

BIEN

VENIDOS

ATAPAPA

£18 THE TAPAS LUNCH DEAL

Our Lunch Deal is Your Choice of Any **Two** Tapas (Per Person) PLUS Pimientos de Padron & Patatas Mixta To Share! Available from 1200- 1600 Tuesday to Saturday.

THURSDAY CLUB

50% OFF YOUR FOOD BILL FROM 1600 EVERY THURSDAY

No Secret Handshakes, Passwords or Vouchers Required, Just Order What You'd Like & We'll Chalk 50% Off Your Final Bill! Bookings Not Necessary But Highly Recommended!

TAPAS PARA TODOS TAPAS FOR EVERYONE

Let Us do All the Heavy Lifting with Our Awesome Sharing Menu... Just Choose Two Tapas Each & We'll do the Rest!

£32 POR PORSONA

Tuesday to Saturday before 1700

£35 POR PORSONA

After 1700 on Saturday

PARA PICAR **SOMETHING SOMETHING TO GET YOU STARTED**

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| PAN | | | 3.50 POR PERSONA |
| Home Baked Sourdough Bread. Served with a Trio of Dips; Extra Virgin Spanish Olive Oil, Beetroot Hummus & Pesto Made with Semi-Cured Manchego Cheese | | | |
| HABAS FRITAS | 2.95 | KIKONES | 2.95 |
| Crispy Roasted Broad Beans | | Crunchy Giant Roasted Corn Kernels | |
| GUINDILLAS | 3.50 | PATATAS FRITAS | 3.50 |
| Pickled Spanish Green Peppers | | Artisanal Crisps from Torres Choose from: Jamón or Black Truffle | |
| BANDERILLAS | 4.50 | CORTEZAS DE CERDO | 5.50 |
| (4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers | | Spanish Pork Scratchings Dusted with Spicy Paprika | |
| ACEITUNAS | 7.50 | ALMENDRAS DE VALENCIA | 6.50 |
| Gordal Olives. Extra Large, Home Marinated, Spanish Olives | | Salted Almonds from Valencia | |
| BOQUERONES | 7.50 | GILDAS | 7.50 |
| Anchovies from the Cantabrico Sea | | (3) Skewers of Olives, Guindilla Peppers & Salted Anchovies | |

CHARCUTERIA **CHARCUTERIE**

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| EMBUTIDOS DE LA CASA | 19.50 |
| A Sharing Platter of Spanish Cured Meats & Cheese. With: (2) Jamón Serrano Gran Reserva, (4) Chorizo Ibérico de Bellota, (4) Salchichon Ibérico de Bellota, (4) Lomo Curado & (4) Semi-Cured Manchego Cheese +++Just you?! Grab Yourself a Half Portion for Just £9.95+++ | |
| TABLA DE QUESO DE MANCHEGO | 19.50 |
| A Sharing Platter of (12) Semi-Cured Manchego Cheese +++Just you?! Grab Yourself a Half Portion for Just £9.95+++ | |
| JAMÓN IBÉRICO DE RECEBO | 28.00 |
| 100g of Hand Cut Jamón Ibérico de Recebo Cured for 24 months from Pigs fed with both acorns & cereal, this dish is the perfect entry point into the seductive world of Jamón! +++Add Semi- Cured Manchego Cheese for Just £5+++ | |
| JAMÓN IBÉRICO DE BELLOTA | 32.00 |
| 80g of Hand Cut Jamón Ibérico de Bellota Made from 100% Ibérico certified Pigs, that are allowed to gorge themselves on acorns for two seasons & then cured for 48 months, this is an exquisite example of the incredible husbandry behind the production of Jamón that's not to be missed! +++Add Semi- Cured Manchego Cheese for Just £5+++ | |
| TABLAS IBÉRICA DE BELLOTA | 38.00 |
| The Ultimate Iberian Pig Black Experience! 80g of Hand Cut Jamón Ibérico de Bellota, (4) Chorizo Ibérico de Bellota, (4) Salchichon Ibérico de Bellota (4) Lomo Ibérico de Bellota & (4) Semi-Cured Manchego Cheese | |

CROQUETAS CROQUETTES

CROQUETAS DE POLLO ASADO

Moorish Spiced, Roasted Chicken Croquettes. Sat Atop of a Black Garlic Alioli & Adorned with Jamón Salt

7.50

CROQUETAS DE ARROZ NEGRO

Squid Ink & Prawn Croquettes. Enriched with Rice & Served on a Homemade Garlic Salsa

7.50

CROQUETAS DE CHAMPIÑONES

Mushroom Croquettes. Topped with Shavings of Semi- Cured Manchego Cheese & Drizzled with Truffle Oil

7.50

TOSTAS TOASTED MORSELS OF GOODNESS

TOSTAS DE IBERICO

Toasted Sourdough Bread. Topped with A Homemade Pâté Iberico & Dressed with Pedro Ximenez Gel

7.50

TOSTAS DE SARDINAS

Toasted Sourdough Bread. Topped with Mojo Verde, Confit Sardines & Chimichurri (Mojo Verde- A Corriander Enriched Salsa from the Canary Islands) (Chimichurri- A Chilli & Herb Salsa from South America)

7.50

TOSTAS DE ALCACHOFAS

Toasted Sourdough Bread. Topped with A Homemade Artichoke & Confit Garlic Pâté

7.50

GAMBAS PRAWNS

GAMBAS AL PIL PIL

Prawns. Peeled & Pan Seared With Garlic and Chilli

9.50

GAMBAS GABARDINA

Prawns. Peeled & Fried In Homemade Crispy Batter

12.00

GAMBAS AL A PARRILLA

Prawns. Large, Freshwater Tiger Prawns, Char- grilled in Their Shells. Dressed in a Homemade Garlic & Herb Infused Olive Oil

14.00

CARNES IBÉRICAS CUTS OF IBERIAN BLACK PIG

SOLOMILLO

Sirloin of Iberian Black Pig. Wrapped in Iberian Pancetta, Pan Fried & Adorned with a Sobrasada Alioli (Sobrasada Being a Soft, Pâté Style of Chorizo from Mallorca)

17.00

SECRETO

Akin to a Rib Eye Steak, We Char- grill This Cut To Medium Rare & Adorn it with a Salsa de Romesco (An Almond, Roasted Garlic & Tomato Sauce)- The Perfect Complement

19.00

PRESA

Akin to a Fillet Steak, This Cut of Iberian Black Pig is Char- grilled To Medium Rare & Adorned with A Red Wine & Shallot Pan Sauce

21.00

DESDE LA DEHESA FROM THE MEADOW

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| MORCILLA DE BURGOS | 7.95 |
| Black Pudding. Pan Fried & Rested on a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg & Dusted with Spicy Paprika | |
| CHORIZO | 8.95 |
| Chorizo. Char- grilled & Dressed with Ají (A Piquant, Roasted Yellow Pepper Sauce) | |
| ALBONDIGAS | 9.50 |
| Traditional Spanish Meatballs, Slow Cooked in A Tomato & Herb Salsa | |

DESDE LA MAR FROM THE SEA

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| VIEIRA | 9.50 |
| Scallop. Pan Seared King Scallop, Served in it's Shell with a Spiced, Roasted Yellow Pepper Sauce & Topped with a Sobrasada Crust (Sobrasada Being a Soft, Pâté Style of Chorizo from Mallorca) | |
| PUNTILLITAS | 9.95 |
| Squid. Baby Squid, Lightly Floured & Fried Until Tender. Served with a Homemade Garlic Salsa | |
| CEVICHE | 15.00 |
| Sea Bass. Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate | |

DESDE EL CAMPO FROM THE FIELD

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| BERENJENAS CON MIEL | 6.50 |
| Aubergine Crisps. Drizzled with Honey | |
| PIMIENTOS DE PADRÓN | 7.50 |
| Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt | |
| COUSCOUS MEDITERRANEO | 7.50 |
| Giant Couscous, Chickpea & Kidney Bean Salad. Bound with Zesty, Citrus Fruit & Mojo Verde (A Coriander Enriched Salsa from the Canary Islands) | |
| ENSALADA DE REMOLACHA CON QUESO FRESCO | 7.95 |
| Beetroot & Queso Fresco Salad. A Superfood Salad of Beetroot, Homemade Cheese, Walnuts & Tricolour Quinoa | |
| ESPÁRRAGOS Y CEBOLLETAS | 8.50 |
| Asparagus Spears & Whole Spring Onions. Char- grilled & Dressed with a Salsa de Romesco (An Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya) | |
| TORTILLA CON ESPINACAS Y QUESO MANCHEGO | 8.50 |
| Traditional Spanish Potato & Onion Omelette. With Layers of Spinach and Manchego Cheese | |
| CARPACHO DE CALABACÍN | 9.50 |
| Courgette. Carpaccio of Thinly Sliced Courgette. Topped with Homemade Queso Fresco (Cheese), Sweet Red Drop Peppers, Pickled Red Onion, Black Olives & Pine Nuts | |
| BRÛLÉE DE QUESO DE CABRA | 10.50 |
| Goats Cheese. Warm Goats Cheese, Topped with Caramelised Muscovado Sugar & Accompanied by Peach Alioli Dressed with Fresh Chilli | |
| PATATAS | 5.50 |
| Crisp, Fried Potatoes. Topped with <u>EITHER</u> Spicy Tomato Salsa or Homemade Garlic Salsa | |
| PATATAS MIXTA | 5.95 |
| Crisp, Fried Potatoes. Topped with <u>BOTH</u> Spicy Tomato Salsa and Homemade Garlic Salsa | |

POSTRES **DESSERTS**

CHURROS CON CHOCOLATE 7.50
Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce

ARROZ CON LECHE 8.50
Spanish Rice Pudding. With a Caramelised Muscovado Sugar Top,
Served with Homemade Vanilla Ice Cream

TARTA DE QUESO DE SAN SEBASTIÁN 8.95
A Super Light, Entirely Unique Baked Cheese-cake from San Sebastián in the Basque Country.
Accompanied by Homemade Dulce de Leche

CAFÉ **COFFEE & HOT DRINKS**

Our Coffee is supplied by Henry's Coffee Company, is Fairtrade and available to be enjoyed
Decaffeinated and made with Soya, Coconut, Almond and Oat Milks for £0.50 extra

MONIN SYRUPS 0.50
Ramp up your coffee with a shot of Monin Syrup... Vanilla, Hazelnut, or Caramel.

ESPRESSO 2.95

DOUBLE ESPRESSO 3.95

AMERICANO 3.95
+++Add a Jug of Hot or Cold Milk for £0.30+++

CAFÉ LATTE 4.25
Single Shot of Espresso Topped with
Textured Milk

CARAJILLO 7.50
Double Espresso, Served with a Side Measure of
Delicious Soberano 5 Brandy

TÉ 3.50
Fair Trade. Served in Biodegradable, Silk Pyramid Bags. Choose from: Scottish Brew/ Camomile/ Mr Grey/
Mojito Mint/ Green Tea/ Lemon & Ginger/ Red Berry Splash/ Passion Fruit & Orange/ Decaffeinated

CHOCOLATE CALIENTE 4.50
Rich, Spanish Hot Chocolate Topped with Whipped Cream

CAFÉ CORTADO 3.75
Single Shot of Espresso with the
Same Again of Textured Milk

CAFÉ CON LECHE 4.25
Double Shot of Espresso Topped with
Textured Milk

CAFÉ BOMBÓN 4.50
Black Coffee with a Layer of Super Sweet
Condensed Milk at the Bottom

CAFE ASIÁTICO 7.95
A Sumptuous Coffee with Layers of Condensed
Milk, Licor 43 (Spanish Vanilla Infused Rum
Liqueur) & Soberano 5 Spanish Brandy. All
Topped with a Shot of Double Espresso

PARA TERMINAR LIQUEURS

If we've not caught you with our Desserts, we wouldn't be doing our job if we didn't tempt you with one of our incredible Spanish Liqueurs instead, would we?! Imported from Spain, poured in multiples of 25ml & served over ice, our Liqueurs are perfect if you're skipping Dessert, but, still fancy something sweet with your coffee!

ALGO ESPECIAL SOMETHING NEW & A WEE BIT SPECIAL

LICOR 43 CHOCOLATE

Cartagena, Murcia: 16%. A Ridiculously Good Chocolate Version of Licor 43

6.50

LICOR 43 CREME BRULEE

Cartagena, Murcia: 16%. Licor 43... But Flavoured Like Crème Brûlée. Yes, Please!!!

6.50

LICOR 43

Cartagena, Murcia: 31%
An Aromatic, Vanilla Infused Rum Liqueur, The Most Popular Liqueur in Spain

6.50

LICOR 43 HORCHATA

Cartagena, Murcia: 16%
A Creamy Infusion of Licor 43 with Tiger Nut, Spice & Citrus- Vegan Certified

6.50

LICOR 43 BARISTO

Cartagena, Murcia: 31%
A Fusion of Licor 43 & Coffee from The Canary Islands

6.50

PATXARAN AZANZA

San Sebastián, País Vasco: 25%
A Wild Sloe Berry & Aniseed Liqueur

6.50

RON MIEL

Gran Canaria: 20%
A Honey Rum Liqueur

6.50

MASCARO

Vilafranca del Penedes. 40%
An Intense Yet Delicately Flavoured Orange Liqueur. Think... Cointreau, But, Like, Ten Times Better

6.50

ORUJO DE GALICIA HABELAS HAILAS

A Coruña, Galicia: 40%
A Pomace Brandy Made From Distilling Leftovers of the Wine Production in Galicia

6.50

CREMA CAFÉ JAMAICANO HABELAS HAILAS

A Coruña, Galicia. Spain: 15%
A Jamaican Coffee Infused Cream Liqueur Made Using Orujo de Galicia as a Base

6.50

CREMA DE LICOR HABELAS HAILAS

A Coruña, Galicia: 15%
A Cream Liqueur Made Using Orujo de Galicia as a Base. Try This Instead of Baileys

6.50

LICOR DE HEIRBAS HABELAS HAILAS

A Coruña, Galicia: 25%
An Aromatic, Herbal Version of the Habelas Hailas Orujo de Galicia

6.50

LICOR DE HIERBAS OTAOLA

A Coruña, Galicia: 30%
An More Traditional Version of Licor De Heirbas from Otaola

6.50

CREMA CATALANA

Barcelona, Cataluña: 17%
Not to Be Confused with the Dessert! Think... Crème Brûlée in a Glass

6.50

PONCHE CABALLERO

El Puerto de Santa María, Andalucía: 25%
An Orange & Cinnamon Brandy Liqueur

6.50

ANIS TALAVERANA

Talaverana de la Reina: 35%
Sweet, Aniseed Flavoured Liqueur

6.50

PLEASE TURN OVER FOR OUR SELECTION OF BRANDIES...

BRANDY DE JEREZ **BRANDY**

All our Brandies are imported from Spain, poured in multiples of 25ml & served in warmed Brandy glasses to emphasis their seductive aromas. An altogether memorable way to conclude your experience with us!

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| SOBERANO 12 Brandy de Jerez: Airen: 36% Sweet Notes of Toasted Caramel & Touches of Mature Oak | 6.50 |
| FUNDADOR Brandy de Jerez. 36% A Distinguished, Elegant & Smooth Brandy | 6.50 |
| TORRES 10 Vilafranca del Penedes: 38% A Smooth, Easy Drinking Brandy from the World's Leading Brandy Brand | 6.95 |
| MASCARO Vilafranca del Penedes. 40% Rich with Caramelised Fruit, Fudge & Sweet Spices | 7.50 |
| ALVEAR GRAN RESERVA Montilla Moriles: Pedro Ximenez: 40% Uniquely Made From Pedro Ximenez Grapes, This Brandy is Super Smooth with Notes of Sun Baked Raisins, Chocolate & Coffee | 8.50 |
| TORRES 20 Vilafranca del Penedes: Parellada/ Ugni Blanc: 40% A Rich, Elegant & Decadently Flavoursome Brandy | 9.95 |
| CARLOS PRIMERO Brandy de Jerez: Palomino Fino: 40.3% The PX Cask Aging Brings Classic PX Sweetness To This Legendary Brandy. Would Pair Perfectly with an After Dinner Coffee | 9.95 |
| CARLOS PRIMERO AMONTILLADO CASK Brandy de Jerez: Palomino Fino: 40.3% Aromas of Almonds & Hazelnuts are Paired with, Salty Mineral Sherry Notes from the Amontillado Cask | 9.95 |
| CONDE DE OSBORNE Brandy de Jerez: Palomino Fino: 40.5% Brilliant Yet Dense, Harmoniously Redolent with Figs & Hazelnuts | 10.95 |
| CARDENAL MENDOZA Brandy de Jerez: Palomino Fino: 40% Seductive Notes of Raisins & Plums, Freshly Made Espresso & Classy Touches of Licorice | 11.50 |
| TORRES 30 Vilafranca del Penedes: Parellada/ Ugni Blanc: 40% Slightly More Expensive Than Everything Else on This List, But Well Worth the Extra Investment. Complex & Majestic with Notes of Vanilla, Walnut, Plums, Cedar & Sandalwood | 15.95 |
| BRANDY PEINADO 100 AÑOS Tomelloso, La Mancha: Airen: 40% A Hyper Rare, Limited Production 100 Year Old Brandy Redolent with Honey, Prunes, Licorice & Almonds. Deeply Aromatic & Flavoursome | 19.95 |

END OF MENU

WE HOPE YOU ENJOY YOUR EXPERIENCE!