

BIENVENIDOS A TAPA

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 & Charcuteria Sections- below- whilst you choose your Tapas for the main event from the middle pages of the Menu! 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	
GUINDILLAS	£2.50
Pickled Spanish Green Peppers	
PATATAS FRITAS	SMALL (40G) £1.70 LARGE (125G) £4.00
Artisanal Black Truffle Flavoured Crisps	
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	
CORTEZAS DE CERDO	£3.50
Spanish Pork Scratchings. Dusted with Spicy Paprika	
BOQUERONES	£3.95
Fresh, Cured Anchovy Fillets	
ACEITUNAS	£3.95
Gordal Olives/ Home Marinated	
ANCHOAS	£4.95
Salt Cured Anchovy Fillets	

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 iCured 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 iMade 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
iThe 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

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 LA DEHESA / FROM THE MEADOW

CROQUETAS DE POLLO ASADO £5.50

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

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)

CARRILLADAS IBÉRICAS £8.50

Iberian Black Pig Cheeks. Slow Cooked in an Unctuous Brandy & Red Wine Sauce

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! They are a tad bit more expensive than our other dishes, but, are absolutely worth it!

SECRETO £9.95

Secreto comes from between the shoulder blade & the loin of the Iberian Black Pig & has an 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 as such! Griddling it to Medium Rare & then adorning it With a Porcini Mushroom & Tarragon Alioli

DESDE LA MAR / FROM THE SEA

CROQUETAS DE ARROZ NEGRO £5.50

(3) Squid Ink & Prawn Croquettes. Served on a Homemade Garlic Salsa

PUNTILLITAS £6.50

Baby Squid. Floured & Fried Until Crispy. Served with a Homemade Garlic Salsa

TRUCHA CURADA 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 Sauces; 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

BERENJENAS CON MIEL	£4.95
Aubergine Crisps. Drizzled with Honey	
CROQUETAS DE CHAMPIÑONES	£5.50
(3) Mushroom Croquettes. Topped with Shavings of Semi-Cured Manchego Cheese & Drizzled with Truffle Oil	
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	
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)	
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

CHURROS CON CHOCOLATE	£5.95
Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce	
TARTA DE QUESO DE SAN SEBASTIÁN	£6.95
A Light, Completely Unique Cheesecake from San Sebastián in the Basque Country. Accompanied by Homemade Dulce de Leche	
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 Patxaran (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	

PARA TERMINAR / TO FINISH

Every community in Spain make it own spirits and liqueurs, which- when paired with a coffee from below- is how we would absolutely recommend you round off your meal with us!
All our liqueurs are poured to 25ml and served over ice.

LICOR 43	(25ML)...	£4.50
Cartagena, Murcia. Spain: 31%		
An Aromatic, Vanilla Infused Rum Liqueur		
PONCHE CABALLERO	(25ML)...	£4.50
El Puerto de Santa María, Andalucía. Spain: 25%		
An Orange & Cinnamon Infused Brandy Liqueur		
ANIS DEL MONO	(25ML)...	£4.50
Badalona, Cataluña. Spain: 35%		
A Dry, Aniseed Liqueur		
CREMA CATALANA	(25ML)...	£4.50
Barcelona, Cataluña. Spain: 17%		
Think: Crème Brulee in a Glass		
MASCARO	(25ML)...	£4.50
Vilafranca de Penedés, Cataluña. Spain: 40%		
A Stunning Orange Liqueur...That is Waaaaaay More Delicious Than Cointreau!		
PATXARAN (AZANZA)	(25ML)...	£4.50
San Sebastián, País Vasco. Spain: 25%		
A Wild Sloe Berry & Aniseed Flavoured Liqueur		
ORUJO DE GALICIA (HABELAS HAILAS)	(25ML)...	£4.50
A Coruña, Galicia. Spain. 40%		
A More Sophisticated Spanish Version of Grappa!		
LICOR DE HEIRBAS (HABELAS HAILAS)	(25ML)...	£4.50
A Coruña, Galicia. Spain. 25%		
A Herbal Version of the Above Liqueur. Perfect as a Digestif!		
CREMA DE LICOR (HABELAS HAILAS)	(25ML)...	£4.50
A Coruña, Galicia. Spain. 15%		
A Cream Liqueur, Similar to Baileys		

SOLD OUT!

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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!

Below is a selection of Coffees that are specific to Spain, however, don't worry if you don't see your usual caffeine fix...as we have an Espresso Machine and can make you anything you'd like! We also have Decaf Coffee & Soya/ Coconut/ Almond/ Oat Milks as well, so, if a Decaf Soya Latte is your thing, that's not a problem at all!

CAFÉ CORTADO	£2.25
A Shot of Espresso with a Dash of Textured Milk	
CAFÉ BOMBÓN	£2.95
Black Coffee with a Layer of Super Sweet Condensed Milk at the Bottom	
CARAJILLO	£5.95
Double Espresso, With a Side Measure of Delicious Soberano 5 Spanish Brandy	
CAFÉ ASIÁTICO	£6.50
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	
TÉ	£2.25
Tea! So, not typically associated with Spain, of course, but, we have a really great selection of teas that are all Fair Trade & are 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	

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