

PARA PICAR **TO GET YOU STARTED**

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

ALMENDRAS DE VALENCIA **£5.95**

Salted Almonds from Valencia

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

HABAS FRITAS	£2.50	KIKONES	£2.50
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Crispy Roasted Broad Beans

Crunchy Giant Roasted Corn Kernels

GUINDILLAS	£2.95	PATATAS FRITAS	£3.50
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Pickled Spanish Green Peppers

Artisanal Crisps from Torres. Choose from: Jamón or Black Truffle

BANDERILLAS	£3.95	CORTEZAS DE CERDO	£4.95
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(4) Skewers of Pickled Gherkins, Pickled Onions, Olives, Guindilla Peppers & Red Peppers

Spanish Pork Scratchings. Dusted with Spicy Paprika

CHARCUTERIA **CHARCUTERIE**

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

DESDE LA DEHESA FROM THE MEADOW

If you've not already guessed, we're all about artisanal Spanish produce in Tapa, but, the headline act for us has to be the Iberian Black Pig! Free to forage amongst acorn trees, this magnificent beast leads the truest form of organic life- with each Pig requiring at least two acres of space to fully mature! This, combined with impeccable husbandary, creates a distinctive meat that we suggest- however you choose your tapas today- you do so including at least one of the four cuts of meat highlighted below! (And the Pig doesn't have a name, so, any suggestions, we're all ears!)

CROQUETAS DE POLLO

£6.50

Lemon & Garlic Roasted Chicken Croquettes. Sat Atop of a Black Garlic Alioli & Adorned with Jamon Salt

MORCILLA DE BURGOS

£6.95

Black Pudding. Pan Fried & Rested on a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg & Dusted with Spicy Paprika

CHORIZO

£7.95

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

PERRITO CALIENTE

£8.95

Spanish Hot Dog. A Fun Dish Using Chistorra (A Basque Chorizo) Topped with Fried Onions, A Honey Mustard Alioli in a Brioche Finger Roll

(1) CARRILLADAS

£12.00

Iberian Black Pig Cheeks. Slow Cooked, Our Unctuous Pig Cheeks Are Adorned with Crispy Kale and Manchego Cheese & Truffle Oil Infused Polenta

(2) SOLOMILLO

£14.00

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)

(3) SECRETO

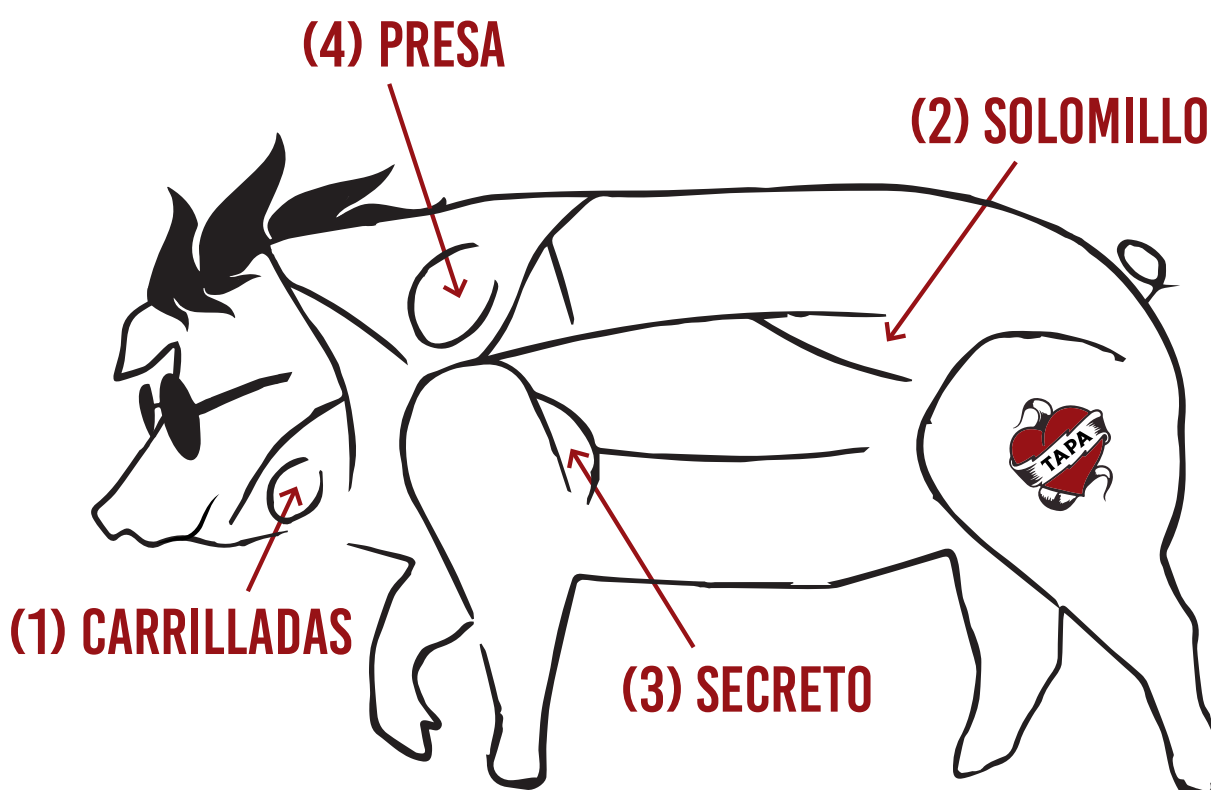
£17.00

Akin to a Rib Eye Steak, Secreto Has An Almost Buttery Texture To It When Char-grilled so To Compliment This, We Adorn it with a Salsa de Romesco (A Super Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

(4) PRESA

£19.00

Akin to a Fillet Steak, We Char-grill Our Presa To Medium Rare & Adorn It with a Porcini Mushroom & Tarragon Alioli



DESDE LA MAR FROM THE SEA

TORTILLA DE CAMARONES £7.50

Shrimp Pancakes. Fried Until Crisp & Adorned with a Saffron Alioli

VIEIRAS £7.95

Scallop. Pan Seared King Scallop, Served in it's Shell with a Spiced, Roasted Yellow Pepper Sauce and Topped with a Sobrasada Crust (Sobrasada Being a Soft, Pâté Style of Chorizo from Mallorca)

+++One Scallop Not Enough?!

Add Another for £5+++

GAMBAS £12.00

Prawns. Three Large, Fresh Water Tiger Prawns, Char- grilled in Thier Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil

BOQUERONES FRITOS £7.95

Anchovies. Fresh Anchovies, Lightly Floured & Fried Until Crisp. Dressed with a Herb, Garlic & Chilli Enriched Salsa

PUNTILLITAS £8.95

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

CARPACCIO DE PULPO £12.00

Octopus. Carpaccio of Thinly Sliced, Slow Cooked Octopus. Dressed with Extra Virgin Olive Oil & Dusted with Spicy Paprika

CEVICHE £14.00

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

BERENJENAS CON MIEL £5.50

Aubergine Crisps. Drizzled with Honey

ENSALADA DE REMOLACHA CON QUESO FETA £6.50

Beetroot and Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tricolour Quinoa

ALCACHOFAS CON AJO BLANCO £6.95

Artichokes. Char- grilled, Topped with Black Olives & Fresh Chilli & Set Atop of Ajo Blanco (A Chilled Garlic & Almond Soup from Andalucía)

BRÛLÉE DE QUESO DE CABRA £9.95

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

PIMIENTOS DE PADRÓN £6.25

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

COUSCOUS MEDITERRANEO £6.50

Giant Couscous, Chickpea & Kidney Bean Salad. Bound with Zesty, Citrus Fruit & Mojo Verde (A Coriander Enriched Salsa from the Canary Islands)

ESPÁRRAGOS Y CEBOLLETAS £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)

PARA ACOMPAÑAR ACCOMPANIMENTS

PATATAS BRAVAS £4.25

Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

PATATAS ALIOLI £4.25

Crisp, Fried Potatoes. Topped with Homemade Garlic Salsa

PATATAS MIXTA £4.95

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

POSTRES **DESSERTS**

CHURROS CON CHOCOLATE **£5.95**

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

TARTA DE QUESO DE SAN SEBASTIÁN **£7.50**

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

AFFOGATO DE ESPRESSO MARTINI **£9.95**

Homemade Crema de Licor Ice Cream (Think: Spanish Baileys!) Served with an Espresso Martini To Pour Over it

ARROZ CON LECHE **£6.95**

Spanish Rice Pudding. Topped with Caramelised Sugar and A Scoop of Homemade Winter Berry & Patxaran Ice Cream

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

+++Add a Glass of Pedro Ximenez Sherry for **£8.75+++**

CAFÉ **COFFEE & HOT DRINKS**

All our Coffees are available to be enjoyed decaffeinated; With Soya, Coconut, Almond and Oat Milks also available (upon request) for a £0.50 supplement.

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

CHOCOLATE CALIENTE **£3.95**

Rich, Spanish Hot Chocolate Topped with Whipped Cream

ESPRESSO **£2.00**

AMERICANO **£2.95**

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

DOUBLE ESPRESSO **£2.95**

CAFÉ CON LECHE **£3.25**

Double Shot of Espresso Topped with Textured Milk

CARAJILLO **£6.50**

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

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

CAFÉ 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

CAFÉ BOMBÓN **£3.50**

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

FOR OUR BRILLIANT SELECTION OF DESSERT COCKTAILS, SPANISH LIQUEURS & BRANDIES, CHECK OUT OUR **AFTER DINNER DRINKS MENU!**
