



## ※ SPANISH MADE SIMPLE

*Spanish food is no longer the preserve of summer holidays, as Omar Allibhoy's Spanish Made Simple makes it incredibly easy to create authentic Spanish flavours at home. Try one of our specials from Omar's second book and pick up a copy today.*

# TAPAS REVOLUTION

## CARTA DE BEBIDAS

## ※ SANGRIA TIME

½ PRICE SANGRIA JUGS £7.50  
2 FOR 1 SPANISH GIN & TONICS



SUNDAY  
TO FRIDAY  
4 - 7 PM

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## DRINKS MENU



# GIN TONICS

## PREMIUM GIN FROM SPAIN

*all served as 50ml measures in a traditional balloon glass*



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 as a night-time bar drink and increasingly, as an accompaniment to tapas. The following gins are a selection of our favourite Spanish distilleries who use fresh regional botanicals to produce a fine aromatic spirit that can be enjoyed with a good quality tonic water.

### GIN MARE

*served with Fever-Tree Mediterranean tonic, basil and rosemary*  
**£9**

### GINABELLE

*plum gin infused with red berry tea and served with Fever-Tree Indian tonic and forest fruits*  
**£9**

### NORDÉS

*Galician gin served with Fever-Tree Mediterranean tonic, mint and ginger*  
**£9**

### XORIGUER

*Mahón gin served with Fever-Tree lemonade, grapefruit and lime; also known as "Pomada" in Menorca*  
**£8.50**

### LARIOS 12

*served with Fever-Tree Indian tonic, juniper and olive*  
**£8.50**

## ❖ SANGRIA TIME ❖

**HALF PRICE SANGRIA JUGS**

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# CÓCTELES

## SPANISH INSPIRED COCKTAILS



These days everyone in Spain makes the best gin and tonic but cocktails are also firmly rooted in Spanish culture with an increased demand for quality over quantity when it comes to drinking. In 1931, Perico Chicote, the guru of Spanish cocktails opened Madrid's first cocktail bar on the Gran Vía, serving the likes of Grace Kelly and Ernest Hemingway.

### CEREZO

*Raisin-infused fino sherry, egg white, maraschino liqueur, pineapple, lemon, orange and cherry juice*  
**£7.50**

### MOJITO PX

*A Spanish twist on the classic mojito with fresh limes, mint, brown sugar and Pedro Ximénez sherry*  
**£7.50**

### LIMONCITO

*Larios gin or Element vodka with our homemade saffron lemonade*  
**£8**

### NEGRONI

*Ginabelle gin, sweet vermouth and Aperol on the rocks*  
**£8**

### EL LIBERTADOR

*Ysabel Regina brandy shaken with Chambord liqueur, cinnamon, lemon, quince jelly and topped with Cava*  
**£9**

### POMELO FIZZ

*Verdejo wine shaken with Larios 12 gin, elderflower syrup, grapefruit, lemon juice and topped with soda*  
**£8**

### CARAJILLO MARTINI

*Pedro Ximénez sherry, Pazo coffee liqueur and a shot of espresso*  
**£7.50**

## SANGRIAS

### SPAIN'S MOST FAMOUS EXPORT

Sangría de la casa our favourite recipe

Tinto de verano red wine and lemonade



Vaso	750ml
£4.50	£14.95
£3.25	£10.95



## ✧ SANGRIA TIME ✧



HALF PRICE JUGS  
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## 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

Canals y Nubiola Plata Brut

Segura Viudas Brut Rosado



Copa	Botella
125ml	750ml
£4.95	£25
£5.95	£29.50

## ROSADO ROSÉ WINE

Finca Valero Garnacha/Syrah *Cariñena*

Dry rosé with strawberry and raspberry flavours on the palate and a crisp finish



Copa	Porrón	Botella
175ml	500ml	750ml
£4.95	£13.25	£18

## BLANCO WHITE WINE



Rama Blanco Viura Bodegas Coviñas *Utiel Requena*

Notes of pineapple and bananas, with a floral hint

Campo Nuevo Viura Chardonnay *Navarra*

Fresh, dry and well-balanced. Delicate mineral and apple flavours

Pazo de Marín Godello Treixadura Albariño *Monterrei*

Smooth, citrus and peachy flavours. Great with seafood

Cuatro Rayas Verdejo *Rueda*

Dry, powerful and fresh on the nose, full of fruity herbal flavours

Vivanco Viura Malvasia-Tempranillo Blanco *Rioja*

Intense aromas of green apple, pineapple and floral hints

£4.65	£12	£16.50
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£5.25	£13	£18.50
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£5.75	£15	£22
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£6.25	£17	£23
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£6.50	£17.50	£24.50
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## TINTO RED WINE



El Muro Tinto Garnacha *Cariñena*

Soft, fruity, easy-going red with bags of dark berry fruit and just a twist of pepper

Campo Nuevo Tempranillo *Navarra*

Full-bodied 100% tempranillo with aromas of red fruits

Chivite Baluarte Roble Temp-Garn-Merlot 2014 *Navarra*

Fresh, very fruity and soft with medium intensity

Tarima Monastrell *Alicante*

Full-bodied and spicy, bursting with blue and black fruit notes. The ideal tapas red!

Finca La Estacada Tempranillo Reserva 2010 *La Mancha*

Blended with cabernet sauvignon, syrah and merlot to create a complex and intense wine with blackberry and cacao notes

£4.65	£12	£16.50
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£5.25	£13	£18
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£5.50	£14.50	£21
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£5.95	£15.50	£23
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£6.50	£18	£25
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## CERVEZA & SIDRA BEER & CIDER



### DRAUGHT

**Estrella Galicia 4.7%** £2.75 (½ pint) • £5.25 (pint)  
*Premium lager from north-west Spain*

### BOTTLED

**Mahou** the favourite lager of Madrid 33cl 5.5% £3.85  
**1906 Estrella Reserva Especial** premium, medium-bodied lager 33cl 6.5% £4.50  
**Estrella Galicia sin alcohol** non-alcoholic beer 33cl 0.0% £2.50  
**El Gaitero** Asturian cider 33cl 5.5% £3.85  
**El Gaitero Tempranillo** cider from rioja grapes 50cl 4% £5.95

## CERVEZAS ARTESANALES CRAFT BEER



Initially all beer in Spain came from the same handful of industrial brands but recently this has radically changed. There are now over 150 Spanish brands of craft beer with more breweries popping up nearly every week.

### La Socarrada 33cl 6.0%

*Amber-coloured golden ale made with rosemary and honey*

£5.25

### Palax Artisan Beer 33cl 4.9%

*The only artisan beer from the Rioja region with a second fermentation in the bottle*

£4.50

### Er Boqueron 33cl 4.8%

*Unfiltered golden ale made using sea water. Light and refreshing*

£5.25

### Sunset Session IPA 33cl 4.2%

*Golden coloured with passion fruit aromas, light and citrusy*

£5.50

## JEREZ Y DIGESTIVOS



### SHERRY AND AFTER DINNER DRINKS

**La Ina Fino NV Jerez** 75ml £3.75  
**Alvear Pedro Ximénez Añada Montilla-Moriles** 75ml £5.50  
**Licor de avellana** hazelnut liqueur 25ml £2.50  
**Licor de café** coffee liqueur from Galicia 25ml £2.50  
**Licor de hierbas** aromatic blended herbs liqueur 25ml £2.50  
**Brandy Veterano** made the same way since the 18th century 50ml £5.50  
**Carajillo** espresso with a shot of brandy (25ml) and flambéed lemon zest £3.95

## CAFE Y TE COFFEES & TEAS



The café bombón first originated in the Spanish city of València but it's also drunk all around the world. We highly recommend this sweet combination of coffee and condensed milk after dinner or as an alternative to a dessert.

**Café con leche** latte £2.50  
**Café cortado** macchiato £2.25  
**Café bombón** espresso coffee layered upon condensed milk £2.25  
**Café leche y leche** bombón coffee with steamed milk £2.50  
**Café solo** espresso £1.95  
**Café americano** with or without milk £1.95  
**Té** english breakfast / camomile / earl grey / mint £1.95

## SIN ALCOHOL NON-ALCOHOLIC DRINKS



**Zumo de naranja** fresh orange juice £2.75  
**Horchata** classic Valencian drink made from tigernut root £2.00  
**Mosto** grape juice £2.00  
**Agua Cabreiroa sin gas** still water 50cl £2.95  
**Agua Magma con gas** sparkling water 50cl £2.95  
**Refrescos** Coca-Cola, Diet Coca-Cola & Fanta orange £2.65  
**Fanta limón** 33cl can £2.00

**Limonada casera** homemade lemonade with a touch of saffron

£2.75

