

# **CARTA DE BEBIDAS**

**TAPAS**  
REVOLUTION

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SPANISH CAFE  
BAR & RESTAURANT

## SANGRIAS 250ML GLASS | 1 LITRE JUG

Spain's most famous and popular drink, traditionally made with red wine. All of our sangrias are freshly made with fruits macerated in advance to retain all the flavour.



### SANGRIA TRADICIONAL £4.50 / £16

Our favourite recipe of Sangria made with red wine, pineapple, orange, strawberry and other secret ingredients.

### WHITE BERRY SANGRIA £4.50 / £16

Made with white wine, blueberry, raspberry, strawberry and blackberries.

### SPARKLING TROPICAL SANGRIA £5.95 / £18

Refreshing sangria with crisp Cava, passion fruit, watermelon, pineapple, orange and lime.

### BLOOD ORANGE ROSÉ SANGRIA £4.50 / £16

Made with rosé wine, blood oranges, grapefruit, lemon, orange and lime.

### SKINNY SANGRIA £4.50 / £16

30% less sugar red wine sangria with pineapple, orange and strawberry.

## GIN TONICS DOUBLE MEASURE (50ML) OF PREMIUM GIN

When you think of an iconic drink from Spain, sangría might come to mind but over the last five years, Spain has now become Europe's largest gin consumer. Gin Tonic, as we call it in Spain, is now primarily consumed later in the evening and increasingly as an accompaniment to tapas or as an apéritif.

### XORIGUER Menorca £7.50

Mahón gin served long with Fever-Tree indian tonic, homemade lemonade and a lemon and lime garnish.

### NORDÉS Galicia £8

Galician gin distilled from albariño grapes served with Fever-Tree mediterranean tonic, grapes and ginger.

### LARIOS Málaga £7.50

Double distilled London dry gin served with Fever-Tree indian tonic, watermelon and cucumber. Enjoy Larios 2-4-1 as part of our Happy Hora!

### SANTAMANÍA Madrid £7.50

Small batch dry gin made with tempranillo grapes and served with Fever-Tree indian tonic, cardamom seeds and raspberries.

### GINABELLE Galicia £8.50

Fruity gin made with mirabelle plums and albariño grapes, served with Fever-Tree aromatic tonic and forest fruits.

### GIN MARE Barcelona £8

Herbal, mediterranean gin served with Fever-Tree mediterranean tonic, mango and black pepper. Makes the perfect aperitivo!

### PUERTO DE INDÍAS STRAWBERRY Seville £7.50

Delicate gin made with andalusian strawberries and served with Fever-tree elderflower tonic, strawberry and mint.

### AMPERSAND Cádiz £7.50

Four times distilled London dry gin with Spanish lemons and sun dried oranges. Served with Fever-Tree mediterranean tonic and a clove studded orange slice.



## COCTELES COCKTAILS

These days everyone in Spain makes the best gin and tonic but cocktails are also firmly rooted in Spanish culture with an increasing demand for quality over quantity when it comes to drinking. Andy Mil (World Class Bartender winner and Cocktail Trading Co co-founder) worked with Omar to develop a menu of original cocktails inspired by classics and using Spanish ingredients.

### SPARKLING ROSE MARGARITA £7.50

Our take on the classic margarita with Jimador tequila, Aperol, rose water and lemon sherbet, topped with raspberry fizz.

### PIMENTO & MANDARIN DAIQUIRI £8.50

Bacardi rum, mandarin, melon and pimento dram shaken with caramelised pineapple and lime.

### VETERANO JULEP £8

Wild strawberry and pomegranate mixed with Veterano brandy, vanilla, mint and lemon.

### GINGER & CHILI COBBLER £7.50

Homemade chili infused tequila, shaken with vanilla, fresh ginger, triple sec and lemon. Served spicy.

### PASSION FRUIT & MARZIPAN BATIDA £8.50

Vanilla and marzipan vodka, condensed milk, tigernut milk and passion fruit shaken with pimento dram and Disaronno amaretto.

### BASQUE COUNTRY FIZZ £8

A twist on Patxaran. Sloe berry gin with a touch of aniseed, fig, apricot sherry and bitter peach topped with crisp Cava.

### ESPRESSO BLANCO MARTINI £8.50

Veterano brandy shaken with espresso, milk, dark chocolate liqueur, Kahlua and Frangelico.

### BLOOD ORANGE & CHERRY ROYAL £7.50

Larios gin, blood orange, aguardiente de cerezas, pimento dram shaken with lemon and topped with Cava.



## HAPPY HORA SUNDAY TO FRIDAY 4-7PM

Half Price Sangria Jugs  
2-4-1 Larios Gin & Tonics

As the sun sets the sangria flows. Join us for a drink (and tapas). Legend says that King Alfonso X El Sabio, the Wise, recovered from illness with small drinks accompanied by small snacks - or tapas. It is said that once the King got back to health, he decided that all bars must serve a free snack alongside drinks. Who are we to break tradition? Expect a free tapas with your alcoholic drink!

# VINO WINE

Spain is the third largest wine producer in the world and has the most land dedicated to vineyards – over a million acres. There are over 60 different regional

denominations of origin producing everything from fruity and floral Albariño to full-bodied and dark Monastrell.



## CAVA SPARKLING WINE

### SIGNAT BRUT *Penedes*

£5.50 / £29  
A blend of Xarel-lo and Macabeo. Dry, fresh and fruity with floral aromas. Clean and easily quaffed on its own or with light tapas.

### PERE VENTURA TRESOR ROSADO *Catalunya*

£6.75 / £33  
Lively pink Spanish fizz. Full of redcurrant, wild strawberry, cherry and raspberry aromas. Perfect as an apéritif.

125 ML / BOTTLE

## TINTO RED

125ML / 175 ML / 500 ML / BOTTLE

### JOLASETA TEMPRANILLO *Navarra*

£4 / £5.50 / £14.50 / £19.50  
Aromas of red fruits and berries with a full-bodied palate.

### CHIVITE BALUARTE ROBLE TEMPRANILLO GARNACHA MERLOT *Navarra*

£4.50 / £6 / £16.50 / £23  
Fresh medium bodied style, with smoked red fruit great with cold meats or cheese.

### TARIMA MONASTRELL *Alicante*

£4.60 / 6.50 / £17.50 / £25  
Full-bodied and spicy, bursting with blue and black fruit notes.

### RAMÓN BILBAO CRIANZA *Rioja*

£4.90 / 6.95 / £18.95 / £29  
Superb soft and smooth Rioja with blackberry flavours and subtly oaked, great with paella.

### COP DE MA RESERVA GARNACHA TINTO *Catalunya*

By the bottle £27  
Lively wine with dark fruit notes and hint of balsamic. Great with charcuterie.

### INNURIETA NORTE MERLOT CABERNET SAUVIGNON *Navarra*

By the bottle £28  
Rich wine with fruity notes and a spiced long elegant finish.

### DAMANA CINCO *Ribera del Duero*

By the bottle £31  
Harmoniously balanced fresh fruit on the nose with spicy hints coming from its aging in barrel. Sweet, fresh and fruity.

### CERRO ANON GRAN RESERVA *Rioja*

By the bottle £36  
Ripe red berry aromas mingle with smoky nuances and hints of spices. Full and round, thanks to its long period in the bottle.

## BLANCO WHITE

125 ML / 175 ML / 500 ML / BOTTLE

### JOLASETA BLANCO *Navarra*

£4 / £5.50 / £14.50 / £19.50  
Smooth, fresh, dry with delicate mineral & apple flavours.

### MONTE LLANO BLANCO RIOJA, RAMÓN BILBAO *Rioja*

£4.50 / £6 / £16.50 / £23  
With aromas of tropical fruits, this 100% Viura is fresh, vibrant & fruity with a balanced acidity.

### PASO A PASO BLANCO VERDEJO ORGANICO *Castilla La Mancha*

£4.60 / £6.25 / £16.75 / £24  
Aromas of nectarine and honey. Creamy and refreshing finish.

### PAZO DE MARIÑAN GODELLO TREIXADURA ALBARIÑO *Galicia*

£4.90 / £6.75 / £18.50 / £28  
Smooth, citrus & peach flavours. Great with Arroz Negro.

### COLEGIATA MALVASIA *Navarra*

By the bottle £25  
Fruity, fresh and sweet light wine balanced with apple and peach aromas.

### VIVANCO VIURA MALVASIA TEMPRANILLO BLANCO *Rioja*

By the bottle £26  
Intense aromas of green apple, pineapple and floral hints.

### ALBARIÑO MAR DE FRADES *Rias Baixas*

By the bottle £35  
Fresh, very dry, flavours of tropical fruit with salinity and minerality typical of wines from this Atlantic coastal region. Great aperitif or with seafood and vegetable tapas.

### EL PORRÓN

Our 500ml measures are served in the traditional Spanish wine carafe known as Porrón. Skilled porrón users are able to pour the wine into the glass from shoulder to waist height without spilling a single drop.



## ROSADO ROSÉ

125ML / 175 ML / 500 ML / BOTTLE

### LA COPA DE BOBAL ROSADO *Cuenca*

£4 / 5.50 / £15 / £20  
Beautifully bright raspberry pink with wild strawberry flavours. Perfect match for Paella Valenciana.

### TARIMA MONASTRELL ROSADO *Rioja*

£4.25 / £6 / £17 / £24.50  
Refreshing with crisp flavours of cherry pie, currant and rose water. Fresh melon and nectarine aromas.

## CERVEZA Y SIDRA BEER & CIDER

1/2 PINT / PINT OR BOTTLE

### ESTRELLA GALICIA

4.7% £2.75 / £5.25

Premium lager from north-west Spain.

### 1906 ESTRELLA RESERVA ESPECIAL

6.5% £3.15 / £4.15 \* 2/3 PINT

Premium, medium-bodied lager.

### PALAX UNFILTERED ARTISAN LAGER

4.9% £2.65 / £5.15

The only craft beer produced in the Rioja region.

### MAELOC DRY CIDER (GF)

4.5% £4.75

Made using only Galician apples

### MAHOU

5.5% 330 ml £4.40

The favourite lager of Madrid.

### 1906 BLACK COUPAGE

7.2% 330 ml £4.75

Dark lager with intense flavour.

### ESTRELLA SIN ALCOHOL

0.0% 250 ml £2.65

Non-alcoholic beer.



## JEREZ Y DIGESTIVOS SHERRY & DIGESTIFS

### DELGADO ZULETA FINO Cádiz

£3.50

### MANZANILLA LA GOYA Cádiz

£3.50

### PÉREZ BARQUERO COSECHA PEDRO XIMÉNE

£5.95

Montilla Moriles

### LICOR DE AVELLANA

£4.50

Hazelnut liqueur

### LICOR DE HIERBAS

£4.50

Aromatic blended herbs liqueur

### LICOR DE CAFÉ

£4.60

Coffee liqueur from Galicia

### LICOR 43

£6.00

Liqueur of Spain with 43 different ingredients

### BRANDY VETERANO

£6.50

Made the same way since the 18th century

## CAFÉ Y TÉ COFFEE & TEA

### CAFÉ BOMBÓN Valencia

£2.25

Espresso coffee layered upon condensed milk - great alternative to a latte with sugar

### CAFÉ LECHE Y LECHE

£2.50

Bombón coffee with steamed milk

### BARRAQUITO CANARIO Islas Canarias

£3.95

Layers of condensed milk, licor 43 and espresso topped with foamed milk, cinnamon and lemon peel (contains alcohol)

### CARAJILLO

£3.95

Espresso with a shot of brandy (25ml) and flambéed lemon zest - a popular aperitif in Spain

### TÉ

£1.95

English breakfast, Camomile, Earl Grey, Mint

### CAFÉ SOLO

£1.95

Espresso

### CAFÉ AMERICANO

£2.25

With or without milk

### CAFÉ CORTADO

£2.25

Espresso coffee with steamed milk

### CAFÉ CON LECHE

£2.50

Latte



## SIN ALCOHOL SOFT DRINKS

### LIMONADA CASERA

£2.85

Homemade lemonade with a touch of saffron.

### ZUMO DE NARANJA

£2.75

Fresh orange juice.

### HORCHATA

£2.00

Classic Valencian drink made from tigernut root.

### MOSTO

£2.00

Red grape juice.

### REFRESCOS

£2.65

Coca-Cola, Diet Coke and Fanta orange

### FANTA LIMÓN 33cl (can)

£2.00

### AGUA SIN GAS

33cl

£2.00

75cl

£3.75

Kingsdown still water.

### AGUA CON GAS

33cl

£2.00

75cl

£3.75

Kingsdown sparkling water.

### TAKE THE REVOLUTION HOME

Get a signed copy of one of Omar's books today: *Tapas Revolution* & *Spanish Made Simple*.

### CONTACT US

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