

## AN INTRODUCTION TO TAPAS

Tapas, originating from Spain, are small, flavourful dishes meant for sharing and socialising. These diverse plates offer a culinary adventure, showcasing regionally sourced premium imported products and cooking techniques. From classic **Tortilla Española** to innovative twists like **Octopus Tentacle**, **premium A5 Australian Wagyu Beef Tataki** & **Tuna Tataki**, each dish packs a punch of flavour. Seafood delights like **Gambas** tantalise the taste buds, while meat lovers savour tender **Chorizo** and succulent **Albondigas**. Vegetarians relish creamy **Manchego** cheese, **Marinated Olives**, and crisp, **Fresh Salads**. Tapas invite exploration, encouraging diners to sample an array of textures and tastes in one meal.

With every bite, tapas embody the essence of conviviality and culinary creativity.



*Tuna Tataki*



*Buffalo Fried Chicken*

Key: [v] = vegan, [veg] = vegetarian, [s] = spicy

Please be advised that food here may contain these ingredients: milk, eggs, wheat, soybean, fish, shellfish, tree nuts, and peanuts.

# Taboo

Tapas Wine & Lounge Bar

## TAPAS MENU

*Deny Yourself Nothing.*

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## SOUPS

### Andalusian Gazpacho 150.- [v]

Cold blended tomato and vegetable soup served with garlic and herb croutons.

### Mushroom Cream Soup 195.- [veg]

Locally sourced mushrooms, cream and fresh herb soup.

### Prawn Bisque 250.-

Intense and spicy prawn head reduction served with crispy cheese croutons and spicy aioli.

## SALADS

### Caprese 195.- [v]

Locally sourced burrata with ripe tomatoes and homemade pesto.

### Caesar Salad (Chicken/Smoked Salmon) 175/215/250.-

Crispy romaine lettuce leaves with classic caesar, parmesan and anchovy dressing and fresh croutons.

### Chèvre Chaud 275.-

Warm goats cheese salad with fresh mixed leaves and pickles.

## DIPS

### Muttabal 95.- [v]

Blended roasted eggplant with garlic, parsley and tahini served with toasted fresh pita bread.

### Hummus 125.- [v]

Blended chickpeas with tahini, garlic and lemon served with toasted fresh pita bread.

### Tzatziki 135.- [veg]

Cucumber, garlic, parsley and yoghurt dip served with our toasted fresh pita bread.

### Guacamole 150.- [v]

Traditional local avocados blended with our house spice mix served with toasted corn nachos.

### Tapenade 165.- [v]

Blended kalamata black olives with garlic served with toasted fresh pita bread.

## TAPAS

### Patatas Bravas 115.- [v]

Roasted potatoes in bravas sauce.

### Garlic Mushrooms 125.- [veg]

Oven roasted Parisian-style mushrooms gratinated with garlic and breadcrumb mix.

### Tortilla Española 135.-

Spanish egg and potato omelet.

### Jalapeno Poppers 155.-

Crispy fried sweet green locally sourced peppers filled with cream cheese.

### Taboo Bread Basket 160.- [v]

Warm ciabatta, olive oil, balsamic and kalamata olives.

### Marinated Sardines 175.-

Sardines on a bed of lemon, parsley and olive oil served with garlic and thyme croutons.

### Indonesian Chicken Skewers 175.-

Traditional marinated chicken grilled brochettes served with the Taboo secret recipe sauce.

### Deep-fried Pork Gyoza 185.-

Japanese pork dumplings served with classic soy and sesame and yuzu dressing.

### Calamari 195.-

Crispy deep-fried squid served with our home made secret spicy mayo.

### Chicken Liver Paté 195.-

Traditional french liver paté served with our fresh rosemary and garlic toasted baguette.

### Laab Moo Tod Bites 195.- [s]

Deep-fried minced pork laab served with spicy sauce.

### Tod Mun Pla 195.-

Fish cakes topped with crispy basil served with sweet cucumber relish.

### Mussels in White Wine Sauce 215.-

Chilean mussels in classic white wine marinère sauce.

## TAPAS

### Grilled Octopus 220.-

Grilled octopus tentacle served with caponata sauce.

### Buffalo fried Chicken 220.-

Deep fried crispy chicken tossed in home made BBQ sauce served with our house blue cheese dip.

### Vietnamese Spring Rolls 235.-

Prawn and vegetables wrapped in rice paper served with peanut sauce.

### Chorizo al Vino Tinto 250.-

Grilled spiced Spanish pork sausages cooked in red wine served with tomato toast and ciabatta.

### Croquetas de Jamon 250.-

Deep fried Iberico ham fritters.

### Lamb Koftas 275.-

Grilled minced lamb skewers served with tzatziki and toasted fresh pita.

### Cold Cut & Cheese Platter

S: 315.- L: 585.-

Selection of cold cuts and cheese served with dried fruit and pickles.

### Gambas Taboo 315.-

Garlic jumbo local prawns in our secret sauce served with toasted garlic and thyme ciabatta.

### Taboo Burger Sliders 320.-

Beef, crispy chicken and prawn patties.

### Albondigas 330.-

Spanish beef meat balls served in a rich tomato sauce.

### Mixed Tapas Taboo 375.-

Combination of Vietnamese spring rolls, Thai fish cakes and Indonesian chicken skewers served with ciabatta.

### Tuna Tataki 590.-

Grilled marinated sesame tuna.

### Beef Tataki 985.-

Grilled Australian A-grade wagyu marinated beef 180g.

## SIDES

### Crispy Cajun Potato Wedges 90.- [v]

Buttery Grain Mustard Mash 90.- [veg]

### Stir-fried Mixed Vegetables in Garlic Butter 90.- [veg]

Fried Spinach in Garlic and Lemon 90.- [v]

## SWEETS

### Passion Fruit Panna Cotta 195.- [veg]

Banana Fritters and Vanilla Ice-cream 195.- [veg]

### Lemongrass Crème Brûlée 220.- [veg]

Chocolate Brownie with Salted Caramel 250.- [veg]

Tiramisu 250.- [veg]

Extra Ice-cream 45.- [veg]



*Tiramisu*



*Passion Fruit Panna Cotta*

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Tapas Wine & Lounge Bar



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## DRINKS MENU

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## DRAUGHT BEER

	Pint	Half
Leo	160	90
Asahi	170	95
Guinness	295	160

## BEER

	Large	Small
Chang	125	90
My Beer	125	90
Singha	125	90
Heineken		90
Leo		90
Tiger		90
Heineken 0%		95
San Mig Light		95
Corona		180

## IMPORTED BEER & CIDER

	Can/Bottle
Stowford Press (Cider)	220
Thatchers Gold (Cider)	220
Greene King Abbot	225
Magners Original (Cider)	230
Wexford Irish Ale	230
Old Speckled Hen	230
Greene King IPA	230
Chimay Red 7%	280
O'Hara's West Coast IPA	280
Brugse Zot Blond 6%	290
Straffe Hendrik Tripel 9%	320
Straffe Hendrik Brugs Quadrupel 11%	340
Petrus Red 8.5%	320

## VODKA

	50 ml
Two Trees Irish Vodka	140
Smirnoff	180
Absolut Lime	210
JJ Whitley Rhubarb Vodka	210
Belvedere	270
Gray Goose	280

## GIN

	50 ml
Gilbey's	140
Gordon's	160
Beefeater London Gin	170
JJ Whitley Gin	180
Tanqueray	205
Whitley Neill Quince	205
Whitley Neill Raspberry	205
Whitley Neill Blood Orange	205
Whitley Neill Gin Rhubarb & Ginger	205
Whitley Neill Lemon Grass & Ginger	205
Bombay Sapphire	210
Beefeater London Pink Strawberry	215
Hendrick's	265
Hendrick's Flora Adora	290

## WHISKEY & BOURBON

50 ml

Benmore	150
100 Pipers	160
Bushmills	160
The Pogues	160
J&B Rare	170
Ballantine's Finest	180
Johnnie Walker Red	180
Jameson	200
Jim Beam	200
Gentleman Jack	200
Southern Comfort	200
Chivas Regal	215
Canadian Club	225
Maker's Mark	225
Jack Daniel's	230
Jack Daniel's Honey	230
Teeling	230
Tullamore Dew	230
Monkey Shoulder	235
Chivas Regal 12Y	245
Johnnie Walker Black	250
Johnnie Walker Green	300
Glenmorangie	300
Glenfiddich 12Y	300
Glenlivet	310
Johnnie Walker Swing	380
The Singleton 12Y	320
Glenmorangie Lasanta 12Y	340
Glenmorangie Quinta Ruban 14Y	375
Ardbeg	385
Dewar's 18Y	390
Aberlour 12Y	395
Laphroaig 10Y	450
Glenmorangie 18Y	570

## BRANDY & COGNAC

50 ml

Regency V.S.O.P.	160
Hennessy V.S.	240
Hennessy V.S.O.P.	320
Courvoisier V.S.O.P.	365
Martell V.S.O.P.	490

## RUM

50 ml

Barton	140
Captain Morgan Gold	150
Captain Morgan Dark	170
Old Pascas White	170
Old Pascas Dark	180
Bacardí	180
Malibu	190
Havana Club Original	210

## TEQUILA

50 ml

El Toro Silver	140
Tequila Rose	180
Jose Cuervo Especial Silver	290
Patrón Silver	380
Montelobos Mezcal Espadín Joven	390
Patrón Añejo	420

## LIQUEUR & APERITIF

50 ml

Kelly's Cream	140
B-52 Coffee	190
Limoncello	190
Matti Sambuca White	190
Matti Sambuca Black	190
Midori	190
Fireball	200
Jägermeister	200
Martini Bianco	200
Martini Rosso	200
Martini Extra Dry	200
Pernod	200
Kahlúa	210
Luxado Sambuca White	210
Luxado Sambuca Black	210
Ricard	210
Amaretto	215
Cointreau	215
Drambuie	230
Bénédictine D.O.M	240
Baileys	240
Campari	250
1757 Vermouth di Torino Extra Dry	250

## COCKTAILS

<b>Mimosa</b>	160
Orange juice, Sparkling wine	
<b>Aperol Spritz</b>	190
Aperol, Sparkling wine, Soda	
<b>Irish Coffee</b>	190
Whiskey, Coffee, Whipped cream	
<b>Margarita</b>	190
Fresh lime juice, Tequila	
<b>Cosmopolitan</b>	210
Vodka, Triple sec, Cranberry juice, Fresh lime juice	
<b>Piña Colada</b>	210
White rum, Coconut milk, Pineapple juice	
<b>Mai Tai</b>	220
White & Dark rum, Orange Curaçao, Orange juice, Pineapple juice, Grenadine	
<b>Japanese Slipper</b>	220
Midori, Triple sec, Fresh lime juice	
<b>Blue Lagoon</b>	220
Vodka, Blue Curaçao, Lemonade	
<b>Amaretto Sour</b>	230
Amaretto, Fresh lime juice, Egg white	
<b>Bloody Mary</b>	230
Vodka, Tomato juice	
<b>Bramble</b>	230
Gin, Fresh lime juice, Mix berries	
<b>Negroni</b>	250
Gin, Campari, Sweet vermouth	
<b>Espresso Martini</b>	250
Vodka, Coffee liqueur, Espresso	

## COCKTAILS

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<b>Old Fashioned</b>	270
Whiskey, Angustura bitter, Sugar	
<b>Whiskey Sour</b>	270
Whiskey, Fresh lime juice, Egg white	
<b>Manhattan</b>	280
Whiskey, Sweet/Dry vermouth, Angustura bitter	
<b>Daiquiri</b> Classic   Raspberry   Strawberry	210
Rum, Fresh lime juice, Syrup	
<b>Gin Fizz</b> Classic	210
Pink	240
Gin, Fresh lime juice, Egg white, Syrup	
<b>Martini</b> Dry   Dirty	220
Lychee	250
Gin, Dry vermouth, Syrup	
<b>Mojito</b> Classic   Passion Fruit   Mix Berry	220
Fresh mint, Fresh lime, White rum, Brown sugar, Soda	

Can't find your favorite cocktail? Our bartender loves a challenge! Just let him know what you're craving.

## MOCKTAILS

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<b>New Dawn</b>	115
Cranberry juice, Mango syrup, Honey syrup, Fresh lime juice, Soda	
<b>Forbidden Fruit</b>	115
Caramel, Lemon ice tea, Apple juice	
<b>Maid's Garden</b>	115
Jasmine syrup, Elder flowers syrup, Fresh lime juice,	

## SOFT DRINKS

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Water	30
Coke	40
Coke Zero	40
Ginger Ale	40
Red Bull	40
Schweppes Manao Soda (Lime)	40
Schweppes Tonic	40
Sprite	40
Soda Water	40
Tomato Juice	80
Apple Juice	80
Orange Juice	80
Pineapple Juice	80
Perrier Sparkling Water	95

## COFFEE

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Espresso	80
Espresso Macchiatto	90
Americano	90
Cappuccino	110
Latte	110
Mocha	115



# Taboo

Tapas Wine & Lounge Bar

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