

**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 that we're super proud to have, we get that you might not immediately fancy pouring through it, so, here's a short list of our best sellers, that we suggest you order with some of our awesome Home Baked Sourdough Bread, incredible Gordal Olives & either our Selección de Sabores Españoles(our Selection of Spanish Flavours Starter) or one of Charcuterie Boards to stave off any hunger whilst you choose your Tapas for the Main Event!

## COCKTEL

**GRANIZADA DE MARGARITA** ..... £7.50  
Our (Potentially!) World Famous Frozen Margarita  
Served in a Chilli & Smoked Paprika Infused Salt Rimmed Glass

## CERVEZA

**SEXY YEAST** ..... PINT... £6.50  
CANAN (1/2 PINT)... £3.50  
Galashiels, Scotland. 4.2%  
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

**LIND & LIME** ..... SINGLE 25ML... £6.75  
DOUBLE 50ML... £10.25  
Leith, Edinburgh: 44%  
It's Not Possible for This To Be Any More Local- Being Literally Distilled Across the River  
from Us By Our Good Friends Ian & Paddy!  
Garnish: Wedges of Lime. Mixer: Fever Tree Refreshingly Light Tonic

## CAVA

**81. MARQUES DE LA SARDANA** ..... 150ML GLASS... £6.50  
750ML BOTTLE... £27.95  
Cava: Syrah/ Garnacha: 11.5%  
Green Fruits/ Citrus Notes/ A Super Quaffable, Fun Way to Kickstart Any Celebration

## VINO BLANCO

**14. VALDAPALACIOS BLANCO** ..... 125ML GLASS... £5.75  
175ML GLASS... £7.25  
250ML GLASS... £10.25  
750ML BOTTLE... £29.95  
Rioja: Viura: 13%  
Peach/ Lime Marmalade-y Acidity/ Fresh/ Balanced

## VINO ROSADO

**31. RIOJA VEGA ROSADO** ..... 125ML GLASS... £5.75  
175ML GLASS... £7.25  
250ML GLASS... £10.25  
750ML BOTTLE... £29.95  
Rioja: Tempranillo: 13.5%  
Strawberry/ Raspberry/ Jammy Sweet, But, Dry. How Do They Do That?!

## VINO TINTO

**41. VERMADOR TINTO** ..... 125ML GLASS... £5.25  
175ML GLASS... £6.75  
250ML GLASS... £9.75  
750ML BOTTLE... £27.95  
Alicante: Monastrell/ Petit Verdot: 14%  
Unoaked/ Bold with Big Red & Dark Fruits from the Monastrell/ Juicy  
& Plump from the Petit V/ Organic & Vegan

**51. PRINCIPE DE VIANA TINTO** ..... 125ML GLASS... £5.75  
175ML GLASS... £7.25  
250ML GLASS... £10.25  
750ML BOTTLE... £29.95  
Navarra: Garnacha: 14%  
A Fantastic Example of How Juicy, Smooth & Tasty Garnacha Can Be/  
Excellent Value When You Consider it Was Selected Among  
Spain's 100 Wines in 2018!

**59. VALDAPALACIOS CRIANZA** ..... 125ML GLASS... £6.25  
175ML GLASS... £7.95  
250ML GLASS... £10.95  
750ML BOTTLE... £32.00  
Rioja: Garnacha/ Mazuelo/ Tempranillo: 13.5%  
Cherry/ Strawberry/ Vanilla/ Broad, Tannic & Very Tasty

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# PARA PICAR/ TO GET YOU STARTED

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**PAN** ..... £2.50 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

**ACEITUNAS** ..... £5.95  
Gordal Olives. Extra Large, Home Marinated, Spanish Olives

**SELECCIÓN DE SABORES ESPAÑOLES** ..... £7.50  
A Selection of Spanish Flavours Designed to Entice Your Palate!  
Salmorejo (An Andalusian Soup Topped with Crumbled Quails Egg & Jamón Salt),  
a Tartlette of Iberico Pâté Dressed with a Pedro Ximénez Gel, Jamón Iberico de Bellota & 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

**PATATAS FRITAS** ..... (40G)... £3.50  
Artisanal Crisps from Torres. Choose from:  
Jamón or  
Black Truffle

**ALMENDRAS DE VALENCIA** ..... £5.95  
Salted Almonds from Valencia

**BANDERILLAS** ..... £3.95  
(4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers

**CORTEZAS DE CERDO** ..... £4.95  
Spanish Pork Scratchings. Dusted with Spicy Paprika

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# CHARCUTERIA/ CHARCUTERIE

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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** ..... £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

**TABLA DE QUESOS** ..... £15.00  
A Sharing Platter of Spanish Artisanal Cheeses. With;  
(4) Semi-Cured Manchego, (2) Queso de Cabra al Vino (2) Mezcla, (2) Mahón & (2) Idiazabal Cheeses

**JAMÓN IBÉRICO DE RECEBO** ..... £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 Just £4+++

**JAMÓN IBÉRICO DE BELLOTA** ..... £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 Just £4+++

**TABLAS IBÉRICA DE BELLOTA** ..... £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

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# CARTA DE TAPAS/ TAPAS MENU

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Ok! So! You've now ordered something to sate your appetite, but, before we set you off into the Main Menu, we just want 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 and that this is a judgement free environment! If at any point, however, you need assistance or have any questions, don't hesitate to give us a shout, we're always more than happy to help!

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## DESDE LA DEHESA/ FROM THE MEADOW

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<b>MORCILLA DE BURGOS</b> .....	<b>£6.95</b>
Black Pudding, Pan Fried & Rested on a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg & Dusted with Spicy Paprika	
<b>CHORIZO</b> .....	<b>£7.95</b>
Chorizo. Char- Grilled & Dressed with Ají (A Piquant, Roasted Yellow Pepper Sauce)	
<b>ALBÓNDIGAS</b> .....	<b>£7.95</b>
Meatballs. Traditional Spanish Meatballs in a Smoked Paprika Enriched Tomato Sauce	
<b>POLLO AL CAZADOR</b> .....	<b>£9.50</b>
Chicken. Boneless Chicken Thighs, Slow Cooked in a Brandy & Almond Sauce	
<b>CARRILLADAS</b> .....	<b>£12.00</b>
Pig Cheeks. Unctuous, Slow Cooked Iberian Black Pig Cheeks Served with Crispy Kale & Polenta Infused with Manchego Cheese & Truffle Oil	
<b>SOLOMILLO</b> .....	<b>£14.00</b>
Loin of Iberian Black Pig. Wrapped in Iberian Pancetta, Pan Fried & Adorned with a Sobrasada Alioli (Sobrasada Being a Pâté Style Type of Chorizo from Mallorca)	

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## DESDE LA MAR/ FROM THE SEA

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<b>TORTILLITAS DE CAMARONES</b> .....	<b>£7.50</b>
Shrimp Pancakes. Fried Until Crispy & Adorned with A Saffron Alioli	
<b>BOQUERONES FRITOS</b> .....	<b>£7.95</b>
Anchovies. Fresh Anchovies, Lightly Floured & Fried Until Crisp. Dressed with a Herb, Garlic & Chilli Enriched Salsa	
<b>PUNTILLITAS</b> .....	<b>£8.95</b>
Squid. Baby Squid, Lightly Floured & Fried Until Tender. Served with a Homemade Garlic Salsa	
<b>GAMBAS</b> .....	<b>£12.00</b>
Prawns. Three Large, Fresh Water Prawns, Char- Grilled in Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil	
<b>DORADA</b> .....	<b>£14.00</b>
Sea Bream. Pan Fried Fillet of Sea Bream, Adorned with Pesto Enriched with Manchego Cheese	
<b>CEVICHE</b> .....	<b>£14.00</b>
Sea Bass. Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate	

**DON'T FORGET TO ASK ABOUT OUR CROQUETA DEL DÍA!**

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# DESDE EL CAMPO/ FROM THE FIELD

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<b>BERENJENAS CON MIEL</b> .....	£5.50
Aubergine Crisps. Drizzled with Honey	
<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 CON AJO BLANCO</b> .....	£6.95
Artichokes. Chargrilled, Topped with Black Olives & Fresh Chilli. & Set Atop of Ajo Blanco (A Chilled Garlic & Almond Soup from Andalucía)	
<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
Goats Cheese. Warm Goats Cheese, Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli. Accompanied by Peach Alioli	

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## PARA ACOMPAÑAR/ ACCOMPANIMENTS

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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	

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## PARA ALGO DULCE/ 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>ARROZ CON LECHE</b> .....	£6.95
Spanish Rice Pudding. Topped with Caramelised Sugar & A Scoop of Homemade Winter Berry and Patxaran Ice Cream	
<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 It's Own for Just £8.95+++	
<b>TABLA DE QUESOS</b> .....	£15.00
A Sharing Platter of Spanish Artisanal Cheeses. With; (4) Semi-Cured Manchego, (2) Queso de Cabra al Vino (2) Mezcla, (2) Mahón & (2) Idiazabal Cheeses +++Add a Glass of Pedro Ximenez Sherry for Just £8.75+++	

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# CAFÉ/ COFFEE & OTHER HOT DRINKS

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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, if you fancy a Decaff, Almond Latte, we've got you!

<b>ESPRESSO</b> .....	<b>£2.00</b>	<b>DOUBLE ESPRESSO</b> .....	<b>£2.95</b>
<b>AMERICANO</b> .....	<b>£2.95</b>	<b>CAFÉ CON LECHE</b> .....	<b>£3.25</b>
<b>CAFÉ CORTADO</b> .....	<b>£2.75</b>	Double Shot of Espresso Topped with Textured Milk	
Single Shot of Espresso with The Same Again of Textured Milk			
<b>CAFÉ LATTE</b> .....	<b>£3.25</b>	<b>CAFÉ BOMBÓN</b> .....	<b>£3.50</b>
Single Shot of Espresso Topped with Textured Milk		Black Coffee with a Layer of Super Sweet Condensed Milk at the Bottom	
<b>CARAJILLO</b> .....	<b>£6.50</b>	<b>CAFE ASIÁTICO</b> .....	<b>£6.95</b>
Double Espresso, Served with a Side Measure of Delicious Soberano 5 Brandy		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	
<b>TÉ</b> .....			<b>£2.50</b>
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			

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## PARA TERMINAR/ LIQUEURS

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

<b>LICOR 43</b> .....	<b>(25ML)... £4.50</b>	<b>LICOR 43 BARISTO</b> .....	<b>(25ML)... £4.50</b>
Cartagena, Murcia: 31% An Aromatic, Vanilla Infused Rum Liqueur The Most Popular Liqueur in Spain		Cartagena, Murcia: 31% A Fusion of Licor 43 & Coffee from The Canary Islands	
<b>LICOR 43 HORCHATA</b> .....	<b>(25ML)... £4.50</b>	<b>CREMA CATALANA</b> .....	<b>(25ML)... £4.50</b>
Cartagena, Murcia: 16% A Creamy Infusion of Licor 43 with Tiger Nut, Spice & Citrus- Vegan Certified		Barcelona, Cataluña: 17% Not to Be Confused with the Dessert! Think... Crème Brulee in a Glass	
<b>PATXARAN</b> (AZANZA) .....	<b>(25ML)... £4.50</b>	<b>PONCHE CABALLERO</b> .....	<b>(25ML)... £4.50</b>
San Sebastián, País Vasco: 25% A Wild Sloe Berry & Aniseed Liqueur		El Puerto de Santa María, Andalucía: 25% An Orange & Cinnamon Brandy Liqueur	
<b>RON MIEL</b> (AREHUCAS) .....	<b>(25ML)... £4.50</b>	<b>ANIS</b> (TALAVERENA) .....	<b>(25ML)... £4.50</b>
Gran Canaria: 20% A Honey Rum Liqueur		Talavera de la Reina: 35% A Sweet, Aniseed Flavoured Liqueur	
<b>MASCARDO</b> .....	<b>(25ML)... £4.50</b>	<b>RON AGUERE CAMELO</b> .....	<b>(25ML)... £4.50</b>
Vilafranca del Penedes. 40% An Intense Yet Delicately Flavoured Orange Liqueur. Think... Cointreau, But, Like Ten Times Better		Canary Islands: 22% A Caramel & Toffee Infused Rum Liqueur. It's Taken Spain by Storm & Now It's Here in the UK!	
<b>ORUJO DE GALICIA</b> (HABELAS HAILAS) .....	<b>(25ML)... £4.50</b>	<b>CREMA DE LICOR</b> (HABELAS HAILAS) .....	<b>(25ML)... £4.50</b>
A Coruña, Galicia: 40% A Pomace Brandy Made From Distilling Leftovers of the Wine Production in Galicia		A Coruña, Galicia: 15% A Cream Liqueur Made Using Orujo de Galicia as a Base (Look to the Left!) Try This Instead of Baileys	
<b>CREMA</b>		<b>LICOR DE HEIRBAS</b> (HABELAS HAILAS) .....	<b>(25ML)... £4.50</b>
<b>CAFÉ JAMAICANO</b> (HABELAS HAILAS) .....	<b>(25ML)... £4.50</b>	A Coruña, Galicia: 25% An Aromatic, Herbal Version of Orujo de Galicia	
A Coruña, Galicia. Spain: 15% A Jamaican Coffee Infused Cream Liqueur Made Using Orujo de Galica as a Base			

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# 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

**HASTA**

**LA PRO**

**XIMA**