

**APPLICATION FOR GRANT OF A PREMISES LICENCE**

**Tapas Revolution**  
**Unit 8, Avant Garde, 58 Bethnal Green Road E1 8JW**



1. Application
2. Proposed Conditions
3. Consent of proposed Designated Premises Supervisor
4. Layout plan
5. Sample Menu
6. Press Coverage
7. Cheque for £315

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# TAPAS REVOLUTION

www.tapasrevolution.com

19<sup>th</sup> March 2014

Dear Local Resident,

**Application for a Premises Licence  
Tapas Revolution, Bethnal Green Road**

We refer to our application for a premises licence. Tower Hamlets Council have provided us with a copy of the petition you signed objecting to our application.

We would be extremely grateful for the opportunity to tell you a little more about Tapas Revolution and our application. We have carefully considered the issues raised in the petition and hope we can go some way to addressing your concerns.

Tapas Revolution is a food-led premises. We specialise in high-quality and authentic Spanish food and drink. We have a number of restaurants across London, including two other Tapas Revolution premises. All our restaurants operate without any complaint whatsoever. Our management has a wealth of experience and we take our responsibilities towards local residents extremely seriously.

We have met with the Council's noise officer and proposed a number of conditions to safeguard our local residents. These are set out in the attached document. The noise officer is satisfied with our proposals and has not objected to the application. Nevertheless, we have commissioned an acoustic report to ensure the premises causes no disturbance whatsoever to our local residents.

In addition, and in response to your concerns, we are now proposing the following time restrictions in respect of the outside areas:

- Sunday: 10pm
- Monday to Thursday: 10.30pm
- Friday and Saturday: 11pm

We will also ensure the outside areas are closely monitored by staff at all times the areas are open and in use by our customers. Our robust operational and management procedures will prevent any sources of nuisance whatsoever in the local area. These include the controlled management of customers at the premises, as well as when they arrive and leave. Our staff are fully aware of the proximity of residential premises and will ensure that the restaurant will not cause any nuisance.

We intend to be professional and responsible neighbours. Our doors will always be open to local residents to discuss any issues that may arise. We hope that our new restaurant will become a valuable community asset to our local residents and that this letter has gone some way to address your concerns.

We would be more than happy to meet with you to discuss your concerns and the application further, so please do not hesitate to contact us.

Yours faithfully



Mac Plumptre  
Tapas Revolution  
mac@tapasrevolution.com

*Ibericos Etc Ltd 19 Newman Street, London W1T 1PF*

# TAPAS REVOLUTION

www.tapasrevolution.com

## Tapas Revolution Bethnal Green Schedule of Proposed Conditions

1. Substantial food and suitable beverages other than alcohol, including drinking water, shall be equally available during the whole of the permitted hours in all parts of the Premises where alcohol is sold or supplied.
2. CCTV camera system covering both internal and external areas to the premises is to be installed.
3. The CCTV recordings are to be maintained for 30 days and to be provided upon request to either a police officer or an officer of any other responsible authority.
4. At all times when the premises are open, a person who can operate the CCTV system must be present on the premises.
5. An incident log shall be kept at the premises, and made available on request to an authorised officer of the City Council or the Police, which will record the following:
  - a. all crimes reported to the venue
  - b. all ejections of patrons
  - c. any complaints received
  - d. any incidents of disorder
  - e. all seizures of drugs or offensive weapons
  - f. any faults in the CCTV system
  - g. any refusal of the sale of alcohol
  - h. any visit by a relevant authority or emergency service.
6. Clear signage is to be displayed prominently and maintained at all exits of the premises requiring patrons to leave and enter the premises and area quietly out of respect for local residents.
7. Refuse, including bottles, is to be taken and placed into receptacles outside the premises at times which will minimise the disturbance to nearby premises.
8. No noise from regulated entertainment shall be audible at any affected façade and/or habitable room at a level that causes a public nuisance.
9. No more than 10 smokers allowed to smoke in the external areas after 23:00.
10. The outside area of the premises shall not be used for licensable activities except between:
  - a. Sunday: 8am to 10pm
  - b. Monday to Thursday: 8am to 10.30pm
  - c. Friday and Saturday: 8am to 11pm
11. All furniture placed outside the premises will be fitted with rubber, or a similar material, on their feet to reduce the level of noise when they are moved.
12. All doors and windows shall be closed after 23:00 except for access and egress.

*Ibericos Etc Ltd 19 Newman Street, London W1T 1PF*

## Press Coverage

**"A gem of a restaurant. Surprisingly brilliant tapas"**



[more..](#)

Share **his is real fast food for people who care about eating"**

*in Parker Bowles*

**can't recommend Tapas Revolution highly enough, it is the ideal place to try this cuisine the Spanish way"**



*in Lanchester* [more..](#)

**Tapas Revolution is a step above"**



[more..](#)

**Omar Allibhoy is the Antonio Banderas of cooking"**

*Gordon Ramsay*

**"Very authentic, clean, distinct and subtle flavours. Better than Andalusia"**



*Matthew Norman* [more..](#)

**Waitrose Kitchen (December 2012)**



Omar was one of four 'hot, young and talented chefs to watch' in Waitrose Kitchen Magazine. [Page 1](#) | [Page 2](#) | [Page 3](#) | [page 4](#)

**Evening Standard Food Magazine (Winter 2012)**

The Evening Standard Food Magazine published an interview with Omar including highlights of his career so far, his passion for progressing Spanish cuisine in the UK and his Tapas Revolution! [Page 1](#)

**Daily Mail Weekend (July 2012)**



The Daily Mail Weekend put together a double page recipe feature including some of Omar's favourite dishes and his famous Sangria. [Page 1](#) | [Page 2](#)

**Hello! Magazine (August 2012)**



Hello! Magazine published a three page recipe feature including dishes from Omar such as Pan-fried Squid, Baby Gem, and Piquillo Peppers and Olive Oil Biscuit, Chocolate Ganache, and Orange in Syrup. [Page 1](#) | [Page 2](#) | [Page 3](#)

**Bella Magazine (March 2012)**

Omar shared four great recipes with Bella readers, including his traditional Meatballs in sauce and Cod and Lentils. [Page 1](#) | [Page 2](#) | [Page 3](#)

## Contact

For more press information / media enquiries contact: 020 7839 2277 [emma@peilroadltd.com](mailto:emma@peilroadltd.com)

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# TAPAS REVOLUTION

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*In my hometown of Madrid, tapas is more than just food, it's part of our everyday culture: we believe food and life are always best shared!*

*All our dishes are prepared from beginning to end in-house. We cook with the finest ingredients from small Artisan producers in Spain, following traditional recipes that I have been using all my life - this is very important to us and we think it makes the difference!*


*Buen provecho!*


*Ortiz*


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 <b>CAVAS</b> Sparkling wine	125 ml	Botella
Canals y Nubiola Plata Brut NV	£4.50	£19.95
Segura Viudas Brut Rose NV	£5.50	£26.50


 <b>JEREZ</b> Sherry	75 ml	100 ml
Alvear Fino C.B. NV Montilla-Moriles		£4.75
Bodegas Hidalgo Oloroso Abocado Alameda	£4.95	
Alvear Pedro Ximenez Anada Montilla-Moriles	£5.50	


 <b>SANGRIAS</b>	200 ml	500 ml
Sangria our favourite recipe		£7.95
Sangria de cava		£10.95
Rebujito fino sherry, lemonade and fresh mint		£8.95
Tinto de verano red wine and lemonade	£2.75	£5.50


 <b>VINO BLANCO</b> White wine	175 ml	500 ml	Botella
Finea Valero Macabeo Cariñena	£4.25	£10.65	£14.95
Cuatro Rayas Verdejo Rueda	£5.50	£13.50	£18.95
Vivanco Viura Malvasia Tempranillo Rioja	£5.75	£13.95	£19.50
A20 Albariño Rias Baixas	£6.75	£17.50	£24.95

 <b>VINO ROSADO</b> Rosé wine	175 ml	500 ml	Botella
Bobal de San Juan Utiel-Requena	£4.95	£13.95	£18.50

 <b>VINO TINTO</b> Red wine	175 ml	500 ml	Botella
El Muro Cariñena	£4.25	£10.65	£14.95
Bobal de San Juan Utiel-Requena	£5.50	£13.50	£18.95
Lágrimas de Garnacha Navarra	£5.75	£13.95	£19.50
Damana 5 Tempranillo Ribera del Duero	£6.25	£15.95	£23.50
Dinastía Vivanco Tempranillo Rioja Crianza	£6.75	£17.50	£24.95

 <b>CERVEZA &amp; SIDRA</b> Beer and cider	
Mahou a favourite of Madrid 33cl 5.5%	£3.85
Estrella the beer of Barcelona 33cl 4.6%	£3.95
Estrella Inedit 750ml - wheat beer, great to share with tapas!	£11.95
Galtero Asturian cider 33cl 5.5%	£3.65

 <b>BEBIDAS SIN ALCOHOL</b> Non-alcoholic drinks	
Limonada casera homemade lemonade with a touch of saffron	£2.25
Leche Merengada "merengued" milk with cinnamon and lemon	£1.95
Horchata (classic tigernuts drink)	£2.00
Mosto (grape juice)	£2.00
Zumo de Naranja freshly squeezed orange juice	£2.95
Agua sin gas / con gas (still/sparkling water)	£1.95
Chocolate caliente (hot chocolate)	£2.25
Café con leche / cortado (flat white/macciato)	£2.25
Café solo / con hielo (espresso/with ice)	£1.75
Café bombón (coffee with condensed milk)	£2.25
Té Manzanilla (chamomile) or English Breakfast	£1.95
Refresco Coca-Cola, Diet Coca-Cola & Fanta orange	£2.65
Fanta limón	£2.00

 <b>DIGESTIVOS</b> After dinner drinks	
Licor de avellana Tifford 50ml	£2.50
Licor de hierbas Pazo 50ml	£3.50
Brandy Veterano 50ml	£3.25
Garajillo coffee with Spanish brandy 25ml	£3.95

All wines by the glass are also available in 125ml measures.

## PICOTEO (NIBBLES)

<b>Pan de la casa</b> <i>toasted bread, tomato topped with garlic sauce and Jamon Serrano</i>	£4.50
<b>Pan con allioli</b> <i>bread with garlic mayo</i>	£1.95
<b>Aceitunas Gordal</b> <i>marinated queen and black olives</i>	£2.50
<b>Almendras</b> <i>toasted almonds</i>	£2.25
<b>Pan con tomate</b> <i>toasted bread, garlic, tomato and olive oil</i>	£2.95
<b>Queso Manchego y membrillo</b> <i>ewe's milk cheese with quince jelly</i>	£5.75



## JAMON IBÉRICO CHARCUTERIA & SERRANO

*Ibérico pigs are a unique breed that roam freely in the woodlands of Spain eating acorns and herbs. The meat is then cured for 36 months to develop its delicious nutty and delicate flavour.*

	50gr
<b>Jamón Serrano del Consorcio</b> <i>18 months cured ham</i>	£5.25
<b>Jamón ibérico de bellota de Guijuelo</b> <i>acorn-fed Iberian ham voted "Best ham in the world" IFFA 2013</i>	£8.95
<b>Chorizo ibérico de bellota</b> <i>Iberian pork loin with paprika</i>	£4.50
<b>Salchichón ibérico de bellota</b> <i>salami style sausage</i>	£4.25
<b>Lomo ibérico de bellota</b> <i>cured Iberian pork loin</i>	£6.95
<b>Selección de Ibéricos</b> <i>a taste of the best Spain has to offer</i>	£7.50



## SET MENU DEALS *Our suggestions for 2 or 3 people to share*

<b>CLÁSICO</b>	<b>Pan con allioli / Croquetas de jamón / Patatas bravas</b> <b>Chorizo al horno / Paella valenciana</b>	£18
<b>DEL SUR</b>	<b>Pan con tomate / Patatas bravas</b> <b>Calamares fritos / Huevos rotos</b> <b>Croquetas de jamón / Gambas al ajillo</b>	£24
<b>DEL NORTE</b>	<b>Pan y allioli / Pimientos del padrón</b> <b>Pulpo a la gallega / Pollo en pepitoria</b> <b>Chorizo al horno / Tortilla de patata</b>	£26
<b>DE LA CASA</b>	<b>Pan de la casa / Calamares fritos</b> <b>Croquetas de jamón / Pinchos morunos</b> <b>Tortilla de patatas / Chorizo al horno /</b> <b>Espárragos romesco</b>	£30

\* These dishes or their accompanying sauces contain gluten. Please check with your server if you are unsure!



# TAPAS

We recommend 2 or 3 dishes per person.  
A camarero will be happy to advise you!



## CARNE (MEAT)

<b>Huevos rotos</b>	£4.50
<i>baked chorizo sausage, potatoes, egg and garlic</i>	
<b>Chorizo al horno</b>	£5.25
<i>oven-roasted spiced Spanish sausage</i>	
<b>Pollo en pepitoria*</b>	£5.50
<i>chicken in saffron, cumin and vegetable sauce</i>	
<b>Flamenquin de cerdo*</b>	£5.50
<i>fried pork escalope with manchego cheese</i>	
<b>Croquetas de jamón*</b>	£4.50
<i>deep-fried Iberico ham croquettes</i>	
<b>Pinchos morunos con mojo picón*</b>	£6.50
<i>marinated beef skewers with a spicy dipping sauce</i>	
<b>Paella Valenciana</b>	£4.50
<i>classic chicken and saffron rice dish</i>	



## PESCADO (FISH)

<b>Galamares fritos*</b>	£4.75
<i>deep-fried baby squid</i>	
<b>Fideuá*</b>	£4.75
<i>seafood paella made Valencian style with fine pasta</i>	
<b>Gambas al ajillo</b>	£5.95
<i>Tiger prawns cooked in garlic and chilli oil</i>	
<b>Boquerones</b>	£3.95
<i>anchovies marinated in olive oil, garlic and parsley</i>	
<b>Pulpo a la Gallega</b>	£6.25
<i>Steamed octopus with potatoes and pimentón paprika</i>	



## VEGETALES (VEGETABLES)

<b>Patatas bravas</b>	£3.50
<i>roasted potatoes with spicy tomato sauce and alioli</i>	
<b>Gazpacho de sandiu*</b>	£3.25
<i>traditional chilled vegetable soup with a hint of watermelon</i>	
<b>Tortilla de patatas</b>	£3.95
<i>spanish omelette made with potato and onion</i>	
<b>Espárragos con romesco</b>	£5.95
<i>grilled asparagus with a roasted nut and red pepper dip</i>	
<b>Pimientos de Padrón</b>	£4.95
<i>fried sweet Padrón peppers - some are spicy too!</i>	
<b>Ensalada de verano</b>	£4.50
<i>Manchego cheese, fennel, orange and rocket salad</i>	



## POSTRES (DESSERTS)

<b>Crema catalana</b>	£2.95
<i>traditional Catalan dessert, made with vanilla pod, cinnamon and lemon</i>	
<b>Queso Manchego y membrillo</b>	£5.75
<i>ewe's milk cheese with quince jelly</i>	

## CHURROS CON CHOCOLATE

*Spanish doughnuts tossed in cinnamon sugar  
and served with hot dipping chocolate*



Take away £2.95  
Eat in £3.50