

# SERRANO & MANCHEGO

## COFFEE · BAR · TAPAS

We offer an inviting eating and drinking environment where everyone from solo diners to groups are welcome and can enjoy a unique mix of fantastic coffee, drinks and delightful tapas.

### Spanish Coffees

We endeavour to serve our customers a consistent quality cup with every serve, just as you get anywhere in Spain!

Café Bombón		2.60
Café Cortado		2.50
Café con Leche	small 2.60 large 2.90	
Café Solo	single 1.90 double 2.90	
Capuccino		2.60
Americano		2.60
Breakfast tea		2.50
Earl Grey Tea		2.50
Green Tea		2.50
Peppermint Tea		2.50

Please see our selection of pastries at the bar

### Bread

Pan Tumaca (v)	3.90
Two grilled slices of fresh bread topped with grated tomato	
Pan Tumaca with Jamón	5.60
Two grilled slices of fresh bread topped with grated tomato and cured Jamón Serrano 'Reserva'	
Pan & Alioli	3.50
Slices of thin crispy bread and Alioli dip	
Pan con Aceite de Oliva & Vinagre Balsamico	3.00
Bread & extra virgin oil with balsamic vinegar	

### Croissants rellenos

(Croissants sandwiches served until 5pm)

Croissant & mantequilla	2.30
Classic croissant with butter	
Ensaladilla Rusa	2.70
Tuna, mayonnaise & potato salad flavored with olive oil	
Serrano & Manchego	3.20
Cured Jamon serrano 'Reserva' with unpasteurised artisan Manchego cheese	
Queso Manchego y Membrillo	2.70
unpasteurised artisan Manchego cheese & Quince jelly	

### Breakfasts

(Served daily until 5pm)

Churros con chocolate (v)	4.40
Churros & thick Spanish Chocolate dip.	
Torrijas (v)	4.20
Spanish cinnamon spiced 'toast'.	
El Grande	9.80
Cured Jamón Serrano 'Reserva' served with crispy potatoes, salsa brava, Aioli sauce, two eggs and a slice of grilled bread	
Huevos fritos con Pimentón de la Vera (v)	4.00
Two fried eggs served with De la Vera Pepper (D.O La Vera) and a slice of grilled bread	
Jamón Serrano con huevos	7.00
Cured Jamón Serrano 'Reserva' served with two fried eggs and a slice of grilled bread	
El Spanglish	8.20
Two Eggs, Spanish Panceta, Spanish pork sausage, mushrooms, Spanish black pudding (morcilla), salsa brava & a slice grilled bread.	

### Bar Snacks

Almendras (v)	3.00
Blanched, fried and salted almonds	
Kikos (v)	2.60
Crispy fried and salted corn kernels as served in bars all over Spain	
Aceitunas Manzanilla (v)	3.30
Marinated green Manzanilla olives	

### Platters

Plato Mixto de Queso	14.00
unpasteurised artisan Manchego cheese, Valdeon Blue cheese, Idiazabal goat's cheese, Tetilla smoked cheese. served with grapes and Quince jelly	
Plato de Serrano y Manchego	16.00
Jamón Serrano 'Reserva' & unpasteurised artisan Manchego cheese platter. Served with Pan Tumaca	
Plato Mixto de Charcutería de Bellota	20.00
Mixed platter of cured Bellota charcuterie - Bellota chorizo, Bellota sausage and supreme handcarved Jamón Bellota. Served with Pan Tumaca	
Plato Mixto de Charcutería de Bellota Y Quesos	22.00
Bellota chorizo, Bellota sausage and supreme handcarved Jamón Bellota, unpasteurised artisan Manchego cheese, Valdeón Blue cheese, Idiazabal goat's cheese, Tetilla smoked cheese. Served with Pan Tumaca	

### Specialities

A selection of traditional dishes from the sea and Iberian mountains.

Pulpo a la Gallega	12.00
Classic octopus dish with potatoes, extra virgin olive oil & De La Vera pepper	
Solomillo de Cerdo Iberico	16.00
Grilled Iberian Tenderloin served on a bed of Padron Peppers & Pedro Ximenez drizzle	

### Tapas

Please note. Tapas will be served when ready and not necessarily all at one time.

Plato de Quesos y frutas	7.20	Tortilla de Patatas con Chorizo	5.90
Mixed spanish cheese and grapes		Traditional Spanish omelette with chorizo	
Manchego Artesano & Membrillo (v)	5.70	Calamares a la Romana	4.00
A classic pairing of unpasteurised artisan Manchego cheese & Quince jelly		Batter-coated squid rings served with Alioli	
Jamón Serrano 'Reserva'	5.90	Gambas al Ajillo	5.80
Cured Jamón Serrano 'Reserva' served with side of Pan tumaca		Prawns cooked in extra virgin olive oil, garlic, De La Vera pepper (D.O La Vera) & chilli peppers	
Jamón Bellota	11.90	Bacalao Rebozado	5.50
Supreme handcarved Jamón Bellota served with side of Pan tumaca		Grilled cod with garlic, peppers and tomato	
Queso de Cabra al Pedro Ximenez (v)	5.30	Chorizo al Vino	4.90
Grilled goat cheese topped with raisins & our sweet Pedro Jimenez drizzle		Organic spiced Spanish chorizo cooked in red wine	
Ensaladilla Rusa	4.70	Chistorra a la sidra	4.90
Tuna, mayonnaise & potato salad flavored with olives & capers		Spanish pork and beef sausage cooked in cider	
Boquerones en Vinagre	5.90	Croquetas de Jamón Serrano 'Reserva' y Manchego Artesano	5.50
White anchovies served with extra virgin olive oil, garlic & parsley. Served chilled		Three homemade cured Jamón Serrano & Artisan Manchego croquettes	
Crujiente de Queso de Cabra	4.20	Croquetas de Bacalao	4.60
Goats cheese dumpling with a Pedro Ximenez drizzle		Three home made cod croquettes	
Pimientos de Padrón (v)	5.90	Croquetas de Setas & Manchego (v)	4.60
Padrón peppers (D.O Padrón) with sea salt		Three homemade Spanish mushrooms & Manchego cheese croquettes	
Boquerones Rebozados Fritos	5.90	Pincho de Choripollo	4.10
Fried battered anchovies served with lemon and Alioli		Chicken, Spanish organic spiced chorizo & Piquillo skewer	
Patatas Bravas (v)	3.90	Pincho de Pollo y Gambas	4.10
Crispy potatoes served with salsa brava spiced with De La Vera pepper (D.O La Vera) and Alioli Sauce		Chicken & Prawns skewer	
Tortilla de Patatas (v)	5.50	Pulpo a la Plancha	6.40
Traditional Spanish omelette made with eggs, potato & onion		Grilled octopus with sea salt, garlic & parsley sauce	

Chef's special - please ask your server

### Desserts

Churros (v)	4.40	Helado de Vainilla y Chocolate (v)	3.40
Churros & Chocolate dip		Vanilla ice cream & chocolate	
	5.40		
Churros & Chocolate mug			
	5.90	Torrijas con Helado (v)	4.40
Churros with chocolate dip & vanilla ice cream		Spanish cinnamon 'toast' with vanilla ice cream	
Tarta de Santiago (v) con helado de vainilla	5.90	Tarta de Chocolate con Helado (v)	5.60
Tarta de Santiago with home made vanilla ice cream & Pedro Ximenez drizzle		Chocolate & fudge cake with vanilla ice cream	

If you have any concerns about food allergens, please consult with your server. Key: (v) = vegetarian

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<b>Café Solo</b>	single <b>1.90</b> double <b>2.90</b>	
<b>Capuccino</b>		<b>2.60</b>
<b>Americano</b>		<b>2.60</b>
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<b>Breakfast tea</b>		<b>2.50</b>
<b>Green Tea</b>		<b>2.50</b>
<b>Peppermint Tea</b>		<b>2.50</b>
<b>Earl Grey Tea</b>		<b>2.50</b>

Please see our selection of Cakes/Croissants at the bar

### Coffee Licqueurs

<b>Carajillo</b> <small>(espresso &amp; Spanish brandy)</small>	<b>4.90</b>
<b>Nespresso-tini</b> <small>(vodka, Kahlua, espresso)</small>	<b>6.90</b>
<b>Crema Catalana</b> <small>(crème brûlée in a glass, recommended with a shot of espresso)</small>	<b>4.60</b>
<b>Coffee 43</b> <small>(espresso, licor 43 &amp; cream gently poured over coffee)</small>	<b>4.90</b>

### Sherry

Bodegas Barón

75ml 75cl bottle

<b>Manzanilla</b> <small>dry, salty notes</small>	<b>4.00</b>	<b>26.00</b>
<b>Fino</b> <small>golden yellow and dried fruit</small>	<b>4.00</b>	<b>26.00</b>
<b>Amontillado</b> <small>think chocolate and caramel</small>	<b>4.40</b>	<b>29.00</b>
<b>Cream</b> <small>smell of almonds, caramel and raisins</small>	<b>4.50</b>	<b>27.00</b>
<b>Oloroso</b> <small>dry, sharp with crisp finish</small>	<b>4.20</b>	<b>27.00</b>
<b>Pedro Ximénez</b> <small>sweet raisins, rich, chocolate and liquorice</small>	<b>4.90</b>	<b>32.00</b>

### Sherry Flights

all served as a 75ml measure

<b>FLIGHT NO. 1</b> <small>Vertical Oloroso, Fino y Manzanilla</small>	<b>10.50</b>
<b>FLIGHT NO. 2</b> <small>Triangle Fino, Cream y Pedro Ximenez</small>	<b>11.00</b>
<b>FLIGHT NO. 3</b> <small>Horizontal Manzanilla, Amontillado Y Fino</small>	<b>10.50</b>

### White Wine

125ml — 175ml — bottle

<b>Casa Albali</b> <small>verdejo-sauvignon, Valdepeñas, apple &amp; tropical fruits</small>	<b>4.30</b>	<b>5.30</b>	<b>19.90</b>
<b>Torres Mas Rabell</b> <small>parellada, Penedès dry pear with melon flavors</small>	<b>4.50</b>	<b>5.50</b>	<b>21.50</b>
<b>Don Jacobo Rioja Blanco</b> <small>Rioja, dry, crispy and fresh</small>	<b>4.80</b>	<b>5.80</b>	<b>22.00</b>
<b>Analivia Verdejo Rueda</b> <small>verdejo, white peach, pear and lemon</small>			<b>25.90</b>
<b>Anima de Raimat Blanco</b> <small>Chardonnay-Albariño, elegant fruit-driven flavours</small>			<b>28.00</b>

**Serrano Manchego Wine carafe, 500ml** **10.50**

White or red La Mancha.

### Red Wine

125ml — 175ml — bottle

<b>Casa Albali</b> <small>tempranillo-syrah, Valdepeñas, ripe cherry &amp; plum fruit flavours</small>	<b>4.30</b>	<b>5.30</b>	<b>19.90</b>
<b>The Guv'nor</b> <small>tempranillo, sweet red &amp; dark fruit flavours</small>	<b>4.80</b>	<b>5.80</b>	<b>22.00</b>
<b>Torres Mas Rabell</b> <small>garnacha, Penedès summer pudding fruit flavors</small>	<b>5.00</b>	<b>6.20</b>	<b>25.00</b>
<b>Don Jacobo Rioja Crianza</b> <small>crianza, Rioja, fruity, raspberry &amp; cherries aromas</small>			<b>26.00</b>
<b>Aldea de Adaras</b> <small>monastrell, almansa, think red cherries &amp; spices</small>			<b>28.00</b>
<b>Don Jacobo Rioja Reserva</b> <small>reserva, Rioja, full-bodied, balance of ripe cherry flavours</small>			<b>33.00</b>

### Rosé

125ml — 175ml — bottle

<b>Don Jacobo Rioja Rosado</b> <small>Rioja, fresh summer fruit</small>	<b>5.00</b>	<b>6.20</b>	<b>24.90</b>
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### Sweet wine

75ml — bottle

<b>Torres Oro Floralis</b> <small>moscatel, Catalunya luscious &amp; sticky</small>	<b>4.60</b>	<b>26.00</b>
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### Cava

125ml — bottle

<b>Raimat Cava Brut NV</b> <small>chardonnay-xarel.lo, Catalunya peachy, ripe citrusy notes</small>	<b>4.60</b>	<b>26.00</b>
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**Vermouth Rojo Iris (50ml)** **3.80**

Sweet, smooth, elegant herbal notes, beautiful served on ice with orange slices.

### Cerveza & Sidra

33cl bottles

<b>Alhambra Especial</b> alc 4.8%	<b>4.60</b>
<b>Reserva</b> 1925 alc 6.4%	<b>5.60</b>
<b>Mayador</b> (sidra) alc 4.5%	<b>4.10</b>
<b>Alhambra Sin</b> (can) alcohol free	<b>3.00</b>
<b>Estrella Galicia</b> alc 4.7%	<b>4.30</b>
<b>Mahou</b> alc 5.1%	<b>4.10</b>

### Gin

<b>Tanqueray</b> with Lime/Lemon	<b>3.70/5.40</b>
<b>Bombay Sapphire</b> with Lime	<b>3.60/5.30</b>
<b>Hendricks</b> with Cucumber	<b>4.40/6.20</b>
<b>Martin Miller's</b> with lime	<b>3.70/5.40</b>
<b>Larios</b> with Orange/Forest Fruits	<b>3.50/5.10</b>

### Licors

<b>Orujo Blanco de Galicia</b>	<b>3.20/5.80</b>
<b>Licor 43</b> [Cuarenta Y Tres]	<b>3.10/5.90</b>
<b>Ponche Caballero</b>	<b>3.00/5.70</b>
<b>Zoco Pacharan</b>	<b>3.10/5.70</b>
<b>Melody Crema Catalana</b>	<b>3.90/5.90</b>
<b>Kahlua</b>	<b>3.10/5.90</b>
<b>Disaronno</b>	<b>3.20/5.90</b>

### Vodka

**Ciroc** **4.30/6.60**

### Rum

**Havana Especial** **3.30/5.10**

### Brandy

<b>Torres 10</b>	<b>3.90/4.90</b>
<b>Cardenal Mendoza</b> <small>[Solera Gran Reserva]</small>	<b>4.30/6.30</b>
<b>Torres</b> [30yrs Old Jaime 1]	<b>6.50/10.5</b>

**Sangria** (1 Litre) **11.00**  
ice-cold jug of refreshing Spanish Sangria, perfect for keeping the summer in your glass anytime of the year

### Soft Drinks


<b>Coca-cola / Diet</b>	<b>2.10</b>
<b>Lemonade</b>	<b>2.10</b>
<b>Orange Juice / Cranberry</b>	<b>2.10</b>
<b>Tonic water / Slim line Tonic</b>	<b>2.10</b>
<b>Still Water Solan de Cabras 05.L/1L</b>	<b>3.00/4.90</b>
<b>Sparkling Water</b>	<b>2.00</b>
<b>Soda water</b>	<b>1.00</b>

For reservations please call

**0131 554 0955**

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