



¡Las
Uvas!

Dear Guest,

Thank you for joining us for our New Year's Eve celebrations.

¡Enclosed in this wee pack is tonight's amazing menu- we genuinely hope you're going to love it!

¡And whilst we've poured our heart and soul into tonight's Menu, it's what happens after you've eaten tonight that very much sets spending Hogmanay in Tapa apart! And- we feel- requires a little bit of explaining to the uninitiated...

¡So...at 11pm we'll be joining our Iberian cousins in Madrid- via our overhead projector- to celebrate with them as they see in their New Year (¡they're an hour ahead of us, of course!) with their tradition of "Las Uvas"!

"¡Las Uvas?!" ¡Si! ¡So...in Spain the New Year's Eve tradition is that- for good luck- on each strike of the bell of Midnight you pop a grape in your mouth AND you're not allowed to chew any of them until all the bells have passed!

We will, then, be handing little parcels of grapes out to everyone from 10.45pm and asking everyone from the Back Room to come through to the Front Room (where our projector is) from 10.55pm in preparation.

¡Then at 11.50pm we'll be circulating with Glasses of Cava in preparation for bringing in the New Year proper- in the more traditional Scottish way- with the BBC & Jackie Bird! ¡Again, we'll be asking everyone from the Back Room to come through to the Front Room (at 11.55pm) & after we've all greeted in the New Year, we'll be joining hands (¡EVERYONE in the restaurant!) for a rousing rendition of Auld Lang Syne!

¡Finally, at 12.30- before Chef finishes for a well-deserved beer- he'll be sending out big plates of Churros con Chocolate for everyone to share!

Please be aware that last orders at the bar tonight are 1.30am with cloaks & carriages are from 02.00am

¡From everyone at Tapa, we hope you have a really great evening and we wish you a prosperous 2018!

All our love, The Tapa Team

Tapa
Hogmanay Menu
Monday 31st of December 2018

To Begin...

Pan, Jamón y Queso

Home Baked Sour Dough Bread Served with a Trio of Homemade Dips- Olive Oil & Balsamic Vinegar, Beetroot Hummus & a Manchego Cheese Infused Pesto & A Platter of Hand Sliced Jamón Ibérico from Montanegra in Extremadura & La Tradición Semi Cured Manchego Cheese from D.O Manchego

...followed by an...

Hors d'oeuvre

Trucha Curado/ Sorbete de Aguacate/ Tartillitas de Faisón

-Trout Cured with Lacuesta Rojo Spanish Vermouth/ Homemade Avocado Sorbet/
Pheasant Tartlet Adorned with a Pedro Ximenez Jam-

...then it's up to you...

**Your Choice of Two Tapas Dishes per person
from our Tapas Menu**

...that we'll serve accompanied by sharing plates of...

Berenjenas con Miel

Aubergine Crisps, Drizzled with Honey

Ensalada Mixta

Fresh Green Leaf, Tossed with Red Onion, Black Olives & Piccolo Tomatoes &
Dressed with a Capirete Vinagre de Jerez Vinaigrette

Patatas Bravas y Patatas Alioli

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

...and then, once you've finished all that, a...

Trou Normand

Espuma de Mojito

-A Palate Cleansing Mojito Foam-

...to set you up for our final flourish...

Cheesecake de Fruta de la Pasión/ Trufa de Chocolate/ Macaron de Pistachio

-A Passionfruit Cheesecake Topped with a Cava Foam, A White Chocolate
Truffle & a Pistachio Macaron-

E60 Por Persona

Please Choose Two Tapas from the following...

Croqueteria/Homemade Croquettes

Croquetas de Carrilladas

(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

(3) Prawn Croquettes Rolled in Panko Breadcrumbs & Sat Atop of a Langostine Bisque

Bombones de Valdeón

(3) Spanish Blue Cheese Croquettes Rolled in Crushed Almonds & Served on a Caramelised Pear Compote

Desde la Dhesa/From the Meadow

Morcilla de Burgos

Spanish Black Pudding, Pan Fried & Rested upon a Bed of Caramelised Red Onions & Topped with a Fried Quail's Egg

Chorizo

Char Grilled Chorizo, Dressed With Aji (A Spicy, Roasted Yellow Pepper Sauce)

Costillas

Half Rack Baby Back Ribs, Braised in our Own Sexy Yeast Lager then Glazed in our Sticky Homemade Marinade & Finished on the Char Grill

Pollo al Cazador

Boneless Chicken Thighs Baked Slowly in an Almond & Soberano 5 Brandy Enriched Sauce

Venado

The Chef's Mother' Recipe for Slow Cooked Venison & Seasonal Vegetable Stew

Secreto

Secreto is a Cut of Iberian Black Pig that Has an 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)

Preso

Preso is a Cut of Iberian Black Pig That is Almost Akin to a Fillet Steak. We Griddle it to Medium Rare & Glaze it with a Peach Alioli & Adorn it with Candied Pine Nuts

... Turning Over for Fish & Vegetable Dishes...

Desde la Mar/From the Sea

Calamares

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

Boquerones Fritos

Lightly Floured, Crispy, Whole Anchovies, Dressed in a Garlic, Herb & Chilli Salsa

Dorada

Pan Fried Fillet of Sea Bream Topped with our BRILLIANT Manchego Cheese Infused Pesto

Gambas

(4) Large Tiger Prawns, Char- Grilled in Their Shells

Vieiras

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

Ceviche

Thinly Sliced Fillet of Sea Bass, Cured with Citrus & Topped with Red Onion, Mango & Pomegranate

Desde el Campo/From the Land

Potaje de Garbanzos

Roasted Mediterranean Vegetable & Chick Pea Stew, Enriched with Moorish Spices

Alcachofas

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

Pimientos de Padrón

Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt ;Some are HOT!

Ensalada de Aguacate y Garbanzos

Fanned Avocado & Roasted Chick Pea Salad. With Red Onion, Toasted Almonds & Sesame Seeds. Drizzled with a Homemade Balsamic Reduction

Brûlée de Queso de Cabra

Warm Goats Cheese with a Caramelised Muscovado Sugar Top) & Served with a Peach Alioli Adorned with Pistachio Dust & Chilli

Pera Confitada con Corazon de Valdeón

Winter Spiced Pear, Poached in Navajas Crianza (A Red Rioja) & Stuffed with a Light Spanish Blue Cheese Mousse. Dressed with the Liquor that Poached the Pear & Adorned with Crushed Walnuts & Pistachio Dust

Espárragos y Cebolletas

Asparagus Spears & Whole Spring Onions, Char Grilled & Adorned with Romesco Sauce

(An Almond & Red Pepper Sauce from Tarragona in Catalunya)

-FIN-