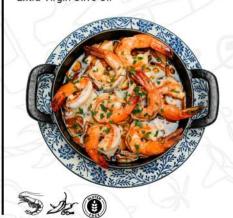


VIVA LAS TAPAS



GAMBAS AL AJILLO - \$27

Sautéed Prawns with Garlic, Chilli and Extra Virgin Olive Oil



PUNTILLITAS FRITAS - \$18

Fried Baby Squid served with Spicy Paprika



POLLO FRITO CON PIMENTOS DE PADRON - \$29

Spicy Fried Chicken Bites served with All i Oli. and Padron Peppers

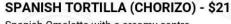




SPANISH TORTILLA (CLASSIC) - \$16

Spanish Omelette with a creamy centre





Spanish Omelette with a creamy centre





Spanish Omelette with a creamy centre







BOWL'D & BEAUTIFUL

AVOCADO & ROASTED PUMPKIN SALAD - \$25

Avocado and Roasted Pumpkin Salad with Mozzarella Cheese, Chilli Flakes and Honey Vinagrette



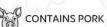
GREEN VEGETABLES SALAD - \$24

Mediterránean Green Vegetables Salad with Mahón Cheese, Crispy Bacon and Tarragon Vinaigrette













CONTAINS BEEF CONTAINS SEAFOOD VEGETARIAN







CONTAINS EGG



CONTAINS MILK









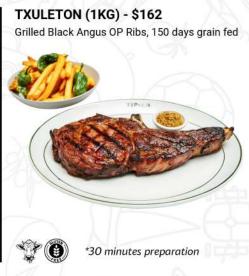
CHARCOAL GRILLED JOSPER



The Josper Oven, associated with Spanish cuisine and techniques, is a high-quality charcoal oven grill used in professional kitchen worldwide.

A product of the Josper company based in Pineda de Mar, Barcelona Spain.

GRILLS & THRILLS







Served with Fries, Padron

Peppers and Lemon Wedges

Secreto (300g), Txuleta (300G), Pork Skewers

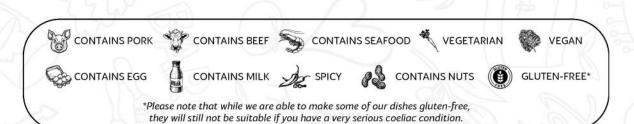
IBERICO PLATTER - \$149











CHARCOAL GRILLED JOSPER

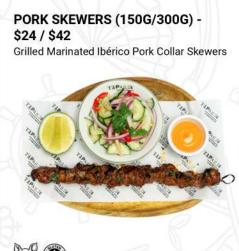


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SKEW IT UP!





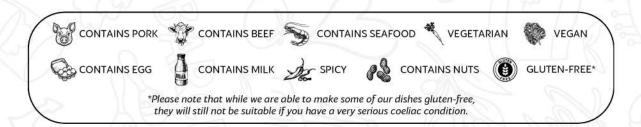


SIDEKICKS









OLA! SEAFOOD



CLAM IN SHERRY - \$44

Fresh Clams Flambéed in Sherry Wine with Garlic, Asparagus and Ibérico Ham





*pork-free option available

OCTOPUS "A LA BRASA" - \$40

Grilled Galician Octopus with Potato Parmentier and Chimichurri





MEDITERRANEAN SEABASS - \$46

Seabass Fillet with Garlic, Concassé Tomato and Piparras Pepper Sauce





PAELLA PERFECTA

MAR Y MONTAÑA - \$44

Surf and Turf Rich Spanish Staple of Rice with Mixed Seafood and Chicken





*30 minutes preparation required

IBÉRICO PORK PAELLA - \$54

Smoky chorizo, tender Ibérico abanico, adobo mayo, and rich house-made pork broth.





*30 minutes preparation required

ARROZ NEGRO - \$48

Squid Ink Rich Spanish Staple of Rice with Squid Ink and Sauteed Firefly Squid





*30 minutes preparation required

VEGETERIANA - \$40

Vegetarian Rich Spanish Staple of Rice with Assorted Seasonal Vegetables





*30 minutes preparation required *Contains mushrooms

PAELLA ADD-ONS

PRAWNS (4pc/6pc) - \$6 / \$8

FLOWER CLAMS 100g - \$5

MUSSELS (6pc) - \$5

CHORIZO 100g - \$9



CONTAINS PORK





CONTAINS SEAFOOD VEGETARIAN







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GLUTEN-FREE*

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KIDDIE FIESTA



MAC & CHEESE - \$10

Macaroni Pasta, Cheddar Cheese



CHICKEN BURGER - \$13

Homemade chicken patty burger with cheese & fries on the side



CHURROS & AMIGOS

CHURROS - \$17

Served with choice of 2 sauces: Chocolate / Coffee



PAN CON CHOCOLATE - \$15

Rich chocolate & bread with olive oil and sea salt



TROPICAL FLAN - \$15

Coconut, passionfruit and mango cream





COFFEE & TEA

ESPRESSO, AMERICANO - \$5

FLAT WHITE - \$6

LATTE - \$6

CAPPUCCINO - \$6

MOCHA - \$6

*decaf coffee available *extra shot \$1

ENGLISH BREAKFAST - \$7

EARL GREY - \$7

MINT - \$7

CHAMOMILE - \$7

GREEN TEA - \$7







CONTAINS BEEF CONTAINS SEAFOOD VEGETARIAN





VEGAN















BASQUE CHEESECAKE TAPAS,24 de CARLES ABELLAI BY TAPAS,24



Basque cheesecake, also known as "burnt cheesecake", originated from San Sebastián, Spain, in the late 20th century discovered almost by chance.

It features a creamy, custard-like interior with a charred, caramelized top.

BRIE CHEESECAKE (FOR 2) -

Creamy cheese served on buttered whole meal crust



CLASSIC BURNT CHEESECAKE -\$12

Classic Vanilla Cheesecake Slice





CHOCOLATE BURNT CHEESECAKE -

70% Cocoa Chocolate Cheesecake Slice





MANCHEGO BURNT CHEESECAKE -

Tangy Cheesy Manchego Cheesecake Slice





ASSORTED THREE CHEESECAKE -

A platter of three cheesecake slices (Classic, Chocolate & Manchego)







CONTAINS PORK



CONTAINS BEEF



CONTAINS SEAFOOD VEGETARIAN







CONTAINS EGG



CONTAINS MILK









