

TAPA
SPECIAL DIETARY REQUIREMENT MENU_____

VEGAN MENU_____ **PAGES 1 & 2**
MENU FOR THOSE THAT ARE GLUTEN INTOLERANT 3,4,5
MENU FOR THOSE THAT ARE LACTOSE INTOLERANT 6,7,8

VEGAN MENU

¡So! ¡There's lots of different ways to enjoy our tapas & we absolutely urge you to discover your own style, but, if you're looking for a starting point we'd suggest that you grab a few things from our Para Picar Section below whilst you choose your Tapas for the main event! ¡And if at any point you need a hand, please don't hesitate to ask, we're always more than happy to chat about our food! ¡Que aproveche!

PARA PICAR / TO GET YOU STARTED

PAN £2.00 POR PERSONA

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

FYI: ¡We have an amazing Basil Infused Olive Oil that has the same flavour profile as the Pesto, so, please ask for yours to be served with this instead!

GUINDILLAS..... £2.50

Pickled Spanish Green Peppers

PATATAS FRITASSMALL (40G) £1.70

Artisanal Black Truffle Flavoured Crisps

LARGE (125G) £4.00

HABAS FRITAS £2.50

Crispy Roasted Broad Beans

KIKONES £2.50

Crunchy Giant Roasted Corn Kernels

ALMENDRAS DE VALENCIA £3.00

Salted Almonds from Valencia

BANDERILLAS £3.00

(5) Skewers of Pickled Gherkin/ Pickled Onion/ Olive/ Guindilla Peppers/ Red Pepper

ACEITUNAS £3.95

Gordal Olives. Home Marinated

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, so, 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 want to go for! ¡We won't judge you! ¡But just remember you can order as many times as you want!

DESDE EL CAMPO / FROM THE LAND

BERENJENAS CON MIEL £4.95

Aubergine Crisps. Drizzled with Honey

FYI: ¡We have Tate & Lyle's Golden Syrup available as a substitute for Honey in this dish, please just ask!

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 dish to be made without the Feta Cheese, it's just as exciting, we promise!

PIMIENTOS DE PADRÓN £5.95

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 £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

PARA ALGO DULCE / SOMETHING SWEET

CHURROS CON CHOCOLATE £5.95
Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce

FYI: ¡Our Hot Chocolate Dipping Sauce is Vegan appropriate, but, we also have Tata & Lyle's Golden Syrup if you'd prefer- please just say!

HELADO £4.50
Swedish Glace Vanilla Ice Cream. Served in a Gluten Free Waffle Cone Adorned with a Salsa de Patxran
(A Sauce Made from Strawberries Macerated in Patxaran) & Topped with Candied Walnuts

CAFE / COFFEES

¡All our coffee is single origin, 100% Arabica beans, that are fully traceable from the Department of Nariño, Columbia & are roasted freshly for us by the Cobbled Roasters on Thistle Street in Edinburgh!

¡We always have Soya, Coconut, Almond & Oat Milks in the restaurant, so, we can make any Coffee that you might like with one of these, please just ask for your favourite!

MENU FOR THOSE THAT ARE GLUTEN INTOLERANT

¡So! ¡There's lots of different ways to enjoy our tapas & we absolutely urge you to discover your own style, but, if you're looking for a starting point we'd suggest that you grab a few things from our Para Picar Section & Charcuterie Sections below whilst you choose your Tapas for the main event! ¡And if at any point you need a hand, please don't hesitate to ask, we're always more than happy to chat about our food!

PARA PICAR / TO GET YOU STARTED

PAN £2.00 POR PERSONA

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

FYI: ¡We will always have Gluten Free Bread Rolls & Oat Cakes for you to have as an alternative to our Sourdough Bread- please just be aware that there's a short lead time to prepare the Bread, but, otherwise, we got you!

GUINDILLAS..... £2.50

Pickled Spanish Green Peppers

PATATAS FRITAS**SMALL (40G) £1.70**

Artisanal Black Truffle Flavoured Crisps **LARGE (125G) £4.00**

HABAS FRITAS £2.50

Crispy Roasted Broad Beans

KIKONES £2.50

Crunchy Giant Roasted Corn Kernels

ALMENDRAS DE VALENCIA £3.00

Salted Almonds from Valencia

BANDERILLAS £3.00

(5) Skewers of Pickled Gherkin/ Pickled Onion/ Olive/ Guindilla Peppers/ Red Pepper

BOQUERONES £3.95

Fresh, Cured Anchovy Fillets

ACEITUNAS £3.95

Gordal Olives. Home Marinated

ANCHOAS £4.95

Salt Cured Anchovy Fillet

CHARCUTERIA / CHARCUTERIE

EMBUTIDOS DE LA CASA £12.00

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, (4) Payoyo, (4) Mezcla, (2) Mahón & (2) San Simon Cheeses

JAMÓN IBÉRICO DE RECEBO £15.00

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 £4

JAMÓN IBÉRICO DE BELLOTA £20.00
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 £4

TABLAS IBÉRICA DE BELLOTA £32.00
The Ultimate Iberian 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

TAPAS MENU

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DESDE LA DEHESA / FROM THE MEADOW

MORCILLA DE BURGOS £6.75
Spanish Black Pudding. Pan Fried & Rested on 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 Ají (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 & the loin of the Iberian Black Pig & has 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
Presas 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 an aged 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

TRUCHA CURADO CON SOBORTE DE AGUACATE £8.50
Rainbow Trout. Cured with Tequila, Sweet Paprika & Chilli and Served with an Avocado Sorbet

CARPACCIO DE PULPO £8.50
Carpaccio of Slow Cooked Octopus. Adorned with a Duo of Sources; Homemade Basil Infused Olive Oil & Red Pepper Jam

GAMBAS £8.95
(4) Large, Fresh Water Prawns/ Homemade Garlic & Herb Infused Olive Oil Char- Grilled in Their Shells

RECOMENDAMOS / OUR RECOMMENDATIONS

CEVICHE £9.95
Thinly Sliced Fillet of Sea Bass. Cured with Citrus & Topped with Fresh Coriander, Red Onion, Mango & Pomegranate

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

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 ALIOLI £3.50
Crisp, Fried Potatoes. Topped with Homemade Garlic 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

PARA ALGO DULCE / SOMETHING SWEET

CUCURUCHO DE HELADO DE PEDRO XIMENEZ £6.95
Homemade Pedro Ximenez Ice Cream. Served in a Gluten Free Waffle Cone Adorned with a Salsa de Patxran
(A Sauce Made from Strawberries Macerated in Patxaran) & Topped with Candied Walnuts

TABLA DE QUESOS / CHEESE BOARD

TABLA DE QUESOS £15.00
A Sharing Platter of Spanish Artisanal Cheeses. With;
(4) Semi-Cured Manchego, (4) Payoyo, (4) Mezcla, (2) Mahón & (2) San Simon Cheeses. Served with
Gluten Free Oatcakes

MENU FOR THOSE THAT ARE LACTOSE INTOLERANT

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GUINDILLAS..... £2.50

Pickled Spanish Green Peppers

PATAS FRITAS**SMALL (40G) £1.70**

Artisanal Black Truffle Flavoured Crisps

LARGE (125G) £4.00

HABAS FRITAS £2.50

Crispy Roasted Broad Beans

KIKONES £2.50

Crunchy Giant Roasted Corn Kernels

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DESDE LA MAR / FROM THE SEA

CHIPIRONES FRITOS £6.50
Baby Squid. Lightly Floured & Fried Until Crispy. Served with a Homemade Garlic Salsa

FYI: ¡Our Alioli is made with milk, so, please just ask for yours to be served without this!

TRUCHA CURADO CON SOBORTE DE AGUACATE £8.50
Rainbow Trout. Cured with Tequila, Sweet Paprika & Chilli and Served with an Avocado Sorbet

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Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa

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PIMIENTOS DE PADRÓN £5.95
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
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PARA ALGO DULCE / SOMETHING SWEET

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