

Tapas

Specific Dietary Requirement Menu

¡We realised some time ago that Tapas lends itself very well to those with specific dietary requirements & then, when we thought about it even further, we began to appreciate how awesome it would be if we could create a menu that, with only a small amount of changes, could be accessible to as many people as possible!

¡As such, we're really proud of our ability to deal with dietary requirements, so, if there is anything that you're still unsure of as you're reading through the menu, please just ask! ¡Similarly, we've trained all the staff to be as knowledgeable about all our dishes as they can be, but, if they don't know, it only takes a quick question to the Chef to find a definitive answer!

¡Anyway! ¡We really hope that this helps to take the stress out of dining for you!

Love, The Tapa Team

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Menu para Veganos/ Vegan Menu

¡So...there's lots of different ways to enjoy your tapas & we absolutely urge you to discover your own style, but, if you're looking for a starting point we suggest that you grab a few things from the box below with a cheeky aperitif to enjoy whilst you choose your tapas & wine for the main event!

Recomendamos/Our Recommendations

Pan.....£2.00 Por Persona

Home Baked Sour Dough Bread. Served with a Trio of Dips;
Spanish Extra Virgin Olive Oil, Beetroot Hummus & a Pesto Made with Semi-Cured Manchego Cheese

FYI: ¡You obviously can't have the Pesto, but, we make a very good Basil Infused Olive Oil, that's just as good, please just ask for yours to be served with this instead!

Aceitunas.....£3.95

Gordal Olives. ¡From Spain But Marinated in Leith!

Tapas Menu

¡Ok! So now you've ordered something to sate your appetite, before we set you off into the main menu, we just want you to know that this is a safe space, free of judgement, so, whilst we suggest two or three tapas dishes per person, it's entirely up to you how many you want to go for! ¡Just remember you can order as many times as you want!

Desde el Campo/From the Land

Berenjenas con Miel.....£4.95

Aubergine Crisps. Drizzled with Honey

FYI: We usually drizzle our Aubergine Crisps with Honey, but, please ask for your's to be served with Golden Syrup instead.

Carpaccio de Tomate y Sorbete de Aguacate.....£5.50

Thinly Sliced, Vine Ripened Tomatoes. Dressed with Red Onion & Spanish Extra Virgin Olive Oil & Accompanied by a Homemade Avocado Sorbet

Ensalada de Remolacha y Queso Feta.....£5.95

Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa

FYI: ¡This salad, of course has Feta Cheese in it, but, please just ask for it to be made without! ¡It's just as good without it!

Pimientos de Padrón.....£5.95

Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt

Please Be Aware: ¡The whole USP of these peppers is that some are exceptionally HOT!

Couscous Mediterraneo.....£6.50

Giant Couscous, Chick Pea & Kidney Bean Salad. Bound with Zesty Citrus Fruit & Mojo Verde (A Coriander Enriched Salsa from the Canary Islands)

Espárragos y Cebolletas.....£6.95

Asparagus Spears & Whole Spring Onions. Char Grilled & Dressed with a Salsa de Romesco

(An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

Para Acompañar/Extras

Patatas Bravas.....£3.50

Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

Patatas a lo Pobre.....£3.95

Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

Postres/ Desserts

Helado.....£4.50
Swedish Glace Vanilla Ice Cream
FYI: ¡Suitable for Vegetarians & Vegans, Swedish Glace is also Dairy Free, Lactose Free & Koshe & by far & away the best non- dairy ice cream we've ever tasted!

Churros con Chocolate.....£5.95
Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce
FYI: Please ask for yours to served with Golden Syup instead of the Hot Chocolate Dipping Sauce

Recomendamos/Our Recommendations

Sorbete de Sangre de Naranja y Cava.....£5.95
Homemade Blood Orange Sorbet. Served with a Side Measure of Cava To be Poured Over The Sorbet
FYI: ¡A light, refreshing dessert that's kind of a dessert/ kind of a cocktail...either way it's absolutely brilliant!

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 always have Soya & Coconut Milk in the restaurant so we can make any milk based Coffee that you'd like with either instead of cows milk, please just ask!

Café Cortado.....£2.25
A Shot of Espresso with a Dash of Textured Milk

Cara,jillo.....£5.95
Double Espresso, With a Side Measure of Delicious Soberano 5 Spanish Brandy

Té.....£2.25
¡Tea!
FYI: So, not typically associated with Spain, of course, but, we have a really great selection of teas that are all Fair Trade & are supplied in biodegradable, silk pyramid bags.
Please Choose From The Following:

Scottish Brew/ Camomile/ Mr Grey/ Mojito Mint/ Green Tea/ Lemon & Ginger/ Red Berry Splash/
Passion Fruit & Orange/ Decaffeinated

A WORD FROM DAN & GREIG: The wide-reaching effects of the COVID-19 pandemic have been felt worldwide, but, it's more than fair to say that it's had a devastating effect on our industry. And whilst we are personally excited about the future of Tapa, the extra pressure that our staff are under in order to make sure we operate in a safe, hygienic way whilst providing you the experience you've come to expect in Tapa is enormous, so, as we urge you to pay contactlessly, please don't forget to consider a small gratuity in respect of your experience today, both Grieg & I would really appreciate it. Thank you.

Menu sin Gluten/ Menu for those with Gluten Intolerance

¡So...there's lots of different ways to enjoy your tapas & we absolutely urge you to discover your own style, but, if you're looking for a starting point we suggest that you grab a few things from the box below with a cheeky aperitif to enjoy whilst you choose your tapas & wine for the main event!

Recomendamos/Our Recommendations

Aceitunas	£3.95
Gordal Olives. ¡From Spain But Marinated in Leith!	
Embutidos	£12.00
A Sharing Platter of Spanish Cured Meats & Cheese. With; Jamón Serrano Gran Reserva, Chorizo & Salchichon Ibérico de Cebo, Semi-Cured Manchego Cheese, Roasted Red Pepper Tartlets & Guindilla Peppers FYI: ¡Unfortunately, you can't have the Roasted Red Pepper Tartlets, but, this is a really great sharing plate, so, don't miss out, please just ask for yours to be served without them! ¡Or, if someone in your party can enjoy them, let us know & We'll serve them separately!	

Tapas Menu

¡Ok! So now you've ordered something to sate your appetite, before we set you off into the main menu, we just want you to know that this is a safe space, free of judgement, so, whilst we suggest two or three tapas dishes per person, it's entirely up to you how many you want to go for! ¡Just remember you can order as many times as you want!

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 Spicy Paprika	
Chorizo	£6.75
Chorizo. Char Grilled & Dressed with Aji (A Fiquant, Roasted Yellow Pepper Sauce)	
Ensalada de Pollo	£8.50
Warm Chicken Salad. Boneless Chicken Thighs, Marinated in a Lemon & Herb Dressing, Char Grilled & Adorning a Mediterranean Salad of Avocado, Red Onion, Cucumber & Tomatoes	

Recomendamos/Our Recommendations

¡Below are two cuts of the INCREDIBLE beast that is the Iberian Black Pig! Free to forage amongst the acorn rich forests that surround Salamanca in North Western Spain, this completely organic lifestyle creates unbelievably tender, nutty cuts of meat that are almost impossible to experience out with Spain!

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 a Salsa de Romesco (An Absurdly Tasty Almond & Roasted Garlic & Tomato 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. ¡So We Treat it Like a Steak! Griddling it to Medium Rare & Then Adorning it With a Homemade Mushroom Ketchup	

Desde la Mar/From the Sea

Carpaccio de Pulpo.....£8.50
Carpaccio of Slow Cooked Octopus. Adorned with a Homemade Basil Infused Olive Oil & Red Pepper Jam

Gambas.....£8.95
(4) Large, Fresh Water Prawns. Char- Grilled in Their Shells

FYI: These prawns are in their shells, so, you do need to peel them, but- for us- there's nothing more evocative of being in Spain than eating fresh shellfish like this, so, as you're peeling them, try & imagine you're on a veranda, basking in the sun, overlooking a secluded bay...rather than in Leith!

Recomendamos/Our Recommendations

Ceviche.....£9.95
Thinly Sliced Fillet of Sea Bass, Cured with Citrus. Topped with Fresh Coriander, Red Onion, Mango & Pomegranate

Please Be Aware: ¡This dish is cured rather than cooked, so, if that doesn't quite sound like your thing we'd absolutely recommend the Confitada de Bacalao dish from above, instead!

Desde el Campo/From the Land

Carpaccio de Tomate y Sorbete de Aguacate.....£5.50
Thinly Sliced, Vine Ripened Tomatoes. Dressed with Red Onion & Spanish Extra Virgin Olive Oil & Accompanied by a Homemade Avocado Sorbet

Ensalada de Remolacha y Queso Feta.....£5.95
Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa

Pimientos de Padrón.....£5.95
Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt
Please Be Aware: ¡The whole USP of these peppers is that some are exceptionally HOT!

Espárragos y Cebolletas.....£6.95
Asparagus Spears & Whole Spring Onions. Char Grilled & Dressed with a Salsa de Romesco (An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

Brûlée de Queso de Cabra.....£7.50
Warm Goats Cheese. Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli & Accompanied by Peach Alioli

Para Acompañar/Extras

Patatas Bravas.....£3.50
Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa

Patatas Alioli.....£3.50
Crisp, Fried Potatoes. Topped with Homemade Garlic Salsa

Patatas Mixta.....£3.95
Crisp, Fried Potatoes. Topped with Both Spicy Tomato Salsa AND Homemade Garlic Salsa

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

Postres/Desserts

Helado.....£4.50
Swedish Glace Vanilla Ice Cream
FYI: ¡Suitable for Vegetarians & Vegans, Swedish Glace is also Dairy Free, Lactose Free & Koshe & by far & away the best non- dairy ice cream we've ever tasted!

Tarta de Santiago.....£6.95
Galician Almond Tart. Served with Homemade Paxtaran (A Sloe Gin Type Liqueur from Navarra) Ice Cream

Recomendamos/Our Recommendations

Sorbete de Sangre de Naranja y Cava.....£5.95
Homemade Blood Orange Sorbet. Served with a Side Measure of Cava To be Poured Over The Sorbet
FYI: ¡A light, refreshing dessert that's kind of a dessert/ kind of a cocktail...either way it's absolutely brilliant!

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.....£6.50
A Sumptuous Coffee with Layers of Condensed Milk, Licor 43 (Spanish Vanilla Infused Rum Liqueur) & Soberano 5 Spanish Brandy. All Topped with a Shot of Double Espresso

Té.....£2.25
¡Tea!

FYI: So, not typically associated with Spain, of course, but, we have a really great selection of teas that are all Fair Trade & are supplied in biodegradable, silk pyramid bags.
Please Choose From The Following:

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Passion Fruit & Orange/ Decaffeinated**

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Menu sin Lactosa / Menu for those with Lactose Intolerance

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Jamón Serrano Gran Reserva, Chorizo & Salchichon Ibérico de Cebo, Semi-Cured Manchego Cheese, Roasted Red Pepper Tartlets & Guindilla Peppers

FYI: ¡This is a really great sharing plate, so, please don't miss out, we can either take the cheese away completely or if one of your party can eat it, we can serve it on a separate plate!

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Desde la Mar/From the Sea

- Chipirones Fritos**.....£6.50
Baby Squid. Lightly Floured, Fried Until Crispy & Then Dressed in a Garlic & Herb Infused Olive Oil.
FYI: This dish is usually served with Alioli which, unfortunately, you can't have, so, please ask for this dish to be served without it!
- Carpaccio de Pulpo**.....£8.50
Carpaccio of Slow Cooked Octopus. Adorned with a Homemade Basil Infused Olive Oil & Red Pepper Jam
- Gambas**.....£8.95
(4) Large, Fresh Water Prawns. Char-Grilled in Their Shells
FYI: These prawns are in their shells, so, you do need to peel them, but- for us- there's nothing more evocative of being in Spain than eating fresh shellfish like this, so, as you're peeling them, try & imagine you're on a veranda, basking in the sun, overlooking a secluded bay...rather than in Leith!

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- Ceviche**.....£9.95
Thinly Sliced Fillet of Sea Bass, Cured with Citrus. Topped with Fresh Coriander, Red Onion, Mango & Pomegranate
Please Be Aware: This dish is cured rather than cooked, so, if that doesn't quite sound like your thing we'd absolutely recommend the Confitada de Bacalao dish from above, instead!

Desde el Campo/From the Land

- Berenjenas con Miel**.....£4.95
Aubergine Crisps. Drizzled with Honey
- Carpaccio de Tomate con Sorbete de Aguacate**.....£5.50
Thinly Sliced, Vine Ripened Tomatoes. Dressed with Red Onion & Spanish Extra Virgin Olive Oil & Accompanied by a Homemade Avocado Sorbet
- Ensalada de Remolacha con Queso Feta**.....£5.95
Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa
FYI: This salad, of course has Feta Cheese in it, but, please just ask for it to be made without! ;It's just as good without it!
- Pimientos de Padrón**.....£5.95
Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt
Please Be Aware: The whole USP of these peppers is that some are exceptionally HOT!
- Couscous Mediterraneo**.....£6.50
Giant Couscous, Chick Pea & Kidney Bean Salad. Bound with Zesty Citrus Fruit & Mojo Verde (A Coriander Enriched Salsa from the Canary Islands)
- Espárragos y Cebolletas**.....£6.95
Asparagus Spears & Whole Spring Onions. Char Grilled & Dressed with a Salsa de Romesco (An Almond & Roasted Garlic & Tomato Sauce from Tarragona in Catalunya)

Para Acompañar/Extras

- Patatas Bravas**.....£3.50
Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa
- Patatas a lo Pobre**.....£3.95
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers

Postres/Desserts

- Churros con Chocolate**.....£5.95
Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce
FYI: Please ask for yours to served with Golden Syrup instead of the Hot Chocolate Dipping Sauce
- Tarta de Santiago**.....£6.95
Galician Almond Tart. Served with Homemade Paxtaran (A Sloe Gin Type Liqueur from Navarra) Ice Cream
FYI: Please ask for your Ice Cream to be Swedish Glace Lactose Free Ice Cream

Recomendamos/Our Recommendations

Sorbete de Sangre de Naranja y Cava.....£5.95
Homemade Blood Orange Sorbet. Served with a Side Measure of Cava To be Poured Over The Sorbet
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