



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! ¡If you did get lost... don't worry, you're not the first! ¡Did you know that we were actually voted as Edinburgh's Hidden Gem last year?!

¡Anyway! ¡We've made it our mission to find the most interesting, artisanal Spanish produce to create exciting, imaginative tapas for you, but, whilst we love what we do, we also realise that for the uninitiated our menu can seem daunting, so, what we thought we'd do throughout the Menu is give you our own suggestions & recommendations as to what we'd be having if we were dining with you, to help you on your way!

#¡So...anytime that you see a paragraph bookmarked with hashtags, read it as if it's our own personal commentary!#

¡Don't worry if you're still feeling a tad bit overwhelmed, though- we're always more than happy to help! ¡So please don't hesitate to ask!

¡Otherwise, we hope you have an amazing meal!

Love, The Tapa Team

Para Picar/To Get You Going

#¡The perfect way to start the grazing process, this section of the Menu is designed to be picked at whilst you choose your Tapas dishes (¡or, as we also imagine, as you're waiting for that friend that's always late!) & what we suggest you do here is grab some of our awesome Home Baked Bread & Dips with one or two of the other dishes below & an aperitif (¡from the Aperitivo section on the next page!) & consider it a bit like a unconventional starter!#

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 Tradición 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	

Recomendamos/Our Recommendations

Embutidos	£7.95
A Platter of Martinez Somalo's Jamón Serrano Gran Reserva, Chorizo & Salchichon Ibérico de Cebo from Simón Martín & La Tradición Semi-Cured Manchego Cheese	
#This dish is designed for two people to share#	

Aperitivo/Aperitif

#¡As we've just mentioned, the following drinks are- not only- the perfect way to start your meal, but, are also superb when matched with any of the dishes from the Para Picar section of the Menu!#

Fino (Tio Pepe).....50ml Glass....£3.95

Jerez: Palomino: 15%

#¡A reviving, uplifting aperitif!#

Manzanilla (Aurora).....50ml Glass...£5.50

Jerez: Palomino: 15%

Bone Dry/ Subtle Hints of Salty Sea Air/ Drier & Lighter than a Fino

Cava (La Escapada).....125ml Glass....£5.50

Cava: Paredada/ Macabeo/ Chardonnay: 11.5%

#¡Come on! ;It doesn't need to be a celebration to kick off dinner with a glass of fizz!#

Our Cocktail of the Moment.....£Price on Specials Board

¡Please Check Out Our Specials Board for Our Cocktail of the Moment!

Nuestra Recomendacion de Vino/ Our Wine Recommendations

#¡We love our Wine List & we work tirelessly sourcing exciting, bespoke Spanish wines for it, however, we also appreciate that unless you're trying to impress your date (or her father!), that there's already an awful lot of decisions to be making in our Menu, so, we thought we'd have your back here & recommend three red & three white wines that we think are, pound for pound, the best value wines on our list!#

Vinos Blancos / White Wines

Navajas Blanco.....Small Glass (125ml)...£4.50

Rioja: Viura: 12%

Large Glass (250ml)...£8.75

Bottle (750ml)...£24.95

Light/ Crisp/ Lovely Intensity/ Everything You Could Want in a White Rioja

Bernon.....Bottle (750ml)...£32.95

Rias Baixas: Albariño: 12%

Elegant/ Rich/ Pineapples/ Passion Fruit/ Lavender

Txakoli Zudugarai.....Bottle (750ml)...£36.95

Getariako Txkolina: Hondarribi Zuri/ Hondarribi Beltza: 10.5%

Delicate/ Subtle/ Slight Acidity/ Just Incredible with Seafood

Vinos Tintos / Red Wine

Palacio Quemado.....Small Glass (125ml)...£4.95

Ribera del Gaudiana: Tempranillo: 13.5%

Large Glass (250ml)...£9.50

Bottle (750ml)...£27.95

#¡On the next page we'll be waxing on about the Iberian Black Pig, but, this wine comes from vineyards surrounded by the dehesas the pig would have been strutting around in, so, as you can imagine, it couldn't be more perfectly complimentary to our Presa & Secreto Iberica dishes!#

3015.....Bottle (750ml)...£32.95

Jumilla: Monastrell: 14%

Red Cherries/ Black Cherries/ Truffles/ Organic/ Vegan Certified

RB.....Bottle (750ml)...£36.95

Rioja: Tempranillo: 13%

Sweet Spices/ Licorice/ A Modern Take on the Classic Rioja Style

#¡PLEASE TURN OVER FOR OUR ACTUAL TAPAS MENU!#

Tapas Menu

#!And now for the main event! ;We suggest that you work to a rule of thumb of two or three tapas dishes per person, but, if you'd like to order more, don't worry, we'd never judge you...just don't forget that you can order as many times as you'd like!#

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 Arroz Negro**.....£5.50
(3) Squid Ink Croquettes, Enriched with Rice & Served on a Homemade Garlic Salsa
- Croquetas de Champiñones**.....£5.50
(3) Croquettes of Mushrooms Slowly Cooked in Fino (Tio Pepe) Sherry, Topped with Shavings of Manchego Cheese & Drizzled with Truffle Oil

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
++Perfectly Matched with a Bottle of Alhambra Reserva Beer++
- 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 completely organic lifestyle creates unbelievably tender, nutty cuts of meat that are, not only, nearly impossible to experience outwith Spain, but, have completely unique flavour profiles#

#!We're proud to say that we've worked with this outstanding meat for over a decade now & if you can't tell, 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!#

#!And...if we succeeded in piquing your interest, don't forget about the stunning Palacio Quemado wine pairing that we recommended you to have with these dishes on the previous page!#

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
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 a Fillet Steak. We Griddle it to Medium Rare & Adorn it With a Homemade Mushroom Ketchup
++This Meat is so Good That It Also Perfectly Matches with a Glass of Palo Cortado (Apostoles, 30 Year Old Vintage) Sherry Too!++

Desde la Mar/From the Sea

Boquerones Fritos	£5.95
Lightly Floured, Crispy, Whole Anchovies, Dressed in a Garlic, Herb & Chilli Salsa	
Pimientos del Piquillo Relleno de Ensaladilla	£5.95
Roasted Piquillo Peppers Stuffed with the Traditional Spanish Russian Salad of Potatoes Bound with Mayonnaise & Enriched with Tuna & Egg	
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!	
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!#	

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 AWESOME!# 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	

Postres/Desserts

Helado de Pedro Ximénez	£4.95
Homemade Pedro Ximénez Ice Cream (Made Using Noé, 30 Year Old Vintage PX Sherry) Topped with Candied Walnuts	
Tarta de Santiago	£5.50
Galician Almond Tart, Served with Our Own Homemade Sikkim Blueberry Gin Ice Cream ++Act Like a Local & Drizzle you Santiago with a Measure of Orujo de Galicia (Habelas Hailes)++	
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 Blue Cheese (A Gold Medal Winner at the 2014 World Cheese Awards) & Son Mercer de Baix Semi-Cured Mahon Cheese (A Hand Molded Traditional Cheese from Menorca) ++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, however, don't worry if you don't see your usual caffeine fix...as we'll make you anything you'd like! ¡We also have Decaf Coffee & Soya/ Coconut Milk, so, if a Decaf Soya Latte is your thing, that's not a problem too!#

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	£5.95
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 Fair Trade & are supplied by the Plantation Tea Company. We love them, not, only because they're Fair Trade but because 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	

Licores/Liqueurs

#;Every community in Spain produces it's own Liqueur, which, excitingly, just so happens to be our recommendation as the perfect way to round off your Meal! All our Liqueurs are 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 Maria, Andalucia. Spain: 25%
An Orange & Cinnamon Infused Brandy Liqueur

Anis del Mono.....(25ml)...£4.50

Badalona, Cataluña. Spain: 35%
A Dry, Aniseed Flavoured Liqueur

Crema Catalana.....(25ml)...£4.50

Barcelona, Cataluña. Spain: 17%
Think: Crème Brulee in a Glass

Mascaro.....(25ml)...£4.50

Vilafranca de Penedès, Cataluña. Spain: 40%
;A Stunning Orange Liqueur...That is Waaaaaay More Delicious Than Cointreau!

Patxaran (Olañeta).....(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 Café de Galica (Habelas Hailas).....(25ml)...£4.50

A Coruña, Galicia. Spain. 25%
A Punchy Coffee Infused Version of Orujo

Licor de Hierbas (Otaola).....(25ml)...£4.50

Jerez de la Frontera, Andalucia. Spain. 30%
A Herbal Version of Orujo ;Usually from Galicia, Typically Ours is From Andalucia!

Brandy de Jerez/Brandy

#;A phenomenal alternative to whisky, if you don't quite fancy a liqueur to finish off your meal, why not try one of our sumptuous Spanish Brandies instead?! All our Brandy's are served in heated Brandy glasses to accentuate their vibrant aromas#

Soberano 5.....(25ml)...£4.50

Brandy de Jerez: Airen: 36%
Toasted Caramel/ Vanilla

Magno.....(25ml)...£4.50

Brandy de Jerez: Airen: 36%
Plums/ Hazelnuts/ Vanilla/ Honey

Gran Duque d'Alba.....(25ml)...£4.50

Brandy de Jerez: Palomino Fino/ Airen: 40%
Prunes/ Caramel/ Chocolate/ Hints of Sweet Sherry/ Velvety

Carlos 1.....(25ml)...£4.50

Brandy de Jerez: Palomino Fino: 38%
RoastedAlmonds/ Butterscotch/ Vanilla/ Satisfyingly Indulgent

Lepanto.....(25ml)...£4.50

Brandy de Jerez: Palomino Fino: 36%
Caramel/ Vanilla/ Roasted Almonds/ Raisins/ Delciate & Sophisticated

Isabel Regina.....(25ml)...£4.50

Brandy de Jerez: Palomino Fino: 42%
Toasted Raisins/ Rhubarb Crumble/ Sweet Latte/ A Brandy Aged in Pedro Ximénez Sherry Casks

Jaime 1.....(25ml)...£4.50

Cataluña: Folle Blanche/ Parellada: 38%
Coconuts/ Toasted Hazelnuts/ Toffees/ Lush/ Complex/ Absolutely Majestic

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