

~ VINO ~

125ml • 250ml • BOTTLE

BLANCO

MURVIEDRO FAUNO VIURA 3 • 5.5 • 16

EL TESORO VERDEJO 3.5 • 6.5 • 18.5

ARTESA RIOJA VIURA 3.5 • 6.5 • 18.5

BORSAO SELECCIÓN MACABEO 3.75 • 7 • 20

LA VAL ORBALLO ALBARIÑO 4.75 • 9 • 26

JUAN GIL MOSCATEL SECO 24

CASTELL DEL REMEI GOTIM BLANC 26

NAIADES VERDEJO 35

ROSADO

ARTESA RIOJA ROSADO 3.5 • 6.5 • 18.5

PASIÓN DE BOBAL ROSADO 25

TINTO

MURVIEDRO FAUNO GSM 3 • 5.5 • 16

EL TESORO MONASTRELL SHIRAZ 3.5 • 6.5 • 18.5

VEGA DEL RAYO RIOJA 4 • 7.5 • 20

SEÑORIO DE SARRIA CRIANZA 4.25 • 8 • 23

ONTAÑÓN RIOJA CRIANZA 4.5 • 8.5 • 25

GUELBENZU 'AZUL' TEMPRANILLO 25

BODEGAS MADAI MENCIA 27

EL HOMBRE BALA OLD VINE GARNACHA 39

CAVA

MAS MACIA CAVA BRUT 5 • 25

MAS MACIA CAVA ROSADO 28

~ SANGRIA ~

GLASS 4

JUG 15

~ SHERRY ~

SEE SHERRY BOARD

~ CERVEZA ~

DRAUGHT

LA CANTINA 4.5% 4 ESTRELLA 4.6% 4.5

PALAX 4.9% (Didsbury) 4.8

BOTTLES (330ml)

ESTRELLA INEDIT (Barcelona) 4.8% 4.5

Created in 2008 by Ferran Adrià of elBulli to compliment the flavours found in modern tapas.

ER BOQUERON (Valencia) 4.8% 4.5

Artisan lager made using Mediterranean sea water, no filtration or added gas producing a light beer.

DESIDERATA (Seville) 5% 4.5

The name means 'desired things' in Latin. Balanced, fruity & floral pills lager with good body.

ALHAMBRA RESERVA 1925 (Granada) 6.4% 5

Premium lager that is matured for 35 days. Dark amber in colour with distinctive hop & caramel.

LA VIRGEN JAMONERA (Madrid) 5% 5

Micro brewed red amber ale with sweet & toasted notes. A perfect partner to any cured meat or tapas.

AVALON SIDRA (Austuria) 5.5% 4

Pale yellow cider. Semi dry, smooth & fruity.

~ SPIRITS • BRANDY • LIQUEURS ~

25ml • 3.5

VODKA SIDERIT LACTEE* 40%

JOHNNIE WALKER BLACK LABEL WHISKY 40%

HAVANA CLUB RUM (BLANCO • 7 YEAR OLD • ESPECIAL) 40%

OSBORNE VETERANO SOLERA BRANDY 30%

TORRES 10 YEAR GRAN RESERVA BRANDY 38% 4.5

LICOR 43 'CUARENTA Y TRES' 31%

MASCARÓ ORANGE LIQUEUR 40%

VERMOUTH LACUESTA BLANCO 15% (50ml) 4

ORUJO COFFEE CREAM LIQUEUR* 15% (50ml)

CREMA CATALANA LIQUEUR 17% (50ml)

GREEN APPLE LIQUEUR 20% (50ml)

*Contains milk

VINO • CERVEZA • GINEBRA •

LA CANTINA

BAR ~ TAPAS

www.cantinatapas.com

~ TAPAS ~

COMIDA PARA PICAR

ACEITUNAS 2.5

Manzanilla olives

ALMENDRAS VALENCIANAS 3

Salted almonds from Valencia

QUICOS 2

Giant fried corn kernels

PISTACHOS 3

Salted pistachio nuts

PARA ACOMPAÑAR

PAN Bread 1.5

ACEITE Olive oil & balsamic 0.7

ALIOLI Garlic mayonnaise 0.7

MOJO Spicy red pepper sauce 1

VEGETARIANO

TORTILLA ESPAÑOLA 3

Spanish omelette with alioli

PATATAS BRAVAS 3

Crisp potatoes, tomato sauce & alioli

PATATAS BRAVAS CON HUEVO 3.5

Crisp potatoes, tomato sauce & fried duck egg

PIMIENTOS DE PADRÓN 3.5

Charred Padron peppers & sea salt

PIMIENTOS RELLENOS 4

Stuffed peppers in roasted red pepper sauce

TOSTA DE QUESO DE CABRA 4

Red onion & goat's cheese on toast

GARBANZOS CATALANES 3

Braised chickpeas in tomato & spinach

LENTEJAS CON QUESO DE CABRA 3

Brown lentils with goat's cheese & candied walnuts

MANCHEGO Y MEMBRILLO* 4 (add Serrano ham 2)

Manchego cheese, quince & apple purée, sultanas and golden raisins

TOSTA DE CHAMPIÑONES 4

Creamy mushrooms on toast

* Manchego has traces of animal rennet.
If you have any allergies, please let us know.

CARNE

CROQUETAS DE JAMÓN Y MANCHEGO 3.5

Serrano ham & Manchego croquettes

CORDERO CON PATATAS AL COMINO 6

Slow cooked lamb with cumin potatoes

ALBÓNDIGAS DE CERDO 5

Pork & beef meatballs in roasted red pepper sauce

TABLA DE IBÉRICOS 5

Ibérico chorizo, salchichón & lomo cured meats

PAN CATALÁN 4

Plum tomato, sherry vinegar & Serrano ham on toast

ESTOFADO DE POLLO, CHORIZO Y JUDIAS 6

Chicken, chorizo & butterbean stew

HUEVO A LA FLAMENCA 5

Crisp potatoes, egg, green peas & Chistorra sausage

COSTILLAS DE IBÉRICO AL HORNO 4.5

Sticky Ibérico ribs

PRESA IBÉRICA CON SALSAS DE QUESO AZUL 6

Ibérico pork with blue cheese sauce

MORCILLA 3

Spanish black pudding

PESCADO

SALPICÓN DE MARISCO 5

Mixed seafood salad

ENSALADA DE BACALAO 5

Salt cod salad with orange & herb dressing

CALAMARES 4

Breaded squid rings with alioli

ESPADÍN FRITO 4

Deep fried whitebait, pickled samphire & alioli

BOQUERONES CON LIMÓN 5

White anchovies & lemon

GAMBAS AL AJILLO 7

King prawns in garlic & chilli

BACALAO EN SALSAS DE TOMATE 6

Cod in tomato sauce with egg

LOLIN BOQUERONES 10

Brown 'LOLIN' anchovies in oil

~ GINEBRA ~

The National Drink of Spain · 35ml

All served with premium Fever-Tree tonic & bespoke garnishes to accentuate the botanicals.

GIN XORIGEUR (Menorca) 6

Genever style gin, made from distilled wine with a grapey finish. Served with grapes, juniper berries & a slice of lemon.

MASCARÓ 9 (Catalunya) 6.5

The Gin lovers gin. Rare gin made from one botanical; wild juniper. Served with juniper berries & pink grapefruit.

VONES (Albariño) 7

Modern, dry but refreshing. 11 botanicals; nutmeg & chestnut. Served with cinnamon, star anise & lime.

SIDERIT (Cantabria) 7.5

12 botanicals; juniper, coriander, rock tea & mandarin peel. Served with rosemary & Granny Smith apple.

SIDERIT HIBISCUS (Cantabria) 7.5

Floral aromatics, light & smooth with emphasis on hibiscus. Served with raspberries, lime & pink peppercorns.

SIDERIT GINGERLIME (Cantabria) 7.5

A Citric Gin. 12 botanicals elaborated with lime, ginger & cardamom. Served with lime & cardamom.

SIKKIM 8

Dutch juniper, red tea from the Sikkim region & flower essences.

PRIVÉE

The classic, fragrant coriander, a touch of herbs & soft red tea. Served with a slice of orange & cloves.

FRAISE

Fruity gin with wild strawberries, cranberries & iris. Served with fresh basil & strawberries.

BILBERRY

Sweet & fruity with blackberries, blueberries & calamus. Served with blueberries & fresh lime.

TINTO RED PREMIUM GIN (Valença) 9

Unique, sweet & sour red gin made from poppy flowers. 14 botanicals, herbaceous & fruity. Served with an orange slice & cardamom.