

# Specific Dietary Requirement Menu

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**Vegan Menu: Pages 1 & 2**

**Menu for those that are Gluten Intolerant: Pages 3 & 4**

**Menu for those that are Lactose Intolerant: Pages 5 & 6**

## Menu para Veganos/ Vegan Menu

¡So...there's lots of different ways to enjoy your tapas & whilst we absolutely urge you to discover your own style, if you're looking for a starting point we'd suggest that you grab a few things from the section below with a cheeky aperitif to enjoy whilst you choose your tapas & wine for the main event!

## Recomendamos/Our Recommendations

**Pan.....£2.00 Por Persona**

Home Baked Sour Dough Bread. Served with a Trio of Dips;  
Orodeal Extra Virgin Olive Oil, Beetroot Hummus & a Pesto Made with Semi-Cured Manchego Cheese  
FYI: ¡We have an amazing Basil Infused Olive Oil that is literally the same as the Pesto, so,  
please just ask for yours to be served with this instead!

**Aceitunas.....£3.95**

Gordal Olives. ¡From Spain But Marinated in Leith!

## Tapas Menu

¡Ok! ¡So now you've ordered something to sate your appetite, before we set you off into the main menu, we just want you to know that this is a safe space, entirely free of judgement, so, whilst we suggest two or three tapas dishes per person, it's entirely up to you how many you want to go for! ¡Just remember you can order as many times as you want!

**Berenjenas con Miel.....£4.95**

Aubergine Crisps. Drizzled with Honey  
FYI: ¡We have Tate & Lyle's Golden Syrup, please ask for yours to be served with this instead of honey!

**Ensalada de Remolacha con Queso Feta.....£5.95**

Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa  
FYI: ¡Please just ask for this to be made without the cheese, it's just as exciting!

**Pimientos de Padrón.....£5.95**

Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt  
Please Be Aware: ¡The whole USP of these peppers is that some are exceptionally HOT!

**Couscous Mediterraneo.....£6.50**

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

**Espárragos y Cebolletas.....£6.95**

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/Extras

**Patatas Bravas.....£3.50**  
Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

**Patatas a lo Pobre.....£3.95**  
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

## Postres/ Desserts

**Helado**.....£4.50

Swedish Glace Vanilla Ice Cream

Suitable for Vegetarians & Vegans, Swedish Glace is also Dairy Free, Lactose Free & Kosher

FYI: By far & away the best non-dairy ice cream we've ever tasted!

**Churros con Chocolate**.....£5.95

Sugared Spanish Pastries. Accompanied By a Molten Hot Chocolate Dipping Sauce That Is Vegan Appropriate!

## Cafe/ Coffees & Teas

We will always have Soya/ Coconut/ Almond/ Oat Milks in the restaurant so we can make any Coffee that you'd like just without cows milk, so, please just ask for your favourite!

# Menu sin Gluten/ Menu for those with Gluten Intolerance

¡So...there's lots of different ways to enjoy your tapas & whilst we absolutely urge you to discover your own style, if you're looking for a starting point we'd suggest that you grab a few things from the section below with a cheeky aperitif to enjoy whilst you choose your tapas & wine for the main event!

## Recomendamos/Our Recommendations

**Aceitunas.....£3.95**  
Gordal Olives. ¡From Spain But Marinated in Leith!

**Embutidos.....£12.00**  
A Sharing Platter of Spanish Cured Meats & Cheese. With;  
(2) Jamón Serrano Gran Reserva, (4) Chorizo & (4) Salchichon Ibérico de Bellota, (4) Lomo Curado,  
(4) Semi-Cured Manchego Cheese & Guindilla Peppers

**Jamón Ibérico de Recebo.....£15.00**  
100g of Hand Cut Jamón Ibérico de Recebo. ¡Cured for 24 months From Figs Fed Both Acorns & Cereal, This Is The Perfect Beginners Entry into The World of Jamón!  
FYI: ¡There is a small lead time to prepare this product, but, it's absolutely worth the wait!

**Jamón Ibérico de Bellota.....£20.00**  
80g of Hand Cut Jamón Ibérico de Bellota. ¡The Ultimate Jamón Experience! ¡Made from 100% Certified Ibérico Pigs, Allowed to Gorge Themselves on Acorns for Two Seasons & Then Cured for 48 Months, This is an Exquisite Example of The Incredible Husbandry of Jamón Not to be Missed!  
FYI: ¡There is a small lead time to prepare this product, but, it's absolutely worth the wait!

## Tapas Menu

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## Desde la Dehesa/From the Meadow

**Morcilla de Burgos.....£6.75**  
Spanish Black Pudding. Pan Fried & Rested upon a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg & Dusted with Spicy Paprika

**Chorizo.....£6.75**  
Chorizo. Char Grilled & Dressed with Aji (A Piquant, Roasted Yellow Pepper Sauce)

**Pinchos de Pollo.....£8.50**  
(2) Chargrilled Skewers of Tender Chicken Breast. Marinated in Piquant Moorish Spices

## Recomendamos/Our Recommendations

¡Below are two cuts of the INCREDIBLE beast that is the Iberian Black Pig! ¡Free to forage amongst the acorn rich forests that surround Salamanca in North Western Spain, their completely organic lifestyle creates unbelievably tender, nutty cuts of meat that are almost impossible to experience out with Spain!

**Secreto.....£9.95**  
Secreto Comes from Between the Shoulder Blade and the Loin of the Iberian Black Pig & Has an Incredible-Almost Buttery- Texture to it when Griddled. To Compliment This, We Adorn it with a Salsa de Romesco (An Absurdly Tasty Almond, Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

**Presa.....£12.00**  
Presa 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 a Fillet Steak. ¡So We Treat it Like a Steak! Griddling it to Medium Rare & Then Adorning it With a Porcini Mushroom & Tarragon Alioli

## Desde la Mar/From the Sea

**Carpaccio de Pulpo**.....£8.50  
Carpaccio of Slow Cooked Octopus. Adorned with a Homemade Basil Infused Olive Oil & Red Pepper Jam

**Gambas**.....£8.95  
(4) Large, Fresh Water Prawns. Char- Grilled in Their Shells  
FYI: These prawns are in their shells, so, you do need to peel them, but- for us- there's nothing more evocative of being in Spain than eating fresh shellfish like this, so, as you're peeling them, try & imagine you're on a veranda, basking in the sun, overlooking a secluded bay...rather than, you know, in Leith!

## Recomendamos/Our Recommendations

**Ceviche**.....£9.95  
Thinly Sliced Fillet of Sea Bass, Cured with Citrus. Topped with Fresh Coriander, Red Onion, Mango & Pomegranate  
Please Be Aware: ¡This dish is cured with the citrus rather than cooked, so, if that doesn't quite sound like your thing we'd absolutely recommend the Prawns from above, which are incredible!

## Desde el Campo/From the Land

**Ensalada de Remolacha con Queso Feta**.....£5.95  
Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa

**Pimientos de Padrón**.....£5.95  
Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt  
Please Be Aware: ¡The whole USP of these peppers is that some are exceptionally HOT!

**Espárragos y Cebolletas**.....£6.95  
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**.....£7.50  
Warm Goats Cheese. Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli & Accompanied by Peach Alioli

## Para Acompañar/Extras

**Patatas Bravas**.....£3.50  
Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

**Patatas Mixta**.....£3.95  
Crisp, Fried Potatoes. Topped with Both Spicy Tomato Salsa AND Homemade Garlic Salsa

**Patatas a lo Pobre**.....£3.95  
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

## Postres/Desserts

**Helado**.....£4.50  
Swedish Glace Vanilla Ice Cream  
Suitable for Vegetarians & Vegans, Swedish Glace is also Dairy Free, Lactose Free & Kosher  
FYI: ¡By Far & Away the Best Non Dairy Ice Cream We've Ever Tasted!

# Menu sin Lactosa / Menu for those with Lactose Intolerance

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(4) Semi-Cured Manchego Cheese & Guindilla Peppers  
FYI: Obviously you can't have the Cheese, so, please just ask for yours to be made without!

**Jamón Ibérico de Recebo.....£15.00**

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The Perfect Beginners Entry into The World of Jamón!  
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AWESOME Piece of Meat That is Akin to a Fillet Steak. So We Treat it Like a Steak! Griddling it to Medium  
Rare & Then Adorning it With a Porcini Mushroom & Tarragon Alioli

## Desde la Mar/From the Sea

|  |       |
|--|-------|
| <b>Chipirones Fritos</b> .....   | £6.50 |
| Baby Squid. Lightly Floured, Fried Until Crispy & Then Dressed in a Garlic & Herb Infused Olive Oil.<br>Served with Alioli   |       |
| FYI: ¡Unfortunately, you can't have the Alioli dipping sause, so, try this with our Bravas sauce for a wee kick!   |       |
| <b>Confitada de Bacalao</b> .....  | £7.50 |
| Confit Fillet of Cod. Topped with a Sobrasada (A Soft, Pâté Like Chorizo from Mallorca) Crust  |       |
| <b>Carpaccio de Pulpo</b> .....  | £8.50 |
| Carpaccio of Slow Cooked Octopus. Adorned with a Homemade Basil Infused Olive Oil & Red Pepper Jam   |       |
| <b>Gambas</b> .....  | £8.95 |
| (4) Large, Fresh Water Prawns. Char- Grilled in Their Shells   |       |
| FYI: These prawns are in their shells, so, you do need to peel them, but- for us- there's nothing more evocative of being in Spain than eating fresh shellfish like this, so, as you're peeling them, try & imagine you're on a veranda, basking in the sun, overlooking a secluded bay...rather than, you know, in Leith! |       |

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| Thinly Sliced Fillet of Sea Bass, Cured with Citrus. Topped with Fresh Coriander, Red Onion, Mango & Pomegranate  |       |
| Please Be Aware: ¡This dish is cured with the citrus rather than cooked, so, if that doesn't quite sound like your thing we'd absolutely recommend the Confitada de Bacalao dish from above, instead! |       |

## Desde el Campo/From the Land

|  |       |
|--|-------|
| <b>Berenjenas con Miel</b> .....   | £4.95 |
| Aubergine Crisps. Drizzled with Honey  |       |
| <b>Ensalada de Remolacha con Queso Feta</b> .....  | £5.95 |
| Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa   |       |
| FYI: ¡Please just ask for this to be made without the cheese, it's just as exciting!   |       |
| <b>Pimientos de Padrón</b> .....   | £5.95 |
| Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt   |       |
| Please Be Aware: ¡The whole USP of these peppers is that some are exceptionally HOT!   |       |
| <b>Couscous Mediterraneo</b> .....   | £6.50 |
| Giant Couscous, Chick Pea & Kidney Bean Salad. Bound with Zesty Citrus Fruit & Mojo Verde (A Coriander Enriched Salsa from the Canary Islands)                 |       |
| <b>Espárragos y Cebolletas</b> .....   | £6.95 |
| 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/Extras

|  |       |
|--|-------|
| <b>Patatas Bravas</b> .....  | £3.50 |
| Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa                  |       |
| <b>Patatas a lo Pobre</b> .....  | £3.95 |
| Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers |       |

## Postres/ Desserts

|   |       |
|---|-------|
| <b>Helado</b> .....   | £4.50 |
| Swedish Glace Vanilla Ice Cream   |       |
| Suitable for Vegetarians & Vegans, Swedish Glace is also Dairy Free, Lactose Free & Kosher                |       |
| FYI: ¡By far & away the best non-dairy ice cream we've ever tasted!                                       |       |
| <b>Churros con Chocolate</b> .....  | £5.95 |
| ¡Sugared Spanish Pastries. Accompanied By a Molten Hot Chocolate Dipping Sauce That Is Vegan Appropriate! |       |

## Cafe/ Coffees & Teas

¡We will always have Soya/ Coconut/ Almond/ Oat Milks in the restaurant so we can make any Coffee that you'd like just without cows milk, so, please just ask for your favourite!