



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

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	
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	

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

Croquetas de Jamón y Queso	£5.50
(3) 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 Sherry)	
Croquetas de Arroz Negro	£5.50
(3) Squid Ink & Prawn Croquettes. Served on a Homemade Garlic Salsa	
Croquetas de Champiñones	£5.50
(3) Mushroom Croquettes. Topped with Shavings of Semi-Cured 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 Spicy Paprika	
Chorizo	£6.75
Chorizo. Char Grilled & Dressed with Aji (A Piquant, Roasted Yellow Pepper Sauce)	
Costillas (Half Rack)	£6.95
Half Rack of Baby Back Ribs. Cooked Slowly in our Own Sexy Yeast Lager & Finished on the Char- Grill	
Costillas (Full Rack)	£12.00
Full Rack of Baby Back Ribs. Cooked Slowly in our Own Sexy Yeast Lager & Finished on the Char- Grill	
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

Chipirones Fritos	£6.50
Baby Squid. Lightly Floured, Fried Until Crispy & Then Dressed in a Garlic & Herb Infused Olive Oil. Served with Alioli	
Fritura de Bacalao	£7.50
Fresh Cod. In Our Light, Crisp Batter, Served with Mushy Peas	
Confitada de Bacalao	£8.50
Confit Fillet of Cod. Topped with a 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 & Red Pepper Jam	

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!	

Gambas/Prawns

al Ajillo	£7.95
(6) Tiger Prawns. Pan Seared in Extra Virgin Olive Oil & Garlic	
al Pil Pil	£7.95
(6) Tiger Prawns. Pan Seared in Extra Virgin Olive Oil, Garlic & Chilli	
Gabardina	£7.95
(6) Tiger Prawns. In our Light, Crisp Batter, Served with Garlic Salsa	
a la Plancha	£8.95
(4) Large Fresh Water Prawns. Char- Grilled in Their Shells <u>FYI</u> : ;Ok...so...you've gotta peel them, but, trust us, these Prawns are ridiculously good!	

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	
Pimientos de Padrón	£5.95
Spanish Green Peppers. Pan Seared & Adorned with Maldon Sea Salt <u>Please Be Aware</u> : ;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)	
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 <u>AND</u> Homemade Garlic Salsa	
Patatas a lo Pobre	£3.95
Pan Fried, Thinly Sliced Potatoes, Tossed with Onion, Garlic & Peppers	