



# Bienvenidos a Tapa

¡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

<b>Pan</b> .....	<b>£2.00 Por Persona</b>
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	
<b>Aceitunas</b> .....	<b>£3.95</b>
Gordal Olives. ¡From Spain But Marinated in Leith!	
<b>Embutidos</b> .....	<b>£12.00</b>
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	

## 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!

## Croqueteria/Homemade Croquettes

<b>Croquetas de Jamón y Queso</b> .....	<b>£5.50</b>
(3) Jamón Serrano & Manchego Cheese Croquettes. Sat Atop of a Black Garlic Alioli	
<b>Croquetas de Carrilladas</b> .....	<b>£5.50</b>
(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 Sherry)	
<b>Croquetas de Arroz Negro</b> .....	<b>£5.50</b>
(3) Squid Ink & Prawn Croquettes. Served on a Homemade Garlic Salsa	
<b>Croquetas de Champiñones</b> .....	<b>£5.50</b>
(3) Mushroom Croquettes. Topped with Shavings of Semi-Cured Manchego Cheese & Drizzled with Truffle Oil	

## Desde la Dehesa/From the Meadow

<b>Morcilla de Burgos</b> .....	<b>£6.75</b>
Spanish Black Pudding. Pan Fried & Rested upon a Bed of Caramelised Red Onions, Topped with a Fried Quail's Egg & Dusted with Spicy Paprika	
<b>Chorizo</b> .....	<b>£6.75</b>
Chorizo. Char Grilled & Dressed with Aji (A Piquant, Roasted Yellow Pepper Sauce)	
<b>Ensalada de Pollo</b> .....	<b>£8.50</b>
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!

<b>Secreto</b> .....	<b>£9.95</b>
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)	
<b>Preso</b> .....	<b>£12.00</b>
Preso 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

<b>Chipirones Fritos</b> .....	£6.50
Baby Squid. Lightly Floured, Fried Until Crispy & Then Dressed in a Garlic & Herb Infused Olive Oil. Served with Alioli	
<b>Confitada de Bacalao</b> .....	£7.50
Confit Fillet of Cod. Topped with a Sobrasada (A Soft, Pâté Like Chorizo from Mallorca) Crust	
<b>Carpaccio de Pulpo</b> .....	£8.50
Carpaccio of Slow Cooked Octopus. Adorned with a Homemade Basil Infused Olive Oil & Red Pepper Jam	
<b>Gambas</b> .....	£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

<b>Ceviche</b> .....	£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

<b>Berenjenas con Miel</b> .....	£4.95
Aubergine Crisps. Drizzled with Honey	
<b>Carpaccio de Tomate con Sorbete de Aguacate</b> .....	£5.50
Thinly Sliced, Vine Ripened Tomatoes. Dressed with Red Onion & Spanish Extra Virgin Olive Oil & Accompanied by a Homemade Avocado Sorbet	
<b>Ensalada de Remolacha con Queso Feta</b> .....	£5.95
Beetroot & Feta Salad. A Superfood Salad of Beetroot, Feta Cheese, Walnuts & Tri Colour Quinoa	
<b>Pimientos de Padrón</b> .....	£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!	
<b>Couscous Mediterraneo</b> .....	£6.50
Giant Couscous, Chick Pea & Kidney Bean Salad. Bound with Zesty Citrus Fruit & Mojo Verde (A Coriander Enriched Salsa from the Canary Islands)	
<b>Espárragos y Cebolletas</b> .....	£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)	
<b>Brûlée de Queso de Cabra</b> .....	£7.50
Warm Goats Cheese. Topped with Caramelised Muscovado Sugar, Pistachio Dust & Fresh Chilli & Accompanied by Peach Alioli	

## Para Acompañar/Extras

<b>Patatas Bravas</b> .....	£3.50
Crisp, Fried Potatoes. Topped with Spicy Tomato Salsa	
<b>Patatas Alioli</b> .....	£3.50
Crisp, Fried Potatoes. Topped with Homemade Garlic Salsa	
<b>Patatas Mixta</b> .....	£3.95
Crisp, Fried Potatoes. Topped with Both Spicy Tomato Salsa <u>AND</u> Homemade Garlic Salsa	
<b>Patatas a lo Pobre</b> .....	£3.95
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers	

**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.

## Postres/ Desserts

<b>Churros con Chocolate</b> .....	<b>£5.95</b>
Sugared Spanish Pastries. Accompanied by a Molten Hot Chocolate Dipping Sauce	
<u>FYI</u> : That this dish was actually designed to be shared! ; But we've given up on even suggesting that nowadays as, let's be honest, who really wants to share Churros?!	
<b>Tarta de Santiago</b> .....	<b>£6.95</b>
Galician Almond Tart. Served with Homemade Paxtaran (A Sloe Gin Type Liqueur from Navarra) Ice Cream	
<b>Tarta de Queso de San Sebastián</b> .....	<b>£6.95</b>
An Incredible, Completely Unique Cheesecake From San Sebastián in the Basque Country. Accompanied by Homemade Dulce de Leche	
<u>FYI</u> : We don't quite have linguistic the skills to describe this dish more eloquently, so, you're just going to have to trust us on this, this Cheesecake is like no Cheesecake you've ever had before!	

## Recomendamos/Our Recommendations

<b>Sorbete de Sangre de Naranja y Cava</b> .....	<b>£5.95</b>
Homemade Blood Orange Sorbet. Served with a Side Measure of Cava To be Poured Over The Sorbet	
<u>FYI</u> : A light, refreshing dessert that's kind of a dessert/ kind of a cocktail...either way it's absolutely brilliant! ; And it perfectly sets us up for our next section!	

## Postres en un Vaso/ Desserts in a Glass

¡That's right! A dessert in a glass! ; Perfect for those that don't quite fancy a dessert, but, still want something sweet to round off their meal!

<b>Terry's Chocolate Orange</b> .....	<b>£7.50</b>
;It's Not Terry's, It's Ours! A Chocolate Orange Martini	
<b>After Eight</b> .....	<b>£7.50</b>
A Mint Chocolate Martini	
<b>Cherry Ripe</b> .....	<b>£7.50</b>
A Chocolate & Cherry Martini	
<b>Toblerone</b> .....	<b>£7.50</b>
A Toblerone-esq Martini	
<b>Expresso Martini</b> .....	<b>£7.50</b>
;A Classic! ; We Couldn't Really Not Include It, Could We?!	

## 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!

<b>Café Cortado</b> .....	<b>£2.25</b>
A Shot of Espresso with a Dash of Textured Milk	
<b>Café Bombón</b> .....	<b>£2.95</b>
Black Coffee with a Layer of Super Sweet Condensed Milk at the Bottom	
<b>Cara jillo</b> .....	<b>£5.95</b>
Double Espresso, With a Side Measure of Delicious Soberano 5 Spanish Brandy	
<b>Café Asiático</b> .....	<b>£6.50</b>
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	
<b>Té</b> .....	<b>£2.25</b>
;Tea!	
<u>FYI</u> : 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