

# Bienvenidos a Tapa

¡Welcome to Tapa! ¡As a small, independent restaurant we're delighted that you found your way here! ¡Did you know that we were voted Edinburgh's Hidden Gem this year?!

¡Anyway! ¡We realise that for the uninitiated our menu can seem daunting, so, we thought we'd help start you off by describing our favourite way to enjoy our Tapas! ¡What we love to do, then, is grab some of our ridiculously good home baked bread with some of our fantastic Gordal Olives, Almonds or Anchovies & a glass of utterly superb Tio Pepe Sherry or Marqués de la Sardana Cava to sate our appetite during negotiations as we try to whittle down our choices to just two or three Tapas dishes per person! (¡Trust us this part can be intense!)

¡Don't worry you can always order more (¡we're not going to judge you!), but, we think that two/three per person is a great starting point! However, if you'd like any further pointers or tips (¡we've even included our own recommendations & drinks pairings!), please don't hesitate to ask, as we're always more than delighted to help! ¡Otherwise, we hope you have an amazing meal!

Love, The Tapa Team

## Para Picar/To Get You Going

<b>Pan</b> .....	<b>£2.00 Por Persona</b>
Home Baked Sour Dough Bread Served with a Trio of Homemade Dips- Olive Oil & Balsamic Vinegar, Beetroot Hummus & a Manchego Cheese Infused Pesto	
<b>Boquerones</b> .....	<b>£3.50</b>
Anchovy Fillets Marinated in Extra Virgin Olive Oil	
<b>Aceitunas</b> .....	<b>£3.95</b>
Spanish Gordal Olives (¡The Rolls- Royce of Olives!) Marinated in- House	
<b>Almendras de Valencia</b> .....	<b>£4.50</b>
Salted Almonds from Valencia. Delicate & Sweet in Taste	

## Recomendamos/Our Recommendations

¡Match any of the Dishes from the Para Picar Section with the Drinks we've Selected Below for the Perfect Start to Your Meal!

<b>Fino (Tio Pepe)</b> .....	<b>50ml Glass....£3.95</b>
Jerez: Palomino: 15%	
¡Perfect with Olives & Almonds, Tio Pepe is a Reviving, Uplifting Aperitif!	
<b>Cava (Marqués de la Sardana)</b> .....	<b>125ml Glass....£5.50</b>
Cava: Xarello/ Macabeo: 11.5%	
¡It Doesn't Need to Be a Celebration to Have a Glass of Fizz! ¡Go On, You Deserve it!	

## Croqueteria/HOMEMADE Croquettes

- Croquetas de Carrilladas**.....£5.50  
(3) Croquettes of Iberian Black Pig Cheeks, Sat Atop of a Salsa de Manzana  
(A Sauce Made from Apples Caramalised in Noé (a 30 Year Old Vintage)) Pedro Ximénez Sherry)
- Croquetas de Gambas**.....£5.50  
(3) Prawn Croquettes Rolled in Panko Breadcrumbs & Sat Atop of a Langostine Bisque
- Bombones de Valdeón**.....£5.50  
(3) Spanish Blue Cheese Croquettes Rolled in Crushed Almonds & Served on a Caramelised Pear Compote

## 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  
++Perfectly Matched with a Glass of Amontillado (Del Duque, 30 Year Old Vintage) Sherry++
- Chorizo**.....£6.75  
;Let's Not Mess Around Here...Our Chorizo is AWESOME! So We Keep it Simple, Char-Grilling it & Dressing it With Aji (A Spiced, Roasted Yellow Pepper Sauce)
- Costillas**.....£7.50  
A Half Rack of Baby Back Ribs, Braised in our Own Sexy Yeast Lager then Glazed in a Sticky Homemade Marinade & Finished on the Char Grill
- Pollo al Cazador**.....£8.50  
Boneless Chicken Thighs Baked Slowly in an Almond & Soberano 5 Brandy Enriched Sauce
- Venado**.....£9.95  
The Chef's Mothers Recipe for Slow Cooked Venison & Seasonal Vegetable Stew

## Recomendamos/Our Recommendations

;Below are two cuts of the INCREDIBLE beast that is the Iberian Black Pig! Free to forage amongst the dehesas (the acorn rich forests) that surround Salamanca in North Western Spain, this organic lifestyle lends itself to tender, nutty cuts of meat that we've matched with two very different drinks. ;And if Sherry isn't your thing, try them both with the recommended Palacio Quemado wine- as it's vineyards are literally surrounded by the dehesas the pig struts around in!

- 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 Romesco Sauce (An Absurdly Tasty Almond & Red Pepper Sauce from Tarragona in Catalunya)  
++Perfectly Matched with a Small Glass of Palacio Quemado Red Wine++
- 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. We Griddle it to Medium Rare & Glaze it with a Peach Alioli & Adorn it with Candied Pine Nuts  
++Perfectly Matched with a Glass of Palo Cortado (Apostoles, 30 Year Old Vintage) Sherry++

## Desde la Mar/From the Sea

- Boquerones Fritos**.....£5.95  
Lightly Floured, Crispy, Whole Anchovies, Dressed in a Garlic, Herb & Chilli Salsa  
++Perfectly Matched with a Small Glass of Goru White Wine++
- Calamares**.....£6.50  
Salad of Lightly Floured, Crispy Squid, Dusted in La Dalia Pimentón de La Vera (Spicy Paprika) & Tossed with a Garlic & Herb Infused Olive Oil, Radish & Fresh Chilli

**Dorada.....£8.50**  
Pan Fried Fillet of Sea Bream Topped with our BRILLIANT Manchego Cheese Infused Pesto

**Gambas.....£8.95**  
(4) Large Tiger Prawns. Char- Grilled in Their Shells  
¡Ok...so...you've gotta peel them, but, trust us, these Prawns are so good that everyone in the room will be ordering them too when they see yours!

## Recomendamos/Our Recommendation

**Vieiras.....£9.95**  
(2) Pan Seared Scallops, Sat Atop of Butternut Squash Salsa, Dressed in a Garlic & Herb Infused Olive Oil & Adorned with Toasted Pumpkin Seeds

**Ceviche.....£9.95**  
Thinly Sliced Fillet of Sea Bass, Cured with Citrus & Topped with Red Onion, Mango & Pomegranate  
#Please be aware that this tapa is cured, rather than cooked, so, if that doesn't sound like your thing, we'd most definitely recommend our Dorada dish from the top of the page#

## Desde el Campo/From the Land

**Berenjenas con Miel.....£4.95**  
Aubergine Crisps, Drizzled with Honey

**Potaje de Garbanzos.....£5.50**  
Roasted Mediterranean Vegetable & Chick Pea Stew, Enriched with Moorish Spices

**Alcachofas.....£5.50**  
Artichokes Tossed with Sun- Dried Tomatoes, Black Olives & Thinly Sliced Gherkin. Drizzled with Basil Infused Olive Oil & Balsamic Vinegar

**Pimientos de Padrón.....£5.95**  
Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt  
¡Beware some are HOT!

**Ensalada de Aguacate y Garbanzos.....£5.95**  
Fanned Avocado & Roasted Chick Pea Salad. Dressed With Red Onion, Toasted Almonds & Sesame Seeds & a Homemade Balsamic Reduction

**Pera Confitada con Corazon de Valdeón.....£6.95**  
Winter Spiced Pear, Poached in Navajas Crianza (A Red Rioja) & Stuffed with a Light Spanish Blue Cheese Mousse. Dressed with the Liqueur that Poached the Pear & Adorned with Crushed Walnuts & Pistachio Dust  
¡Yes! ¡We know that's a lengthy description, but, we can't underplay how good this dish is to you!

**Brûlée de Queso de Cabra.....£7.50**  
Warm Goats Cheese with a Caramelised Muscovado Sugar Top (¡So it Looks like a Crème Brûlée!  
¡See What We Did There?!) Served with a Peach Alioli, Adorned with Pistachio Dust & Fresh Chilli

**Espárragos y Cebolletas.....£7.50**  
Asparagus Spears & Whole Spring Onions, Char Grilled & Adorned with Romesco Sauce  
(An Almond & Red Pepper Sauce from Tarragona in Catalunya)  
¡Our playful take on the AWESOME Catalan festival of Calçotada!

## Para Acompañar/Extras

**Patatas Bravas/ Patatas Alioli.....£3.50**

**Patatas Mixta.....£3.95**  
Crisp, Red Rooster Potatoes Topped with your choice of either Bravas (Spicy Tomato Salsa) or Alioli (Homemade Garlic Salsa). ¡OR...BOTH! ¡As Patatas Mixta- Please Just Ask!

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