

# 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 aperitif.

### 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.



## CERVEZA Y SIDRA BEER & CIDER

330 ML UNLESS STATED

### ESTRELLA GALICIA

4.7% £4.25  
Premium lager from north-west Spain.

### 1906 ESTRELLA RESERVA ESPECIAL

6.5% £4.65  
Premium, medium-bodied lager.

### PALAX UNFILTERED ARTISAN LAGER

4.9% £4.65  
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.



## 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.



125 ML / BOTTLE

## 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.

## 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.

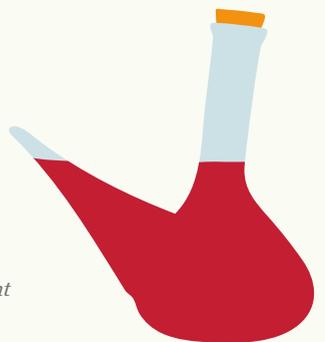
### VIVANCO VIURA MALVASIA TEMPRANILLO BLANCO *Rioja*

By the bottle £26

Intense aromas of green apple, pineapple and floral hints.

### 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.

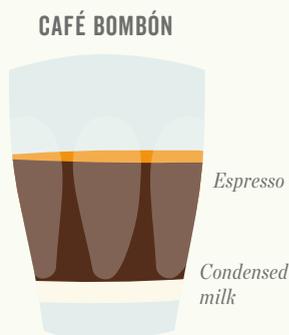
### TARIMA MONASTRELL ROSADO *Rioja*

£4.25 / £6 / £17 / £24.50

Refreshing with crisp flavours of cherry pie, currant and rose water. Fresh melon and nectarine aromas.

## CAFÉ Y TÉ COFFEE & TEA

<b>CAFÉ BOMBÓN</b> <i>Valencia</i>	£2.25	<b>TÉ</b>	£1.95
Espresso coffee layered upon condensed milk - great alternative to a latte with sugar		English breakfast, Camomile, Earl Grey, Mint	
<b>CAFÉ LECHE Y LECHE</b>	£2.50	<b>CAFÉ SOLO</b>	£1.95
Bombón coffee with steamed milk		Espresso	
<b>BARRAQUITO CANARIO</b> <i>Islas Canarias</i>	£3.95	<b>CAFÉ AMERICANO</b>	£2.25
Layers of condensed milk, licor 43 and espresso topped with foamed milk, cinnamon and lemon peel (contains alcohol)		With or without milk	
<b>CARAJILLO</b>	£3.95	<b>CAFÉ CORTADO</b>	£2.25
Espresso with a shot of brandy (25ml) and flambéed lemon zest - a popular aperitif in Spain		Espresso coffee with steamed milk	
		<b>CAFÉ CON LECHE</b>	£2.50
		Latte	



## JEREZ Y DIGESTIVOS SHERRY & DIGESTIFS

<b>DELGADO ZULETA FINO</b> <i>Cádiz</i>	£3.50	<b>LICOR DE HIERBAS</b>	£4.50
Manzanilla La Goya <i>Cádiz</i>	£3.50	Aromatic blended herbs liqueur	
<b>PÉREZ BARQUERO COSECHA PEDRO XIMÉNEZ</b> <i>Montilla Moriles</i>	£5.95	<b>LICOR DE CAFÉ</b>	£4.60
		Coffee liqueur from Galicia	
<b>LICOR DE AVELLANA</b>	£4.50	<b>LICOR 43</b>	£6.00
Hazelnut liqueur		Liqueur of Spain with 43 different ingredients	
		<b>BRANDY VETERANO</b>	£6.50
		Made the same way since the 18th century	

## SIN ALCOHOL SOFT DRINKS

<b>LIMONADA CASERA</b>	£2.85	<b>AGUA SIN GAS</b>	£2.00
Homemade lemonade with a touch of saffron.		33cl	
<b>ZUMO DE NARANJA</b>	£2.75	75cl	£3.75
Fresh orange juice.		Kingsdown still water.	
<b>HORCHATA</b>	£2.00	<b>AGUA CON GAS</b>	£2.00
Classic Valencian drink made from tigernut root.		33cl	
<b>MOSTO</b>	£2.00	75cl	£3.75
Red grape juice.		Kingsdown sparkling water.	
<b>REFRESCOS</b>	£2.65		
Coca-Cola, Diet Coke and Fanta orange			
<b>FANTA LIMÓN</b> 33cl (can)	£2.00		

## FIESTAS AND GROUPS

To party is one thing. To fiesta is another! Gather and celebrate your special occasion with us - Spanish style. Birthdays, graduations, Christmas, hens, stags. No celebration is too big or small.

Sangria, set menus, sharing tables, towers of churros, cocktail making, flamenco lessons & lots more. Ask your camarero for our menus, or visit us at [tapasrevolution.com/fiestas](http://tapasrevolution.com/fiestas). ¡Hasta pronto!

### FINGER TAPAS

from £15.95 per person.  
Perfect for standing parties

### BITE SIZE TAPAS

Mini Pan de la Casa, Croquetas, Tortilla De Patatas, Chorizo y Padron Skewers, Pinchos Morunos, Alitas de Pollo, Courgette and Goats Cheese

### PAELLA BOWLS

Party friendly mini bowls of Spain's iconic saffron rice dish with chicken or vegetables

### TAPAS FEASTS

from £16.95 per person.  
The ultimate fiesta food for tables of 12 or more

### CLASSIC TAPAS TO SHARE

Croquetas De Jamon, Calamares Fritos, Tortilla De Patatas, Chorizo, Alitas De Pollo & many more

### PAELLA FOR THE TABLE

Large paella pans for the table: choose from Paella De Verduras, Paella Valenciana or Paella De Marisco

### Y ALGO MÁS

More than just delicious food and drinks!

### FLAMENCO

from £10 per person.

Learn to dance, Spanish style. our Flamenco teacher will provide you with all you need and guide you through this energetic dance. Fun guaranteed. Suitable for all ages & abilities.

### COCKTAIL MAKING

£24.95 per person.

Start your evening behind the bar, mastering three of our classic cocktails. ¡Salut!

### TAKE THE REVOLUTION HOME

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

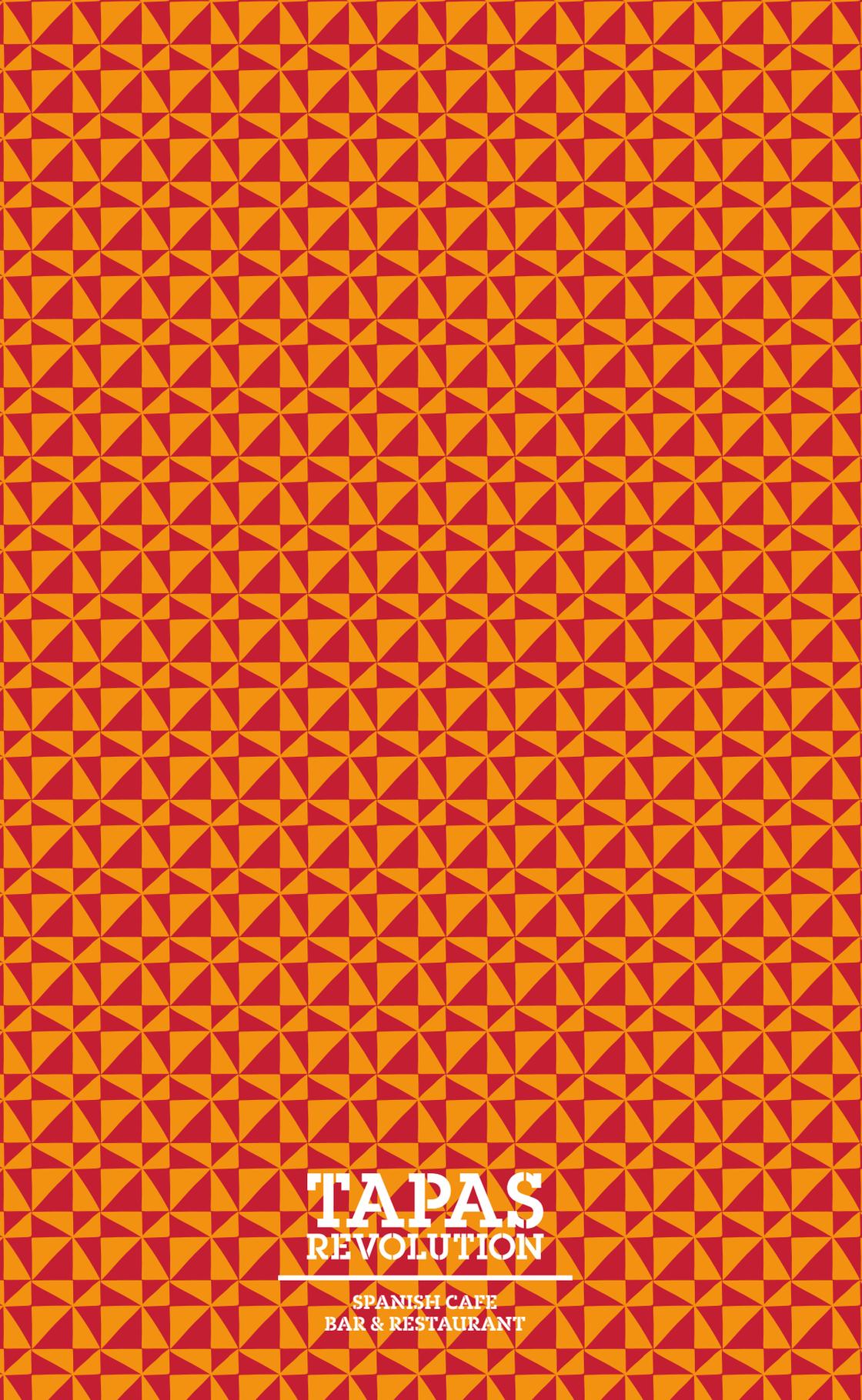
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