

**BIEN**

**VENIDOS**

**ATAPAPA**

# HECHA UN VISTAZO

## OUR DRINKS MENU AT A GLANCE

The accompanying Red Folder is our Drinks Menu & whilst it's packed with some incredible Spanish tipples, we get that you might not immediately fancy pouring through it, so, here's a few of our best sellers- that we suggest you order with some of our awesome Home Baked Sourdough Bread, incredible Gordal Olives & one of Charcuterie Boards to stave off any hunger whilst you choose your Tapas for the Main Event!

### COCKTEL

**MOJITO** ..... £7.50

Nothing Says Holiday More Than Kicking Back & Enjoying a Mojito! Made with Our Very Own Rum, Aye CaRUMba- Distilled for Us By Award Winning Brewers Oro

### CERVEZA

**SEXY YEAST** ..... PINT... £6.50

Galashiels, Scotland. 4.2%

CANA (1/2 PINT)... £3.50

Not Only is it Crisp, Refreshing & Designed to Pair with Our Food, Sexy Yeast is Also Gluten Free! Our Very Own Lager Brewed For Us By Award Winning Brewers Tempest

### GINEBRA

**ORO GIN** ..... SINGLE 25ML.. £6.50

Dalton, Dumfriesshire. 43%

DOUBLE 50ML...£9.95

A Classic Scottish Gin with a Spanish Heart

Garnish: Twists of Lemon Mixer: Fever Tree Indian Tonic

### VINO BLANCO

**2. VERMADOR BLANCO** ..... 175ML GLASS... £6.95

Alicante: Airen/ Macabeo: 12%

750ML BOTTLE... £27.50

Pear/ Green Apple/ Citrus/ Easy Going/ Organic & Vegan

**14. VALDAPALACIOS BLANCO** ..... 175ML GLASS... £7.50

Rioja: Viura: 13%

750ML BOTTLE... £29.50

Peach/ Lime Marmalade-y Acidity/ Fresh/ Balanced

### VINO ROSADO

**31. RIOJA VEGA ROSADO** ..... 175ML GLASS... £6.95

Rioja: Tempranillo: 13.5%

750ML BOTTLE...£27.50

Strawberry/ Raspberry/ Jammy Sweet, But, Dry. How Do They Do That?!

### VINO TINTO

**41. VERMADOR TINTO** ..... 175ML GLASS... £6.95

Alicante: Monastrell/ Petit Verdot: 14%

750ML BOTTLE...£27.50

Unoaked/ Bold with Big Red & Dark Fruits from the Monastrell/ Juicy & Plump from the Petit V/ Organic & Vegan

**59. VALDAPALACIOS CRIANZA** ..... 175ML GLASS... £7.75

Rioja: Garnacha/ Mazuelo/ Tempranillo: 13.5%

750ML BOTTLE...£30.50

Cherry/ Strawberry/ Vanilla/ Broad, Tannic & Very Tasty

## 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

**HABAS FRITAS** ..... £2.50

Crispy Roasted Broad Beans

**KIKONES** ..... £2.50

Crunchy Giant Roasted Corn Kernels

**GUINDILLAS** ..... £2.95

Pickled Spanish Green Peppers

<b>PATATAS FRITAS</b> .....	(40G)... £3.50
Artisanal Crisps from Torres. Choose from: Jamón <u>or</u> Black Truffle	
<b>ALMENDRAS DE VALENCIA</b> .....	£3.95
Salted Almonds from Valencia	
<b>BANDERILLAS</b> .....	£3.95
(4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers	
<b>CORTEZAS DE CERDO</b> .....	£4.95
Spanish Pork Scratchings. Dusted with Spicy Paprika	
<b>ACEITUNAS</b> .....	£4.95
Gordal Olives. Extra Large, Home Marinated, Spanish Olives	
<b>BOQUERONES</b> .....	£5.50
Fresh, Cured Anchovy Fillets	
<b>ANCHOAS</b> .....	£5.95
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!

<b>EMBUTIDOS DE LA CASA</b> .....	£15.00
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	

<b>TABLA DE QUESOS</b> .....	£15.00
A Sharing Platter of Spanish Artisanal Cheeses. With; (4) Semi-Cured Manchego, (2) Payoyo, (2) Mezcla, (2) Mahón & (2) San Simon Cheeses	

<b>JAMÓN IBÉRICO DE RECEBO</b> .....	£22.50
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*

<b>JAMÓN IBÉRICO DE BELLOTA</b> .....	£27.50
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*

<b>TABLAS IBÉRICA DE BELLOTA</b> .....	£36.00
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	

*And If You're Ready, Please Turn  
Over For Our Tapas Menu*



# CARTA DE TAPAS THE TAPAS MENU

Ok! You've now ordered something to sate your appetite, so, 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! Just remember you can order as many times as you want to! And if any point you need assistance or have any questions, don't hesitate to give us a shout, we're always more than happy to help!

## DESDE LA DEHESA FROM THE MEADOW

**CROQUETAS DE POLLO ASADO** ..... £6.25

(3) Lemon & Thyme Roasted Chicken Croquettes.  
Sat Atop of a Black Garlic Alioli & Adorned with Jamón Salt

**MORCILLA DE BURGOS** ..... £6.95

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** ..... £7.95

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

*Looking for Something Special?  
Try Our Cuts of Iberian Black Pig!*

**CARRILLADAS** ..... £12.00

Iberian Black Pig Cheeks. Unctuous, Slow Cooked Pig Cheeks with Manchego Cheese  
& Truffle Oil Infused Polenta

**SECRETO** ..... £15.00

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 (A Super Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)  
+++Plus a Supplementary Fee of £3 When Dining From The Soft Launch of Menu de Navidad Menu+++

**PRESA** ..... £17.00

Presas 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  
+++Plus a Supplementary Fee of £5 When Dining From The Soft Launch of Menu de Navidad Menu+++

## DESDE LA MAR FROM THE SEA

**CROQUETAS DE ARROZ NEGRO** ..... £6.25

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

**PUNTILLITAS** ..... £8.95

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

**BROCHETA DE MERLUZA Y GAMBAS** ..... £9.50

(1) Skewer of Hake & Prawns. Moorish Marinated Fresh Hake & Prawns, Skewered & Pan Fried

*One Skewer not Enough?! Add an Extra Skewer for just £4.50!*

**CARPACCIO DE PULPO** ..... £12.00

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** ..... £14.00

Thinly Sliced Fillet of Sea Bass. Cured with Citrus  
& Topped with Fresh Coriander, Red Onion, Mango & Pomegranate  
+++Plus a Supplementary Fee of £2 When Dining From The Soft Launch of Menu de Navidad Menu+++

# DESDE EL CAMPO FROM THE LAND

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<b>BERENJENAS CON MIEL</b> .....	£5.50
Aubergine Crisps. Drizzled with Honey	
<b>CROQUETAS DE CHAMPIÑONES</b> .....	£5.95
(3) Mushroom Croquettes. Topped with Shavings of Semi-Cured Manchego Cheese & Drizzled with Truffle Oil	
<b>PIMIENTOS DE PADRÓN</b> .....	£6.25
Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt	
<b>ENSALADA DE INVIERNO</b> .....	£6.50
A Warm Salad of Char- Grilled Celeriac, Topped with Fragrant Butternut Squash Salsa, Feta, Rocket, Pumpkin Seeds, Puy Lentils & Drop Peppers	
<b>POTAJE DE JUDIONES Y GARBANZOS</b> .....	£6.95
Fennel, Roasted Mediterranean Vegetable, Chickpea & Butterbean Stew. Enriched with Cavolo Nero- A Delicious Type of Dark Green Kale	
<b>ALCACHOFAS</b> .....	£6.95
Char- Grilled Artichokes. Topped with Black Olives, Red Onions & Fresh Chilli. Dressed with Basil Infused Olive Oil & Homemade Balsamic Reduction	
<b>ESPÁRRAGOS Y CEBOLLETAS</b> .....	£7.50
Asparagus Spears & Whole Spring Onions. Char Grilled & Dressed with a Salsa de Romesco (An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)	
<b>BRÛLÉE DE QUESO DE CABRA</b> .....	£9.95
Warm Goats Cheese. Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli. Accompanied by Peach Alioli	

## PARA ACOMPAÑAR TO ACCOMPANY YOUR TAPAS

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<b>PATATAS BRAVAS</b> .....	£4.25
Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa	
<b>PATATAS ALIOLI</b> .....	£4.25
Crisp, Fried Potatoes. Topped with Homemade Garlic Salsa	
<b>PATATAS MIXTA</b> .....	£4.95
Crisp, Fried Potatoes. Topped with Both Spicy Tomato Salsa <u>AND</u> Homemade Garlic Salsa	
<b>PATATAS A LO POBRE</b> .....	£4.95
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers	

## PARA ALGO DULCE AND NOW FOR SOMETHING SWEET

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<b>CHURROS CON CHOCOLATE</b> .....	£5.95
Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce	
<b>TARTA DE QUESO DE SAN SEBASTIÁN</b> .....	£7.50
A Super Light, Entirely Unique Baked Cheesecake from San Sebastián in the Basque Country. Accompanied by Homemade Dulce de Leche	
<b>AFFOGATO DE ESPRESSO MARTINI</b> .....	£9.95
Homemade Crema de Licor Ice Cream (Think: Spanish Baileys!) Served with an Espresso Martini To Pour Over it	

*Or Enjoy an Espresso Martini on its Own for Just £8.95!*

*End Of Tapas Menu. Please Turn Over For Coffees.  
Brandies & Liqueurs*



# CAFÉ COFFEE

We also have excellent Decaffeinated Coffee, so all our Coffees can be made sans-caffeine & with Soya, Coconut, Almond & Oat Milk available upon request, too, so, if you fancy a Decaff, Almond Latte, we've got you!

ESPRESSO ..... £2.00

AMERICANO ..... £2.95

*Add A Jug of Milk for £0.25*

CAFE CORTADO ..... £2.75

Single Shot of Espresso with The Same Again of Textured Milk

CAFÉ LATTE ..... £3.25

Single Shot of Espresso Topped with Textured Milk

CARAJILLO ..... £6.50

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

TÉ ..... £2.50

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

DOUBLE ESPRESSO ..... £2.95

CAFÉ CON LECHE ..... £3.25

Double Shot of Espresso Topped with Textured Milk

CAFÉ BOMBÓN ..... £3.50

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

CAFE ASIÁTICO ..... £6.95

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 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

PATXARAN <sup>(AZANZA)</sup> ..... (25ML)... £4.50

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

RON MIEL <sup>(AREHUCAS)</sup> ..... (25ML)... £4.50

Gran Canaria: 20%  
A Honey Rum Liqueur

MASCARO ..... (25ML)... £4.50

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

ORUJO DE GALICIA <sup>(HABELAS HAILAS)</sup> ..... (25ML)... £4.50

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

CREMA  
CAFÉ JAMAICANO <sup>(HABELAS HAILAS)</sup> ..... (25ML)... £4.50

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

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

PONCHE CABALLERO ..... (25ML)... £4.50

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

ANIS <sup>(TALAVERENA)</sup> ..... (25ML)... £4.50

Talavera de la Reina: 35%  
A Sweet, Aniseed Flavoured Liqueur

RON AGUERE CARAMELO ..... (25ML)... £4.50

Canary Islands: 22%  
A Caramel & Toffee Infused Rum Liqueur.  
It's Taken Spain by Storm & Now It's Here in the UK!

CREMA DE LICOR <sup>(HABELAS HAILAS)</sup> ..... (25ML)... £4.50

A Coruña, Galicia: 15%  
A Cream Liqueur Made Using Orujo de Galicia as a Base (Look to the Left!)  
Try This Instead of Baileys

LICOR DE HEIRBAS <sup>(HABELAS HAILAS)</sup> ..... (25ML)... £4.50

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

# BRANDY DE JEREZ **BRANDY**

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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

**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

**CARLOS PRIMERO**

**AMONTILLADO CASK** ..... (25ML)... **£7.95**

Brandy de Jerez: Palomino Fino: 40.3%  
Aromas of Almonds & Hazelnuts are Paired  
with, Salty Mineral Sherry Notes From the  
Amontillado Cask

**CARDINAL MENDOZA** ..... (25ML)... **£9.50**

Brandy de Jerez: Palomino Fino: 40%  
Seductive Notes of Raisins & Plums, Freshly  
Made Espresso & Classy Touches of  
Liquorice

**YSABEL REGINA** ..... (25ML)... **£9.50**

Spain: 42%  
A Blend of Finest Brandies & French  
Cognacs Combine to Create a Fascinating  
Brandy with Rhubarb Crumble, Sweet Latte  
& Soft Ground Pepper Characteristics

**TORRES 30** ..... (25ML)... **£14.95**

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

**FUNDADOR** ..... (25ML)... **£4.50**

Brandy de Jerez: Airen: 36%  
The First Brandy to Be Named "Brandy de  
Jerez" in 1874

**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

**CARLOS PRIMERO PX CASK** ..... (25ML)... **£7.95**

Brandy de Jerez: Palomino Fino: 40.3%  
The PX Cask Aging Brings Classic PX  
Sweetness To This Legendary Brandy  
Would Pair Perfect with an After Dinner  
Coffee

**LEPANTO** ..... (25ML)... **£8.50**

Brandy de Jerez: Palomino Fino: 36%  
A Subtle Brandy with Wonderful Caramel,  
Vanilla, Almond & Raisins Flavours.  
Sophisticated in the Extreme

**CONDE DE OSBORNE** ..... (25ML)... **£9.50**

Brandy de Jerez: Palomino Fino: 40.5%  
Brilliant Yet Dense, Harmoniously Redolent  
with Figs & Hazelnuts

*End Of Tapas Menu. We Hope You Enjoy Your Experience!*  
*XXX*

**HASTA**

**LA PRO**

**XIMA**