

**BIEN
VENIDOS
A TAPA**

APERITIVO

APERITIFS

In Fino & Manzanilla Sherry, Spain has two of the World's best Aperitifs, so, to start your experience, we suggest taking a leaf from our Iberian cousin's book by grabbing one of the drinks below (we've included some of other favourites too!) with some Olives & Almonds or a Charcuterie Board & some of our incredible Home Baked Sourdough & Dips. Perfect to graze on whilst you choose your tapas for the main event!

FINO

TIO PEPE 50ML GLASS... £3.95

Palomino: Jerez: 15%

Bone Dry/ Delicate/ Zesty Citrus/ Reviving

FINO & TONIC £5.95

Or try it with Fevertree

Mediterranean Tonic & A Sprig of Rosemary

MANZANILLA

PASTORA "EN RAMA" 50ML GLASS... £5.50

Palomino: Jerez: 15%

Drier, Lighter & More Aromatic than a Fino

REBUJITO £7.50

Or try it as a longer, refreshing

drink with Lemonade & Wheels of Lemon

CAVA

LA ESCAPADA 125ML GLASS... £5.95

Cava: Parellada/ Macabeo/ Chardonnay: 11.5%

Honey/ Apples/ Excellent Balance

Between Ripe Fruit & Acidity

SPRITZ DE LIMÓN £7.50

Or try it as an alternative to an Aperol

Spritz with Homemade Lemon Liqueur &

Soda Water

GIN

POMADA SINGLE 25ML... £6.50

Xoriguer: Menorca: 38% **DOUBLE 50ML...£11.00**

Made using Xoriguer Gin (from Mahon in Menorca) Mixed with Fever Tree Sicilian

Lemonade. This is a Zesty, Lemony, Sun

Downer Type of Aperitif

ORO GIN SINGLE 25ML.. £7.50

Dalton, **DOUBLE 50ML...£12.95**

Dumfriesshire. 43%

A Scottish Gin with a Spanish Heart!

Garnished with Twists of Lemon & Orange

& Served with Fever Tree Indian Tonic

PARA PICAR

TO GET YOU STARTED

PAN £2.50 POR PERSONA

Home Baked Sourdough Bread. Served with a Trio of Dips; Orodeal Extra Virgin

Spanish Olive Oil, Beetroot Hummus & Pesto Made with Semi-Cured Manchego Cheese

PATATAS FRITAS SMALL (40G) £1.70

Artisanal Crisps from Torres. Choose from:

Jamón or

Black Truffle

LARGE (125G) £4.00

GUINDILLAS £2.50

Pickled Spanish Green Peppers

HABAS FRITAS £2.50

Crispy Roasted Broad Beans

KIKONES £2.50

Crunchy Giant Roasted Corn Kernels

ALMENDRAS DE VALENCIA £3.50

Salted Almonds from Valencia

BANDERILLAS	£3.50
(4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers	
CORTEZAS DE CERDO	£3.50
Spanish Pork Scratchings. Dusted with Spicy Paprika	
ACEITUNAS	£4.50
Gordal Olives. Extra Large, Home Marinated, Spanish Olives	
BOQUERONES	£4.95
Fresh, Cured Anchovy Fillets	
ANCHOAS	£4.95
Salt Cured Anchovy Fillets	

CHARCUTERIA CHARCUTERIE

If we had to choose one product to represent the essence of Spanish gastronomy it would, undoubtedly, be Jamón- this richly flavoured, cured ham is omnipresent in the subconscious of all Spaniards. But what you might not know is that it comes in many different grades- from the white pigs that provide our Jamón Serrano Gran Reserva to the 100% Iberico certified Pigs that make our Jamón Ibérico de Bellota- that also take into account the Pigs diet and how long the meat has been cured for. A true artisanal product, we're delighted to be able to offer so many different expressions of this exceptional meat and are always happy to chat about it if you'd like some pointers!

EMBUTIDOS DE LA CASA **£12.00**

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

TABLA DE QUESOS **£12.00**

A Sharing Platter of Spanish Artisanal Cheeses. With;

(4) Semi-Cured Manchego, (2) Payoyo, (2) Mezcla, (2) Mahón & (2) San Simon Cheeses

JAMÓN IBÉRICO DE RECEBO **£18.00**

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 £4

JAMÓN IBÉRICO DE BELLOTA **£25.00**

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 £4

TABLAS IBÉRICA DE BELLOTA **£32.00**

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

PLEASE TURN OVER FOR OUR TAPAS MENU

CARTA DE TAPAS

THE TAPAS MENU

Ok! So now you've ordered something to sate your appetite, before we set you off into the Main Menu, we just wanted you to know that whilst we suggest you work to a rule of thumb of two or three tapas dishes per person, it's entirely up to you how many you go for! But just remember you can order as many times as you want to!

DESDE LA DEHESA

FROM THE MEADOW

CROQUETAS DE POLLO ASADO £5.95

(3) Lemon & Thyme Roasted Chicken Croquettes

Sat Atop of a Black Garlic Alioli & Adorned with Jamón Salt

MORCILLA DE BURGOS £6.75

Spanish Black Pudding. Pan Fried & Rested on a Bed of Caramelised Red Onions,

Topped with a Fried Quail's Egg & Dusted with Spicy Paprika

CHORIZO £7.25

Chorizo. Char Grilled & Dressed with Ají (A Piquant, Roasted Yellow Pepper Sauce)

PERRITO CALIENTE CON CHISTORRA £8.50

Spanish Hot Dog. Yep, you read that right! We wanted to create a really fun dish utilising an

incredible Chorizo from the Basque Country called Chistorra that we love! So we hope you do too!

Served in a Soft Finger Roll, Topped with Caramelised Onions and a Dijon Mustard & Honey Alioli

CARRILLADAS £9.95

Iberian Black Pig Cheeks. Unctuous, Slow Cooked Pig Cheeks Sat Atop of Manchego Cheese

Infused Mashed Potatoes. The Perfect Winter Dish

SECRETO £12.00

Secreto comes from between the shoulder blade & the loin of the Iberian Black Pig & has an

almost buttery texture to it when griddled. To compliment this, we adorn it with a Salsa de

Romesco (An Absurdly Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

PRESA £15.00

Presa sits between the top of the shoulder & beginning of the loin of the Iberian Black Pig- it's

an AWESOME piece of meat that is akin to an aged Fillet Steak, so, we treat it as such!

Griddling it to Medium Rare & then adorning it With a Porcini Mushroom & Tarragon Alioli

DESDE LA MAR

FROM THE SEA

CROQUETAS DE ARROZ NEGRO £5.95

(3) Squid Ink & Prawn Croquettes. Served on a Homemade Garlic Salsa

PUNTILLITAS £6.95

Baby Squid. Lightly Floured & Fried Until Crisp. Served with a Homemade Garlic Salsa

BROCHETAS DE ABADEJO Y GAMBAS £7.95

(2) Skewers of Coley & Prawns. Pan Fried, Moorish Marinated Skewers of Fresh Coley & Prawns

ATUN DE TAPA £8.50

Tuna. An Open Tartlet of Tuna Tartare, Bound with Toasted Sesame Seeds,

Guindilla Peppers & Red Onion & Dressed with an Avocado Mousse

Our Twist on the Tapas Classic of Empanda de Atun

CARPACCIO DE PULPO £9.95

Octopus. Carpaccio of Thinly Sliced, Slow Cooked Octopus. Dressed with Extra Virgin Spanish Olive Oil & Dusted with Spicy Paprika. Our Subtle Nod to Pulpo a la Gallega

GAMBAS £12.00

(3) Large, Fresh Water Prawns. Char- Grilled in Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil

CEVICHE £12.00

Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate

DESDE EL CAMPO FROM THE LAND

BERENJENAS CON MIEL £4.95

Aubergine Crisps. Drizzled with Honey

CROQUETAS DE CHAMPIÑONES £5.95

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

ENSALADA DE CALABAZA £5.95

Warm Butternut Squash Salad. Roasted in Moorish Spices & Adorned with Feta Cheese, Tri Colour Quinoa, Pomegranate Seeds & Crispy Chickpeas

PIMIENTOS DE PADRÓN £5.95

Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt

POTAJE DE JUDIONES Y GARBANZOS £6.50

Fennel, Roasted Mediterranean Vegetable, Chickpea & Butterbean Stew. Enriched with Cavolo Nero (A Delicious Type of Dark Green Kale) This is Warm, Embracing Hug of a Winter's Dish

ALCACHOFAS CON AJO BLANCO £6.95

Chargrilled Artichokes. Topped with Black Olives & Chilli and Sat Atop of a Chilled Garlic & Almond Soup Adorned with Galia Melon Coulis

ESPÁRRAGOS Y CEBOLLETAS £6.95

Asparagus Spears & Whole Spring Onions. Char Grilled & Dressed with a Salsa de Romesco (An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

BRÛLÉE DE QUESO DE CABRA £7.50

Warm Goats Cheese. Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli. Accompanied by Peach Alioli

PARA ACOMPAÑAR TO ACCOMPANY YOUR TAPAS

PATATAS BRAVAS £3.95

Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

PATATAS ALIOLI £3.95

Crisp, Fried Potatoes. Topped with Homemade Garlic Salsa

PATATAS MIXTA £4.50

Crisp, Fried Potatoes. Topped with Both Spicy Tomato Salsa AND Homemade Garlic Salsa

PATATAS A LO POBRE £4.50

Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

PARA ALGO DULCE

AND NOW FOR SOMETHING SWEET

CHURROS CON CHOCOLATE £5.95

Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce

TARTA DE QUESO DE SAN SEBASTIÁN £6.95

A Super Light, Entirely Unique Baked Cheesecake from San Sebastián in the Basque Country.
Accompanied by Homemade Dulce de Leche

CUCURUCHO DE HELADO DE PEDRO XIMENEZ £6.95

Homemade Pedro Ximenez Ice Cream. Served in a Waffle Cone Adorned with a Salsa de Patxaran
(A Sauce Made from Strawberries Macerated in Patxaran) & Topped with Candied Walnuts

CAFÉ

COFFEE

We have excellent Decaffeinated Coffee, so all our Coffees can be made sin- caffeine & with Soya, Coconut, Almond & Oat Milks upon request. So if you fancy a Decaff, Almond Latte, we're on it!

ESPRESSO £2.00

AMERICANO £2.50

+ A Jug Hot or Cold Milk for £0.25

CAFÉ CORTADO £2.25

Single Shot of Espresso with The Same
Again of Textured Milk

CAFÉ LATTE £2.75

Single Shot of Espresso Topped with
Textured Milk

CARAJILLO £5.95

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

DOUBLE ESPRESSO £2.50

CAFÉ CON LECHE £2.75

Double Shot of Espresso Topped with
Textured Milk

CAFÉ BOMBÓN £2.95

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

CAFE ASIÁTICO £6.50

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

TÉ £2.25

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

PARA TERMINAR

A LITTLE SOMETHING SOMETHING TO GO WITH YOUR COFFEE

Poured to 25ml & served over ice, our Liqueurs are perfect if you're skipping dessert, but, still
fancy something sweet with your coffee!

LICOR 43 (25ML)... £4.50

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

LICOR 43 HORCHATA (25ML)... £4.50

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

LICOR 43 BARISTO (25ML)... £4.50

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

CREMA CATALANA (25ML)... £4.50

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

PATXARAN ^(AZANZA) (25ML)... £4.50
San Sebastián, País Vasco: 25%
A Wild Sloe Berry & Aniseed Liqueur

ORUJO DE GALICIA ^(HABELAS HAILAS) (25ML)... £4.50
A Coruña, Galicia: 40%
A Pomace Brandy Made From Distilling the
Leftovers of the Wine Production in
Northern Spain

CREMA CAFÉ
JAMAICANO LICOR ^(HABELAS HAILAS) (25ML)... £4.50
A Coruña, Galicia. Spain: 15%
A Jamaican Coffee Infused Cream Liqueur
Made Using Orujo de Galicia as a Base

PONCHE CABALLERO (25ML)... £4.50
El Puerto de Santa María, Andalucía: 25%
An Orange & Cinnamon Brandy Liqueur

CREMA DE LICOR ^(HABELAS HAILAS) (25ML)... £4.50
A Coruña, Galicia: 15%
A Cream Liqueur Made Using Orujo de
Galicia as a Base
Try This Instead of Baileys

LICOR DE HEIRBAS ^(HABELAS HAILAS) (25ML)... £4.50
A Coruña, Galicia: 25%
An Aromatic, Herbal Version of Orujo de
Galicia

LICOR DE RON AGUERE CARAMELO (25ML)... £4.50
Canary Islands: 22%
A Caramel & Toffee Infused Rum Liqueur

BRANDY DE JEREZ ^{BRANDY}

All our Brandies are poured to 25ml and served in warmed Brandy glasses to emphasis their seductive bouquets...a memorable way to conclude your experience with us!

SOBERANO 5 (25ML)... £4.50
Brandy de Jerez: Airen: 36%
Sweet Notes of Toasted Caramel &
Touches of Mature Oak

TORRES 10 (25ML)... £4.50
Vilafranca del Penedes: 38%
A Smooth, Easy Drinking Brandy from the
World's Leading Brandy Brand

MASCARO (25ML)... £4.95
Vilafranca del Penedes. 40%
Rich with Caramelised Fruit, Fudge & Sweet
Spices

ALVEAR GRAN RESERVA (25ML)... £6.50
Montilla Moriles: Pedro Ximenez: 40%
Uniquely Made From Pedro Ximenez Grapes,
This Brandy is Super Smooth with Notes of
Sun Baked Raisins, Chocolate & Coffee

TORRES 20 (25ML)... £7.95
Vilafranca del Penedes:
Parellada/ Ugni Blanc: 40%
A Rich, Elegant & Decadently Flavoursome
Brandy

CARDINAL MENDOZA (25ML)... £9.50
Brandy de Jerez: Palomino Fino: 40%
Seductive Notes of Raisins & Plums, Freshly
Made Espresso & Classy Touches of
Liquorice

VETERANO (25ML)... £4.50
Brandy de Jerez: Airen: 36%
Apricots, Toasted Caramel
& Classic Vanilla Notes

MAGNO (25ML)... £4.95
Brandy de Jerez: Airen: 36%
Rich & Plummy with Notes of Hazelnut,
Citrus & Honey

CARLOS PRIMERO (25ML)... £5.50
Brandy de Jerez: Palomino Fino: 38%
Aromas of Roasted Almonds & Butterscotch
are joined on the Palate by Classic,
Fragrant Vanilla Flavours

GRAN DUQUE D'ALBA (25ML)... £7.50
Brandy de Jerez: Palomino Fino: 40%
Caramel, Chocolate & Orange Flavours all
Encapsulated in a Lovely Velvety Texture

LEPANTO (25ML)... £8.50
Brandy de Jerez: Palomino Fino: 36%
A Subtle Brandy with Wonderful Caramel,
Vanilla, Almond & Raisins Flavours.
Sophisticated in the Extreme

TORRES 30 (25ML)... £14.95
Vilafranca del Penedes:
Parellada/ Ugni Blanc: 40%
Complex & Majestic with Notes of Vanilla,
Walnut, Plums, Cedar & Sandalwood

HASTA

LA PRO

XIMA