

SALADS

Meiga Salad

Baby Arugula Served with Fresh Mozzarella, Avocado, Cherry Tomato, and Basil 9

Ensalada Belga

Belgium Endive, Crumbled Blue Cheese, Serrano Ham, Toasted Almonds Served with a Classic Vinaigrette..... 8

Mixed Salad

Mixed Baby Green Salad, Tomato, Pickled White Asparagus, Olives and Crumbled Poached Tuna 8

SOUPS

2 Fresh Soups Of The Day

Please Ask Your Server About the Selections..... 5

PLATTERS

Fruta Con Queso

Seasonal Fresh Fruit and Our Selection of Spanish and Portuguese Cheeses..... 15

Charcuteria Con Queso

Cured Spanish Meats With Seasonal Selection of Cheeses . . 15

Charcuteria

Three of Spain's Diverse Cured Meats to Sample 15

MOMPOU

TAPAS ❖ WINE BAR ❖ LOUNGE



77 Ferry Street • Newark, NJ 07105

973.578.8114 • 1.866.99.TAPAS (1.866.998.2727)

www.MompouTapas.com

CALENDAR OF EVENTS

Serving Lunch Monday-Friday – 12:00 pm - 4:00 pm
 Serving Dinner Monday-Wednesday – 5:00 pm - 11:00 pm
 Thursday-Saturday – 5:00 pm - 12:00 pm
 Sunday – 5:00 pm - 10:00 pm

1st Wednesday of the Month

• Wine Tasting 7:00 - 9:00 pm

Tuesday Nights

• Wine Bottles at Half Price

Wednesday Nights

• Live Acoustic Blues 8:00 pm
 • Live Jazz 8:00 pm
 • Live Flamenco Guitarists 8:00 pm

Thursday Nights

• Tropical Brazilian Bossanova 8:00 pm

Friday & Sat. Nights after 10:00 pm

• DJ's
 • HouseMusic/Latin & Progressive

TAPAS

Tapas/Ración

Pinchos De Pollo

Grilled Marinated Chicken Skewers, Creamy
Peanut Sauce, Shaved Fennel-Apple Salad. 7 13

Calamares A La Pomodoro

Sautéed Calamari With a Smoked Bacon Infused
Tomato-Red Wine Sauce, Olives & Fresh Chopped
Parsley. 9 14

Falda A La Plancha

Grilled Balsamic Marinated Hanger Steak, Candied
Sweet Potato, Horseradish Sauce. 13

Pequillos Rellenos

Pequillo Peppers Stuffed with Salted Cod, Yukon Gold
Potato, Served with Béarnaise Sauce. 10 16

Pulpo Al Mompou

Blanched Portuguese Octopus, Portuguese Salsa Verde
with Diced Pequillo Peppers 10 18

Albondigas De Cordero

Skardalia Lamb Meatballs with Moroccan Spices Served
with a Almond Garlic Sauce 9 14

Croquets De Bacalao

Spanish Style Cod Fritter: Cod, Potatoes, Onions,
Parsley, Tarragon and Caper Aioli 9 14

Pinchos De Camarones

Grilled Marinated Shrimp Skewers with a Garlic
Infused Extra Virgin Olive Oil Served Atop a Bed
of Spinach. 10 16

TAPAS

Tapas/Ración

Tortilla Herminia

Classic Spanish Tortilla Made with Spinach, Onions,
and Yukon Gold Potatoes, Finished with a Stilton
Blue Cheese Cream Sauce. 8 14

Mexillones De Amor

Sautéed Mussels, Dressed with a Citrus Vinaigrette
and Wilted Baby Greens 9 14

Pasta De Delicias

Sun Dried Tomato Linguini with an Assortment of
Seafood in a Light Saffron Jus 16

Spicy Chorizo

Sautéed in a Red Wine Reduction Served over Broa
(Portuguese Country Bread) 13

Patatas Bravas

Sautéed Yukon Gold Fingerling Potatoes and Onions
with a Spicy Chipotle Mayonnaise. 7 13

Crab Meat Crusted Tilapia

Poached Tilapia Encrusted with Crab Meat, Tostones
(Green Plantain) and a Herb Cream Sauce. 14

Risotto

Creamy Wild Mushroom Risotto, Finished with a Herb
Butter and Topped with Sliced Mozzarella. 8

Ask Your Server About the Available Specials for Tonight.