

BIEN

VENIDOS

ATAPAPA

WELCOME TO TAPA

We're delighted you found your way here! To get you started, we thought we'd share our favourite way to experience Tapa... and that's by grabbing one of our Cocktails (from below!) with some of our Sourdough Bread & Gordal Olives from our Para Picar section (opposite!) and one of our AWESOME Charcuterie Boards (again, opposite!) whilst you choose your Tapas & a Bottle of Wine for the main event! We do, however, very much encourage you to find your own style, but, whatever you fancy doing, work to a rule of thumb of two or three Tapas per person to start with, remember you can order as many times as you want and if at any point you're stuck, please don't hesitate to give us a shout- we're always more than happy to help! Have a really great experience with us today, que aproveche!

Love, Dan, Greig & The Tapa Team

CÓCTELES COCKTAILS

Designed in collaboration with our Kitchen Team, when it came to creating our Cocktail List we set ourselves some challenges- our Cocktails had to either be unique to us, showcase the immense selection of Spanish drinks we stock or utilise ingredients that might otherwise go to waste- like the water from the Chickpeas (which has been rebranded as Aquafaba recently!), Basil from our Pesto & the Brine of the Guindilla Peppers. We're super proud of them, however, if you don't see something you fancy, head over to our Drinks Menu to check out our selection of Classic Cocktails too!

SOMETHING FRUITY...

BLUEBERRY & LEMON DAQUIRI

£8.95

Come On! You Can't Tell Us You've Had a Blueberry Daquiri Before?!

Barcardi Carta Blanca Rum/ Fresh Lemon Juice/ Homemade Blueberry Syrup/ Simple Syrup

SOMETHING SOUR...

ORUJO SOUR

£8.95

Think... A Spanish Twist on a Pisco Sour

Habelas Hailas Orujo/ Fresh Lemon Juice/ Aquafaba/ Simple Syrup

SOMETHING REFRESHING...

REBUJITO

£8.95

A Long, Traditional Spanish Aperitif from Andalucía

Port of Leith Manzanilla Sherry/ Fanta Lemon/ Mint Leaves

SOMETHING FIZZY...

PATXARAN & ORANGE SPRITZ

£8.95

Think... A Spanish Aperol Spritz (But Waaaaaaay Better!)

Azanza Patxaran/ Sugar Cube/ Angostura Bitters/ Cava

SOMETHING TROPICAL...

RASPBERRY RIPPLE, MANGO & PINEAPPLE MARGARITA

£8.95

A Frozen Margarita. Designed to Make you Feel like You're Sitting on a Beach!

Jose Cuervo Especial Tequila/ Homemade Mango & Pineapple Juice/ Homemade Raspberry Syrup

SOMETHING SAVOURY...

BASIL SMASH

£9.50

Yes, It's Made with Basil, But, Somehow It's Also Refreshing?! Think... A Savoury Mojito

Lind & Lime Gin/ Basil Leaves/ Fresh Lemon Juice/ Simple Syrup

SOMETHING CLASSIC...

FILTHY, DIRTY MARTINI

£9.50

A Nod To Our Bond Posters

Olive Oil Washed Lind & Lime Gin/ Port of Leith Manzanilla Sherry/ Guindilla Brine

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 Ibérico Pâté Dressed with a Pedro Ximénez Gel, Jamón Ibérico de Bellota & Semi-Cured Manchego Cheese

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**

And if you've not already guessed, we're all about artisanal Spanish produce in Tapa with the headline act being 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 husbandry, 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!

CROQUETAS DE POLLO

£6.50

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

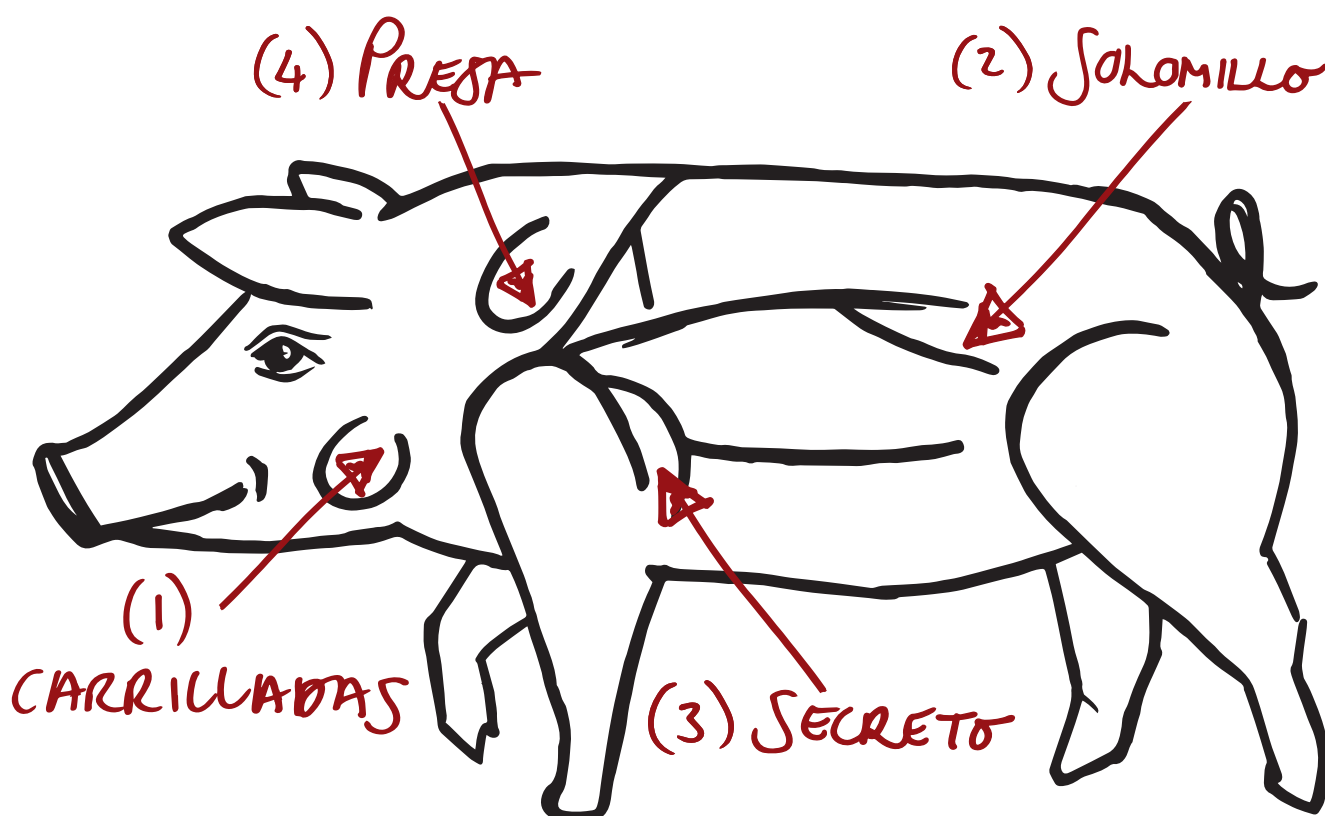
£17.00

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

CROQUETAS DE ARROZ NEGRO £6.50

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

PUNTILLITAS £8.95

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

FRITURA DE PEZ SAPO £9.95

Panko Encrusted Monkfish. Served with Mojo Picon (A Flavoursome Paprika Enriched Sauce from the Canary Islands)

CARPACCIO DE PULPO £12.00

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

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 Their Shells & Dressed in a Homemade Garlic & Herb Infused Olive Oil

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

PLEASE TURN OVER FOR DESSERTS, COFFEES, LIQUEURS & BRANDIES...

POSTRES **DESSERTS**

CHURROS CON CHOCOLATE

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

£6.95

TARTA DE QUESO DE SAN SEBASTIÁN

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

£7.95

HELADO DE BUTTERMILK Y PEDRO XIMENEZ

Homemade Buttermilk Ice Cream, Sat Atop Migas Dulce (Brioche Breadcrumbs Enriched with Butter and Muscovado Sugar) & Served with a Measure of PX Sherry to Pour Over it All

£7.95

TABLA DE QUESOS

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+++**

£15.00

CÓCTELES DE POSTRE **DESSERT COCKTAILS**

CHOCOLATE ORANGE

It's Not Terry's, It's Ours!

£8.95

TOBLERONE

Out on it's Own... Triangular Chocolate!
Yep, We Loved That Advert When We Were Kids, So, We Were Chuffed When We Figured Out How to Make It Into a Cocktail!

£8.95

AFTER EIGHT

It's Called an After Eight, But, You have our Permission to Enjoy this Cocktail Whenever You Like!

£8.95

ESPRESSO MARTINI

Yes, We Know, It Doesn't Quite Fit with the Rest Of The Cocktails on Here, But, it's a Classic & We Couldn't Not Include It!

£9.50

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

ESPRESSO

£2.50

DOUBLE ESPRESSO

£3.50

AMERICANO

£3.50

+++Add a Jug of Hot or Cold Milk for £0.25+++

CAFÉ LATTE

£3.75

Single Shot of Espresso Topped with Textured Milk

CARAJILLO

£6.95

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

TÉ

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

£2.95

CHOCOLATE CALIENTE

Rich, Spanish Hot Chocolate Topped with Whipped Cream

£3.95

CAFÉ CORTADO

Single Shot of Espresso with the Same Again of Textured Milk

£3.25

CAFÉ CON LECHE

Double Shot of Espresso Topped with Textured Milk

£3.75

CAFÉ BOMBÓN

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

£3.95

CAFE ASIÁTICO

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

£7.50

PARA TERMINAR LIQUEURS

If We've Not Caught You with Our Dessert Cocktails, Why Not Try One of Our Incredible Spanish Liqueurs Instead?! 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!

LICOR 43 £4.75

Cartagena, Murcia: 31%

An Aromatic, Vanilla Infused Rum Liqueur, The Most Popular Liqueur in Spain

LICOR 43 HORCHATA £4.75

Cartagena, Murcia: 16%

A Creamy Infusion of Licor 43 with Tiger Nut, Spice & Citrus- Vegan Certified

LICOR 43 BARISTO £4.75

Cartagena, Murcia: 31%

A Fusion of Licor 43 & Coffee from The Canary Islands

PATXARAN AZANZA £4.75

San Sebastián, País Vasco: 25%

A Wild Sloe Berry & Aniseed Liqueur

RON MIEL £4.75

Gran Canaria: 20%

A Honey Rum Liqueur

MASCARO £4.75

Vilafranca del Penedes. 40%

An Intense Yet Delicately Flavoured Orange Liqueur. Think... Cointreau, But, Like, Ten Times Better

ORUJO DE GALICIA HABELAS HAILAS £4.75

A Coruña, Galicia: 40%

A Pomace Brandy Made From Distilling Leftovers of the Wine Production in Galicia

CREMA CAFÉ JAMAICANO HABELAS HAILAS £4.75

A Coruña, Galicia. Spain: 15%

A Jamaican Coffee Infused Cream Liqueur Made Using Orujo de Galicia as a Base

CREMA DE LICOR HABELAS HAILAS £4.75

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 £4.75

A Coruña, Galicia: 25%

An Aromatic, Herbal Version of Orujo de Galicia

CREMA CATALANA £4.75

Barcelona, Cataluña: 17%

Not to Be Confused with the Dessert! Think... Crème Brûlée in a Glass

PONCHE CABALLERO £4.75

El Puerto de Santa María, Andalucía: 25%

An Orange & Cinnamon Brandy Liqueur

ANIS TALAVERANA £4.75

Talaverana de la Reina: 35%

Sweet, Aniseed Flavoured Liqueur

PLEASE TURN OVER FOR OUR SELECTION OF BRANDIES...

BRANDY DE JEREZ BRANDY

All Our Brandies are 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!

SOBERANO 12

£4.95

Brandy de Jerez: Airen: 36%
Sweet Notes of Toasted Caramel & Touches of Mature Oak

TORRES 10

£5.50

Vilafranca del Penedes: 38%
A Smooth, Easy Drinking Brandy from the World's Leading Brandy Brand

MASCARO

£5.50

Vilafranca del Penedes. 40%
Rich with Caramelised Fruit, Fudge & Sweet Spices

ALVEAR GRAN RESERVA

£6.75

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

£8.25

Vilafranca del Penedes: Parellada/ Ugni Blanc: 40%
A Rich, Elegant & Decadently Flavoursome Brandy

CARLOS PRIMERO

£8.25

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

CARLOS PRIMERO AMONTILLADO CASK

£8.75

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

CONDE DE OSBORNE

£9.50

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

CARDENAL MENDOZA

£9.75

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

TORRES 30

£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

END OF MENU

WE HOPE YOU ENJOY YOUR EXPERIENCE!