



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! ¡And 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 in the inaugural Edinburgh Evening News Restaurant Awards in 2018? ¡Anyway! ¡We've made it our mission to find the most interesting, artisanal Spanish produce to create exciting, imaginative tapas dishes for you, but, whilst we love what we do, we also realise that for the uninitiated our menu may seem daunting, so, throughout the Menu we've given you our own suggestions & recommendations to help you on your way...even going as far as including a whole Menu designed to take the stress out of ordering! (It's called the Tapas para Todos Menu and is on the next page!)

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

¡And don't worry if you're still feeling a tad bit overwhelmed, 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, whilst 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, a glass of our brilliant House Cava (La Escapada) & treat 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 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

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 Tradicion Semi-Cured Manchego Cheese
#This dish is designed for two people to share#

Tapas para Todos

#¡A pre-requisite for all large parties, our Tapas para Todos menu- not only- offers really great value for money, but, also completely takes the stress out of knowing what to order, so, we thought we'd make it available to everyone! How it works is really very easy...

We'll bring you this to get you going...

Pan

Our 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

Embutidos

A Platter of Martinez Somalo's Jamón Serrano Gran Reserva, Chorizo & Salchichon Ibérico de Cebo from Simón Martín & La Tradición Semi-Cured Manchego Cheese

++That We Recommend you Enjoy with a Glass of La Escapada Cava (125ml Glass/£5.50)++

...whilst you choose your main course...

Of Two Tapas Dishes per Person from our Tapas Menu Overleaf

(Being aware that some dishes have a small supplementary charge attached to them, however, this is clearly noted next to the dishes in the Menu)

...that we'll serve accompanied with...

Pimientos de Padrón

Spanish Green Peppers, Pan Seared & Adorned with Maldon Sea Salt. ¡Beware some are HOT!

Patatas Mixta

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

++Perfect when Shared with a Bottle of our Excellent House Rioja++

WHITE: Navajas Blanco (750ml/ £24.95) or

RED: Navajas Crianza Red Rioja (750ml/ £29.95)

...then to finish We'll Bring You...

Churros con Chocolate

A Dessert to be Shared...if You Can! Sugared Spanish Pastries with Molten Hot Chocolate Sauce for Dipping

++That We Recommend You Enjoy with the Most Unique of Coffees that You'll Ever Try,

A Café Asiático- 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 (£5.95)++

£23 per Person

(Available All Day Tuesday to Friday & Saturday from 1200 until 1700)

£28 per Person

(Saturdays after 1700)

Please be aware that everyone in your party is required to dine from this Menu

To Choose Your Tapas, or, if You Just Want to Do Your Own Thing

(That's Cool Too!), Please Turn Over for the Actual Tapas Menu.....

Tapas Menu

#If you don't fancy our Tapas para Todos Menu, then 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 Tio Pepe (Fino 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)

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

Pollo al Infierno.....£8.50
Chicken Thighs (Bone In, the Best Way to Have Them!) Baked Slowly in a Piquant Tomato & La Dalia Pimentón de La Vera (Spicy Paprika) Enriched Sauce

Albóndigas de Venado.....£8.95
Homemade Venison, Pancetta Ibérico & Manchego Cheese Meatballs in a Smoked Paprika (La Dalia Pimentón de La Vera) Enriched Mushroom & Cream 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!#

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
++Plus a Supplementary Charge of £2 When Ordered as Part of the Tapas para Todos Menu++

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
++Plus a Supplementary Charge of £3.50 When Ordered as Part of the Tapas para Todos Menu++

Desde la Mar/From the Sea

Chipirones Fritos	£6.50
Lightly Floured, Crispy, Baby Squid, Dressed in a Garlic & Herb Infused Olive Oil	
Confitada de Bacalao	£7.50
Confit Fillet of Cod Topped with a Munar Sobrasada (A Soft, Pâté Like Chorizo from Mallorca) Crust	
Carpaccio de Pulpo	£8.50
Carpaccio of Slow Cooked Octopus Adorned with a Homemade Basil Infused Olive Oil	
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 come out!#	

Recomendamos/Our Recommendations

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!# ++Plus a Supplementary Charge of £2 When Ordered as Part of the Tapas para Todos Menu++	

Desde el Campo/From the Land

Berenjenas con Miel	£4.95
Aubergine Crisps, Drizzled with Honey	
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!#	
Tortilla con Espinacas	£5.95
Traditional Spanish Potato & Onion Omelette with Layers of Spinach & Manchego Cheese	
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	
Potaje de Garbanzos	£6.50
Roasted Mediterranean Vegetable & Chick Pea Stew, Enriched with Moorish Spices	
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	

A NOTE FROM DAN & GREIG: We value our staff highly and work tirelessly with them to ensure your experience in Tapa is a memorable one and, as such, please be aware that a discretionary service charge of 10% will be applied to your final bill- all of which goes to the Team. ¡This is, however, entirely discretionary and if you'd like us to remove it, please just say, it's absolutely not a problem!

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 Martin 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 Penedés, 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%
Roasted Almonds/ 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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