

Bienvenidos a Tapa

¡Welcome to Tapa! ¡As a small, independent restaurant, slightly off the beaten track, we're delighted that you managed to find your way here- did you know that we were voted Edinburgh's Hidden Gem last 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! So... what we love to do, then, is grab some of our ridiculously good home baked bread with a couple of other things from our "Para Picar" section (below) to enjoy with & a glass of utterly superb Tio Pepe Sherry or Marqués de la Sardana Cava... sating our appetite as we try to whittle down our choices to just two or three Tapas dishes per person! (¡Trust us, negotiations can be as intense as Brexit sometimes!)

¡Don't worry, you can order as much & as many times as you'd like (¡we're not going to judge you!), however, we think that two/ three dishes per person is a really great starting point! And, if you'd like any further pointers (¡we've even included our own recommendations & drinks pairings throughout the Menu!) or if you're feeling a tad bit overwhelmed, please don't hesitate to ask- 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

Pan	£2.00 Por Persona
Home Baked Sour Dough Bread Served with a Trio of Dips- Señorío de la Mesa Extra Virgin Olive Oil, Beetroot Hummus & a Pesto Infused with La Tradicion Semi-Cured Manchego Cheese	
Habas Fritas	£2.50
Crispy Roasted Broad Beans	
Kikones	£2.50
Crunchy Giant Roasted Corn Kernels	
Guindillas	£2.50
Pickled Spanish Green Peppers. An Aromatic, Enjoyable Heat	
Almendras de Valencia	£3.00
Salted Almonds from Valencia. Delicate & Sweet in Taste	
Banderillas	£3.00
Taking Their Name from the Torero's Spear, Banderillas are Small Skewers of Pickled Cucumber, Pickled Onions, Olives, Guindillas & Red Pepper	
Boquerones	£3.95
Artenaki Cantabrian Anchovy Fillets Marinated in Extra Virgin Olive Oil & White Wine Vinegar	
Aceitunas	£3.95
Home Marinated Spanish Gordal Olives	
Anchoas	£4.95
Uttery Delicious, Salt Cured, Artenaki Cantabrian Anchovy Fillets	
Embutidos	£7.95
A Platter of Martinez Somalo's Jamón Serrano Gran Reserva, Chorizo & Salchichon Ibérico de Cebo from Simón Martín & La Tradicion Semi-Cured Manchego Cheese. Designed for Two People to Share	

Recomendamos/Our Recommendations

¡Match any of the dishes from the Para Picar Section (above) with the Drinks we've selected below for the perfect start to your meal!

Fino (Tio Pepe)	50ml Glass....£3.95
Jerez: Palomino: 15%	
¡A Reviving, Uplifting Aperitif!	
Cava (Marqués de la Sardana)	125ml Glass....£5.50
Cava: Xarello/ Macabeo: 11.5%	
¡It Doesn't Need to Be a Celebration to Kick Off Dinner with a Glass of Fizz!	

Croqueteria/Homemade Croquettes

- Croquetas de Jamón y Queso**.....£5.50
(3) Traditional Jamón Serrano & Manchego Cheese Croquettes, Sat Atop of a Black Garlic Alioli
- Croquetas de Carrilladas**.....£5.50
(3) Croquettes of Slowly Braised Iberian Black Pig Cheeks, Sat Atop of a Salsa de Manzana- A Sauce Made from Apples Caramalised in Pedro Ximénez (Noé, 30 Year Old Vintage) Sherry
- Croquetas de Gambas**.....£5.50
(3) Prawn Croquettes Rolled in Panko Breadcrumbs & Sat Atop of a Saffron Infused Alioli
- Bombones de Valdeón**.....£5.50
(3) Spanish Blue Cheese Croquettes Rolled in Crushed Almonds & Sat Atop of 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 Dusted with La Dalia Pimentón de La Vera (Spicy Paprika)
++Perfectly Matched with a Glass of Amontillado (Del Duque, 30 Year Old Vintage) Sherry++
- Chorizo**.....£6.75
#;Our Chorizo is made by Martinez Somalo, a family company in La Rioja with over 100 years experience making Chorizo so- as you can imagine- it's ridiculously good, so, we kept it simple!#
Char- Grilled Chorizo, Dressed 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

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 unbelievably tender, nutty cuts of meat that are near impossible to experience outwith Spain. ¡We're proud to say that we've worked with this outstanding meat for over a decade now & it's entirely one of our passions, so, if you've never had an opportunity to taste it before, we urge you to take it as one of your dishes!

- 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
- 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 & Adorn it With a Homemade Mushroom Ketchup
++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
- Tortilla de Camarones**.....£6.50
#;So, we know that you know what a Spanish Omelette is, but, Tortilla de Camarones could- literally- not be more different! ¡Hailing specifically from Cadiz, we instantly fell in love with them on our first try & knew immediately that we'd have to find a place for them on our Menu!#
Crispy Pancakes Enriched with Shrimp & Herbs & Dressed with a Saffron Infused Alioli
++Perfectly Matched with a Glass of Manzanilla (Aurora) Sherry++

- Chipirones Fritos**.....£6.50
Lightly Floured, Crispy, Baby Squid, Dressed in a Garlic & Herb Infused Olive Oil
- 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

- Ceviche**.....£9.95
Thinly Sliced Fillet of Sea Bass, Cured with Citrus & Topped with Red Onion, Mango & Pomegranate
#¡Please be aware that this dish is cured, rather than cooked, so, if that doesn't sound quite 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
- Cous Cous Mediterraneo**.....£5.50
A Zesty Summer Salad of Giant Cous Cous, Giant Chick Peas & Kidney Beans Bound with Mojo Verde- A Coriander Enriched Salsa from the Canary Islands
- Alcachofas**.....£5.50
Artichokes Tossed with Sun- Dried Tomatoes, Black Olives & Thinly Sliced Gherkin. Drizzled with Basil Infused Olive Oil & Balsamic Vinegar
- Ensalada de Encurtido de Pepino y Sorbete de Bloody Mary**.....£5.50
#¡Every year, as the weather changes, we put our favourite summer tapa of Gazpacho on the menu & it never sells, so, this year we thought we'd reimagine it...soooooo you might have to trust us a wee bit with this, but, if you do, you'll be rewarded as this dish is AMAZING!#
Salad of Home Pickled Ribbons of Cucumber Topped with a Bloody Mary Sorbet
- 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
- 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

¡END OF TAPAS MENU! ¡PLEASE TURN OVER FOR OUR DESSERT & COFFEE MENU!

Postres/ Desserts

Arroz con Leche	£4.95
Spanish Rice Pudding, Topped with a Thick Caramel Crust & Homemade Vanilla Ice Cream	
Tarta de Santiago	£5.50
Galician Almond Tart, Served with Our Own Homemade Seville Orange Ice Cream	
Churros con Chocolate	£5.50
#¡A dessert designed to be shared between two...if you can!# Sugared Spanish Pastries Accompanied by a Molten Hot Chocolate Dipping Sauce	
Cheesecake de Dulce de Leche	£5.95
Homemade Dulce de Leche Cheesecake	
Tabla de Quesos	£7.50
Platter of Artisanal Spanish Cheese. La Tradicion Semi-Cured Manchego Cheese, Vega de Llos Picos de Europa Valdeón Cheese (A Gold Medal Winner at the 2014 World Cheese Awards) & El Pastor Roncales Cured Roncal Cheese (A Silver Medal Winner at the 2014 World Cheese Awards) ++Perfectly Matched with a Glass of Pedro Ximénez (Noé, 30 Year Old Vintage) Sherry++	

Paco Martinis/ Desserts in a Glass

¡Inspired by our Head Chef, Paco Martín Romano (¡see what we did there?!), our Paco Martinis are designed to be a dessert for those that don't want dessert, but, you know, want a drink instead!

Terry's Chocolate Orange	£7.50
¡It's Not Terry's, It's Ours! A Chocolate Orange Martini	
After Eight	£7.50
A Chocolate & Mint Martini	
Cherry Ripe	£7.50
A Chocolate & Cherry Martini	
Toblerone	£7.50
A Toblerone Flavoured Martini	
Expresso Martini	£7.50
¡The Classic!	

Cafe/ Coffees

¡Below is a selection of Coffees that are specific to Spain, but, please don't worry if you don't see your usual caffeine fix...we can you make anything you'd like! ¡And, we also have Decaf Coffee & Soya Milk, so, if a Decaf Soya Latte is your thing, that's not a problem either!

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 in a Heated Brandy	
Café Asiático	£5.95
Served in an Authentic Café Asiático Glass (That We Imported from Directly from Cartagena, Where The Coffee Originates) This is a Sumptuous Coffee with Layers of Condensed Milk, Licor 43 (A Ridiculously Good Spanish Vanilla Infused Rum Liqueur) & Soberano 5 Spanish Brandy...All Topped with a Shot of Double Espresso	
Té	£2.25
#All our Teas are supplied by the Plantation Tea Company & are Fair Trade. They also come in lovely silk pyramid bags that are completely biodegradable.# Please Choose From The Following; Scottish Brew/ Camomile/ Mr Grey/ Mojito Mint/ Green Tea/ Lemon & Ginger/ Red Berry Splash & Passion Fruit & Orange/ Decaffeinated	

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