

**¡FAE LEITH  
NAVIDAD!**



**TAPA**  
**MENU DE NAVIDAD**  
**2024**

**TO BEGIN WITH...**

**PAN**

Home Baked Sour Dough Bread.  
Served with a Trio of Dips; Spanish Extra Virgin Olive  
Oil, Beetroot Hummus & a Pesto Made with  
Semi-Cured Manchego Cheese

**SELECCIÓN DE SABORES ESPAÑOLES**

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

**...WHILST YOU CHOOSE...**

**YOUR CHOICE OF TWO TAPAS DISHES PER PERSON  
FROM OUR TAPAS MENU**

**...THAT WE'LL SERVE ACCOMPANIED BY...**

**PIMIENTOS DE PADRÓN**

Spanish Green Peppers.  
Pan Seared & Adorned with Maldon Sea Salt  
Beware some are HOT!

**BERENJENAS CON MIEL**

Aubergine Crisps. Drizzled with Honey

**PATATAS MIXTA**

Crisp, Red Rooster Potatoes.  
Topped with Both Bravas (Spicy Tomato Salsa)  
& Alioli (Homemade Garlic Salsa) Sauces

**...THEN TO FINISH...**

**CHURROS CON CHOCOLATE**

Sugared Spanish Pastries. Served with Molten Hot Chocolate Dip

**£32 POR PERSONA**  
**ALL DAY TUESDAY TO THURSDAY & UNTIL 17:00**  
**FRIDAY & SATURDAY**

**£37**  
**FROM 17:00 ON FRIDAY & SATURDAY**

## ***CHRISTMAS SPECIAL***

Available to be chosen as one of your Two Tapas, or, better still, as an extra dish as 50p from every portion of Croquetas de Navidad sold this Festive Season goes to The Edinburgh North East Food Bank

## ***CROQUETAS DE NAVIDAD***

(3) Christmas Croquettes. Stuffed with Turkey, Roast Potatoes & Sausage Meat & Sat Atop of a Sage & Garlic Alioli

***£7.50***



## **DESDE LA DEHESA/ FROM THE MEADOW**

### **CROQUETAS DE POLLO**

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

### **MORCILLA DE BURGOS**

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

### **CHORIZO**

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

### **PERRITO CALIENTE**

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

### **CARRILLADAS**

Iberian Black Pig Cheeks. Slow Cooked, Our Unctuous Pig Cheeks Are Adorned with Crispy Kale and Manchego Cheese & Truffle Oil Infused Polenta  
+++Plus £2 Supplementary Fee+++

### **SOLOMILLO**

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)  
+++Plus £3 Supplementary Fee+++

### **SECRETO**

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)  
+++Plus £5 Supplementary Fee+++

### **PRESA**

Akin to a Fillet Steak, We Char-grill Our Presa To Medium Rare & Adorn It with a Porcini Mushroom & Tarragon Alioli  
+++Plus £7 Supplementary Fee+++

## **DESDE LA MAR/ FROM THE SEA**

### **CROQUETAS DE ARROZ NEGRO**

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

### **VIEIRAS**

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+++

**PLEASE TURN OVER FOR MORE OF OUR  
FISH DISHES & OUR VEGETARIAN TAPAS**

## **DESDE LA MAR/ FROM THE SEA**

### **PUNTILLITAS**

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

### **FRITURA DE PEZ SAPO**

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

### **CARPACCIO DE PULPO**

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

### **GAMBAS**

Prawns. Three Large, Fresh Water Prawns, Char- grilled in Their Shells  
& Dressed in a Homemade Garlic & Herb Infused Olive Oil  
+++Plus £2 Supplementary Fee+++

### **CEVICHE**

Sea Bass. Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped  
with Fresh Coriander, Red Onion, Mango & Pomegranate  
+++Plus £2 Supplementary Fee+++

## **DESDE EL CAMPO/ FROM THE LAND**

### **BERENJENAS CON MIEL**

Aubergine Crisps. Drizzled with Honey

### **ENSALADA DE REMOLACHA CON QUESO FETA**

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

### **COUSCOUS MEDITERRANEO**

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

### **ALCACHOFAS CON AJO BLANCO**

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

### **ESPÁRRAGOS Y CEBOLLETAS**

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**

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

## **END OF TAPAS MENU**

**PLEASE TURN OVER FOR SOME HOUSEKEEPING...**

## **HOUSEKEEPING**

We're delighted that you're interested in our Soft Launch Of our Menu de Navidad, but, the following Terms & Conditions are required to be observed to insure your party goes off without a hitch!

### **YOUR RESERVATION**

Please be aware:

- \* That all guests in your party are required to dine from this Menu.
- \* Tables of seven or more persons are required to pay a deposit of £10 per person to confirm the reservation and that all bookings are regarded as provisional until the deposit is paid in full.
- \* It will be detailed in our correspondence with you when your deposit is to be paid, and failure to adhere to this time frame will result in your booking being cancelled without further notice.
- \* Should your numbers decrease with less than 24 hours' notice, the difference between the deposit paid and those in attendance (multiplied by £10) will be regarded as a late cancellation fee and will not be transferable to your final bill/ returned onto you.
- \* That cancellation of your reservation with less than 24 hours' notice will result in you forfeiting your full deposit.
- \* All guests must be seated and ready to order within 30 minutes of your booking time- failure to do so will result in forfeiting your deposit payment in full.

### **DECORATING THE VENUE**

- \* There is refundable bond of £100 required to be paid should you wish to decorate any part of the venue. The bond is to cover any damage, or, if you leave without adequate removal of all items and will be repaid immediately after inspection of the space.
- \* Under no circumstances is confetti permitted within the venue.

### **BRINGING A CAKE**

- \* If it's a celebration, you are permitted to bring your own cake, however, the Menu price will not change if you choose not to partake in the dessert component of the Menu in lieu of a cake i.e. the Menu will remain priced at £25 per person.

### **SEVERE WEATHER POLICY**

- \* In the event that we are unable to open due to severe weather, you will be contacted and offered dates in which the party may reschedule. These dates are subject to availability.

### **SERVICE CHARGE**

- \* A discretionary service charge of 12% will be added to your final bill. 100% of this amount goes directly to our team.

### **BEHAVIOUR**

- \* Management reserves the right to refuse admission & alcohol sales and it is expected that all guests conduct themselves in an appropriate manner when dining with us.

### **THE TAPA TEAM**