

## Cata las tablas

<b>TABLA DE IBÉRICOS</b>	GF*	37.25
Jamón de bellota, chorizo & salchichón Ibérico, lomo duroc		
<b>TABLA DE QUESOS</b>	GF* V	37.25
Four Spanish artisan cheeses including queso Manchego with nuts		
<b>TABLA MIXTA</b>	GF*	39.15
The best of both worlds. Our selection of cheeses and Ibéricos in one board with nuts and pickles.		
<b>TABLITA DE JAMÓN</b>	GF	--
A small board of our hand-carved jamón. Ask our staff for the price of today's jamón.		
<b>TABLITA</b>	GF* V*	16.25
A mini version of any of our bigger boards. Choose between charcuterie, cheeses or mixed (+1.50)		

## Cata los aperitivos

<b>ACEITUNAS GORDAL</b>	GF V*	4.95
Gordal olives marinated in spicy brine. A treat for olive lovers.		
<b>ACEITUNAS DE LA CASA</b>	GF V*	3.85
Green & black olives in the house marinade		
<b>PAN</b>	V*	3.75
The Company Bakery sourdough baguette		
<b>SALSAS</b>	GF V V*	2.40
Your pick from homemade alioli, mojo verde or mojo rojo		
<b>PATATAS FRITAS (CRISPS) - TORRES</b>	GF V*	4.25
Artisanal gourmet Torres crisps. Available in Ibérico jamón, truffle & EVOO		

At CATA we believe everyone should try a little bit of everything so we recommend sharing two to three tapas per person or a tabla along with a couple of tapas.

Each tapa is cooked to order and served when ready, so they may be served at different times.

## Cata las tapas

<b>PAN CON TOMATE</b>	V*	4.95
Toasted sourdough, grated tomato, garlic & EVOO		
With jamón reserva:		
<b>ALBÓNDIGAS DEL ABUELO</b>		9.50
Beef & pork meatballs in their own rich white wine roux with garden peas mousse. Grandpa's recipe.		
<b>CREMA DE CALABAZA</b>	GF* V*	7.90
Spiced & creamy squash soup with sourdough croutons.		
<b>PAPAS ARRUGÁS</b>	GF V*	6.95
Canary Island style baby potatoes, boiled in sea water & served with their classic spicy mojo rojo & mojo verde.		
<b>PIMIENTOS DE PADRÓN</b>	GF V*	6.90
Small peppers from Padrón, Galicia. Generously sprinkled with Maldon salt. Wouldn't have them any other way.		
<b>PULPO A LA GALLEGA CON ALIOLI NEGRO</b>	GF	13.50
Boiled octopus over black & yellow baby potatoes, with Spanish smoked paprika, EVOO & squid ink butter.		
<b>FABADA DE LA CASA</b>	GF*	7.90
Hearty white bean soup with jamón, chorizo and pork belly. Accompanied with a slice of bread.		
<b>ENSALADA DE INVIERNO</b>	GF V*	8.25
Mixed leaf salad with a seasonal touch of beetroot, ginger, grapefruit, red berries & spices.		
<b>CHORIZO A LA SIDRA</b>	GF	7.90
Spicy chorizo cooked in cider served with its own chorizo cream.		
<b>PISTO CON HUEVO PASADO POR AGUA</b>	GF V V*	7.75
Spanish "ratatouille" with a soft-boiled egg.		

## Cata los pintxos

Pintxos, pinchos o montaditos are small bite-size dishes that pack all of the flavour on a simple stick or on top of a piece of bread. Keep an eye out for any chef's specials!

All served as **three units per plate**. Add an **additional unit** to any of them for £2.50.

<b>1. GILDA DE LA CASA</b>	GF	4.85
Guindilla pepper, anchovy, olives & a dice of cheese		
<b>2. POLLO AL AJILLO &amp; PIMIENTO CONFITADO</b>		7.75
Garlic chicken & red pepper confit.		
<b>3. ENSALADILLA A LA MURCIANA (BICICLETAS)</b>	GF*	7.95
An absolute classic: potato, chopped olives, mayo & tuna served on a looped breadstick.		
<b>4. SOBRASADA PICANTE CON MAHÓN, MIEL Y NUECES</b>		7.90
Spanish "chorizo paste", cheese, honey & walnuts.		
<b>5. MORCILLA, MEMBRILLO, PIÑONES &amp; CEBOLLA FRITA</b>		7.90
Spanish black pudding, quince, pine nuts & crispy onion.		
<b>6. HUMMUS DE REMOLACHA, CEBOLLA FRITA &amp; PIMENTÓN</b>	V V*	7.15
A creamy beetroot hummus with crispy fried onion & spicy smoked paprika on top of a baguette slice.		

**GF** - Completely gluten free **GF\*** - Possible to make adjustments

**V** - Vegetarian **VE** - Vegan **V\*/VE\*** - Possible to make vegetarian/vegan adjustments

**WE USE NUTS IN OUR KITCHEN & SOME OF OUR CHEESES ARE UNPASTEURISED.**

**IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES, PLEASE LET US KNOW.**

A discretionary 12.5% service charge is automatically applied to parties **over six guests**.

# Cata los postres

Either as the perfect way to end a meal, a nice side to a coffee or a pairing with a sherry, our homemade desserts are something not to miss.

1. TARTA DE QUESO DE LA CASA <sup>V</sup> 7.95  
Baked creamy cheesecake with a twist of horchata
2. TARTA DE SANTIAGO <sup>GF V\*</sup> 7.95  
Traditional almond cake from Santiago, Galicia
3. ARROZ CON LECHE <sup>GF V</sup> 7.95  
Spanish rice pudding
4. BARRAQUITO HELADO <sup>GF V</sup> 9.25  
Vanilla ice cream with a shot of espresso & the famous Licor 43

## Vino y Jeréz dulce

(Dessert wine)  
75 ml

LAUDUM MOSCATEL DULCE <sup>(o)</sup>	4.95
D.O. Alicante	
Sweet rich vanilla, honey & citrus	
MOSCATEL ORO	5.95
D.O. Penedés	
A Spanish dessert wine staple	
DIAMANTE GRACIELA RESERVA	7.50
D.O. Rioja	
Reineta apple, aniseed and American white oak	
PEDRO XIMÉNEZ	6.50
Garvey, D.O Jeréz (sweet Sherry)	
Thick raisins, brown sugar & stewed fruits	
PEDRO XIMÉNEZ VINTAGE	12.95
Ximénez-Spínola, D.O Jeréz (sweet sherry)	
Delicate raisins, dried figs & black chocolate	
DULCE DE ENERO - ICE WINE	9.15
Altolandon, D.O. Manchuela	
Sweet tropical fruits, peach, citrus fruits & crisp acidity.	

## Café y té

Café solo corto - <i>SINGLE ESPRESSO</i>	2.95
Café doble - <i>DOUBLE ESPRESSO</i>	3.10
AMERICANO	3.15
Café con leche - <i>FLAT WHITE</i>	3.50
Leche manchada - <i>LATTE</i>	3.75
CAPPUCCINO	3.50
CORTADO - <i>DBL. ESPRESSO W/ SPLASH OF MILK</i>	3.25
COLA CAO - <i>HOT CHOCOLATE</i>	3.50
Café bonbón - <i>DBL ESPRESSO W/ CONDENSED MILK</i>	4.00
BARRAQUITO	8.50
Famous coffee with Licor 43 & condensed milk from the Canary Islands	
CARAJILLO	7.95
Double espresso with Veterano brandy, a touch of cinnamon & lemon peel.	
TÉ	3.60
Pot of tea. Your choice from Earl Grey, breakfast tea, peppermint, rooibos or camomile.	

## Refrescos - soft drinks

COCA COLA	3.25	FEVER TREE SODA WATER	3.75
DIET COKE	3.25	FEVER TREE INDIAN TONIC	3.75
COKE ZERO	3.25	FEVER TREE LIGHT MEDITERRANEAN TONIC	3.75
FANTA	3.75	FEVER TREE PREMIUM GINGER BEER	3.75
SPRITE ZERO	3.75	DEESIDE STILL/SPARKLING WATER 250ML	2.75
APPLETIZER	4.45	DEESIDE STILL 750ML	4.75
FOLKINGTONS FRESH ORANGE JUICE	4.75	VICHY CATALÁN SPARKLING WATER 1L	6.50



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