



# CASA TAPA

COCKTAILS & WINE

Welcome to Casa Tapa.



We recommend 2-3 tapas per person and we serve it in the traditional style of when it's cooked, it's served, so you will receive your dishes throughout your meal. If you have any questions about the menu. Please ask a member of staff.

## PARA PICAR NIBBLES

- Pan con alioli v** £4.50
- Salted Valencian gf v+ almonds** £4.30
- Manzanilla olives gf v+** £5.50
- Dates in Spanish ham with spiced honey gf** £7.90
- Croqueta del dia** (see special board)
- Hummus, basil oil & warm bread v+** £7.00
- Spanish gilda pintxo gf** £3.00 per  
Marinated anchovies, olives, guindilla peppers & olive oil.

## DEL JARDIN FROM THE GARDEN

- Patatas bravas gf v** £7.30  
Crisp potato, spiced tomato sauce & alioli (vegan available)
- Spanish Tortilla & alioli gf v** £8.00  
Classic Spanish omelette  
Add Iberico ham £2.60  
Add chorizo £2.60
- Crispy artichoke hearts with romesco sauce gf v+** £7.70
- Spiced roasted aubergine with molasses gf v+** £7.70
- Blistered padron peppers with rosemary sea salt gf v+** £6.60
- Smokey white bean stew, sweet potato, spinach & tomato gf v+** £9.00  
Add fish of the day and chorizo £5.00

## DE LA TIERRA FROM THE LAND

- Grilled 100% Iberico tenderloin (served pink), charred rosemary gf** £14.00
- Spanish chorizo cooked in Cornish cider gf** £9.00
- Grilled Cornish Rump (served pink), chimichurri sauce gf** £14.00
- Albondigas gf** (vegan available) £9.00  
Homemade meatballs, spiced tomato sauce, crisp parsnip
- Slow braised Cornish pig cheeks with almonds gf** £11.00
- Pollo skewers with mojo rojo y verde gf** £9.80



## DEL MAR FROM THE SEA

- Calamares & alioli gf** £9.50
- Tempura fish of the day with black garlic alioli gf** £14.00
- Gambas pil pil gf** £9.80
- Cornish mussels, cream, garlic, white wine & paprika** £12.20
- Scallop del dia** (see special board)



Please make our staff aware of any allergies or dietary requirements. Thank you. An optional 10% service charge is added onto your bill.

gf = gluten free / v = vegetarian / v+ = vegan

## TABLAS BOARDS

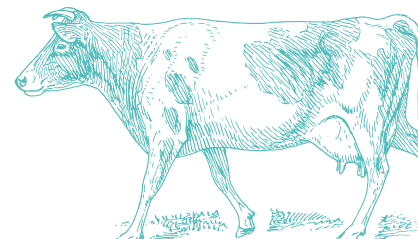
- Fish of the day** (see special board)  
Whole roasted local fish.
- Cheese board v** £10.50  
A mix of Cornish & Spanish cheeses. served with toasted bread & sweet chilli jam.
- Mixed board** £16.00  
A mix of Spanish cured meats & Cornish cheeses.

## TRATO DULCE SWEET TREATS

- Churros & chocolate v** £6.80
- Crema Catalana gf v** £7.20
- Basque cheese cake with berry compote gf v** £8.00
- Vegan Chocolate gf v+ truffles** £4.70
- Tarta de Santiago v** £7.80  
Classic Spanish Almond cake  
Add 25ml sweet sherry for £3.60
- Sorbet del dia gf v+** (see special board)

## DIGESTIVOS

- Salted caramel espresso martini** £10.70
- Chocolate wine 75ml** £8.50
- Liquor 43 25ml** £4.20
- Crema catalana liquor 25ml** £4.50
- Cornish Knightor 25ml** £4.50  
vermouth - sweet or rosso
- Hell's Stone** £4.50
- Cornish whiskey 25ml**
- Nectar Pedro** £8.00
- Ximenez sherry 50ml**





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## BLANCO

**Morador Blanco 12.5%**

Bottle **£23.00** 250ml **£8.00**

175ml **£6.30** 125ml **£4.80**

Crisp, fresh & dry with hints of green apple & fennel.

**Obra Prima Vinho Verde 9.5%**

Bottle **£27.00** 250ml **£9.50**

175ml **£7.00** 125ml **£5.00**

Modern vinho bursting with citrus & green fruits.

**Demuerte Sauvignon & Verdejo 12.5%**

Bottle **£30.00** 250ml **£10.40**

175ml **£7.80** 125ml **£5.50**

Citrus & dry with notes of plums & pear.

**Carlos Serres Rioja Blanco 13%**

Bottle **£33.00** 250ml **£11.50**

175ml **£8.40** 125ml **£6.00**

Gentle acidity with green citrus.

**Organic Union Verdejo 12.5%**

Bottle **£37.00** 250ml **£13.00**

175ml **£9.50** 125ml **£6.50**

Floral & crisp with white fruit & tropical fruit notes.

**Gotas de Mar Godello 12.5%**

Bottle **£45.00** 250ml **£16.00**

175ml **£12.40** 125ml **£9.40**

Punchy citrus, gooseberry, crisp & dry. Perfect with fish.

**Gavi di Gavi Corte del duca 12.5%**

Bottle **£46.00** 250ml **£16.80**

175ml **£12.70** 125ml **£9.70**

Dry flavour with underlying good acidity.

**Albret el Alba Chardonnay 13.5%**

Bottle **£48.00** 250ml **£17.50**

175ml **£13.00** 125ml **£10.00**

Sweet & floral. Medium body with essence of lychee.

**Gotas de Mar Albariño 13%**

Bottle **£50.00**

Perfect with food, notes of salt, citrus & tropical fruit.

## FIZZY

**Portaceli Cava Brut 11.5%**

Bottle **£31.00** 175ml **£10.00**

Punchy Cava with bursts of citrus & green fruits.

**Vilarnau Cava Gold Edicion 11.5%**

Bottle **£36.00** 175ml **£11.00**

Crisp & vibrant with green apples and ripe pears.

**Jaume Serra Cava Rose 12%**

Bottle **£38.00** 175ml **£11.50**

Dry & crisp with aromas of summer fruits.

**Polgoon Sparkling Seyval Blanc 12.5%**

Bottle **£62.00**

Gentle & round on the palate, hints of citrus fruits.

## 0% WINE

**Torres Natureo Muscat de Alejandra**

Bottle **£23.00** 250ml **£8.00**

175ml **£6.30** 125ml **£4.80**

Crisp & balanced, citrus & green fruits.

**Torres Natureo Garnacha & Syrah**

Bottle **£23.00** 250ml **£8.00**

175ml **£6.30** 125ml **£4.80**

Mellow notes of berries, light tanning.

## WINE MENU



## TINTO

**Morador Tinto 14%**

Bottle **£23.00** 250ml **£8.00**

175ml **£6.30** 125ml **£4.80**

Warm berries, gentle spices & soft tannings.

**Carlos Serres Rioja Tinto 13.5%**

Bottle **£30.00** 250ml **£10.40**

175ml **£7.80** 125ml **£5.50**

Bright, fruity & soft on the palate.

**Organic Union Tempranillo 13%**

Bottle **£33.00** 250ml **£11.50**

175ml **£8.40** 125ml **£6.00**

Fresh & fruity, notes of strawberry & black fruits.

**Pablo Old Vine Garnacha 14.5%**

Bottle **£37.00** 250ml **£13.00**

175ml **£9.50** 125ml **£6.50**

Blackcurrent & cherry with aromas of cinnamon.

**Jolaseta Reserva 14%**

Bottle **£45.00** 250ml **£16.00**

175ml **£12.40** 125ml **£9.40**

Aged for 18 months, black berries & tabacco.

**Demuerte Gold Garnacha 14.5%**

Bottle **£55.00**

Red berry fruit, black pepper and sweet spice.

## ROSADO

**Morador Rosado 12.5%**

Bottle **£23.00** 250ml **£8.00**

175ml **£6.30** 125ml **£4.80**

Summer berries, sweet & acidic.

**Carlos Serres Rosado Rioja 12.5%**

Bottle **£31.00** 250ml **£10.80**

175ml **£8.00** 125ml **£5.80**

Crisp & fresh, floral notes, watermelon & peach.

**Sargaco Vinho Verde Rosé 11.5%**

Bottle **£37.00** 250ml **£13.00**

175ml **£9.50** 125ml **£6.50**

Crisp, summer berries & citrus notes.

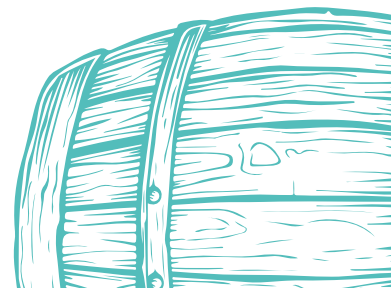
## NARANJA

**Cramele Recas Orange 12.5%**

Bottle **£32.00** 250ml **£11.20**

175ml **£8.50** 125ml **£6.00**

Crisp with delicate tannings





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## COCKTAILS

### Classic Negroni

Gin, sweet vermouth & campari.  
Punchy but tasty **£9.40\***

### Carajillo

Fresh coffee, vodka, liquor 43.  
Elegant & classy **£10.20**

### Martini

Vodka, fruit liquor, pineapple juice.  
**£9.70**

### Pick your flavour.

(more flavours available, please ask)

.Passionfruit

.Raspberry & lychee

.Melon

### Sangria

Red wine, triple sec, juice & fruit  
A Spanish classic. **£9.50\***

### Sangria Jug

Great for sharing. **£30.00**

### White Sangria

White wine, peach schnapps, lychee,  
pineapple juice, lemonade. **£10.00**

### Strawberry Gin Fizz

Pink gin, lemon, strawberry,  
lemonade **£9.40\***

### Agua de Valencia

Gin, vodka, orange & cava **£10.50**

### Summer Memories

Vodka, passoa, strawberry, berries,  
apple juice. **£9.50\***

### Fishermans Ruin

Rum, pineapple, orange, coconut,  
nutmeg. **£10.20**

### Margarita

Tequila, triple sec & lime.  
Flavours available, please ask. **£9.50\***

**If you have a favourite that isn't  
listed. As long as we have the  
ingredients, we are happy to make  
them.**

### Margarita Tasting Board

Choose your 3 favourites. **£19.00**

### Cornish Shipwreck

Dark rum, ginger beer, lime, bitters.  
An old classic. **£9.50\***

### Dockyard Fizz

Gin, elderflower, cloudy apple &  
cava. Perfect palate cleanser **£10.50**

### Back in Fashion

Whiskey, bitters & sugar.  
Shaken not stirred **£9.50\***

### Aperol Spritz

No words needed. **£9.20\***

### Blueberry Tequila Sour

Blueberry puree, tequila, lemon,  
sugar & foamer. **£9.50\***

## Happy Hour

17.00-18.00

**2 of the same \* cocktails for  
£16.00**

## MOCKTAILS

### Tropical Twist

Orange, pineapple, passionfruit,  
lime & melon. **£7.70**

### Soft Colada

Coconut, lime, pineapple. **£7.70**

### Berry & Apple Fizz

**£7.50**

### 0% Sangria

Choose between red or white 0%  
wine, orange, berries & sugar. **£8.70**



## DRAFT BEER

Mahou **£6.10/£3.10**

Camden IPA **£6.10/£3.10**

Casa Cider **£6.10/£3.10**

Camden Hells **£6.20/£3.15**

## BOTTLED BEER

## & CIDER

Polgoon Apple Cider **£6.30**

Polgoon Berry Cider **£6.60**

Estrella GF Beer **£4.80**

Estrella 0% **£4.40**

Verdant Pysch 0.5% **£6.10**

Verdant Lightbulb **£6.10**

Spanish Cidra **£5.20**

Skinnners Lushington **£5.60**

## HOT DRINKS

Americano **£3.10**

Latte **£3.30**

Cappuccino **£3.30**

Mocha **£3.50**

Flat White **£3.30**

Espresso **£1.80/£3.00**

Cortado **£3.30**

Hot Chocolate **£3.30**

Tea **£2.80**

## SOFT DRINKS

Coca Cola Bottle **£3.20**

Coca Cola Diet Bottle **£3.20**

Coca Cola Zero Bottle **£3.20**

Lemonade Bottle **£3.00**

Ginger Beer **£3.20**

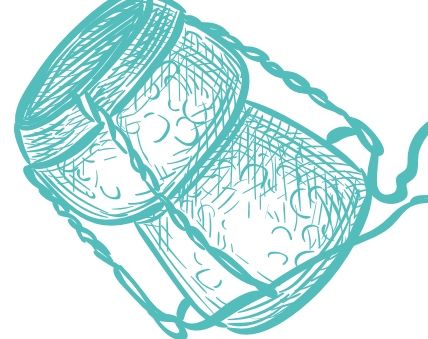
Tonic **£3.00**

Orange, Apple, Pineapple,  
Cranberry Juice **£3.20**



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## VODKA

Moonshine Vodka	£3.20 / £6.20
Moonshine Vanilla Vodka	£3.40 / £6.40
Black & Gold Cornish Vodka	£4.40 / £8.40
Three Sixty Vodka	£4.40 / £8.40
Pocketfull of stones Vodka	£4.50 / £8.50

## GIN

Arber Gin	£3.20 / £6.20
Basil Leaf Cornish Gin	£3.60 / £6.60
Caspyn Cornish dry	£4.20 / £8.20
Caspyn Summer Gin	£4.30 / £8.30
Penzance Gin	£4.40 / £8.40
Black & Gold Cornish Gin	£4.40 / £8.40
Black & Gold lemon Gin	£4.50 / £8.50
Black & Gold raspberry Gin	£4.50 / £8.50
Mermaid pink Gin	£4.50 / £8.50
Mermaid zest Gin	£4.50 / £8.50
Marmalade Old Tom	£4.50 / £8.50
Ansom Damson	£4.50 / £8.50
Saint Sithney Cornish Gin	£4.60 / £8.60
Saint Sithney pink Gin	£4.70 / £8.70
Saint Sithney orange Gin	£4.70 / £8.70
Saint Sithney lemon Gin	£4.70 / £8.70
Trevethan Cornish dry Gin	£4.70 / £8.70
Trevethan grapefruit & lychee	£4.70 / £8.70
Trevethan honey oak dry Gin	£4.70 / £8.70
Trevethan Chauffeurs Gin	£4.70 / £8.70
Ebba Cornish dry Gin	£4.70 / £8.70
Ebba Ocean Botanical Gin	£4.70 / £8.70

## WHISKEY

Old Monarch	£3.40 / £6.40
Jura Single Malt	£4.40 / £8.40
Hell's Stone Cornish	£4.50 / £8.50

## COCKTAIL FLAVOURS

Passionfruit / lychee / Raspberry / Mixed berry / Strawberry / Watermelon / Melon / Lime / Lemon / Chilli / Blueberry / coconut

## RUM

Bacardi	£3.20 / £6.20
Malibu	£3.40 / £6.40
Juan de la costa	£3.40 / £6.40
Juan de la costa white	£3.40 / £6.40
Deadman's Fingers spiced	£3.60 / £6.60
Twin Fin spiced Rum	£3.80 / £6.80
Trevethan Distillers Cut	£4.60 / £8.60
Keynvor Cornish Honey	£4.80 / £8.80

## OTHER SPIRITS

Aperol	£3.40 / £6.40
Peach Schnapps	£3.40 / £6.40
Passoa	£3.40 / £6.40
Triple sec	£3.40 / £6.40
Kahula	£3.50 / £6.50
Frangelico	£3.60 / £6.60
Beun Amigo Tequila	£3.60 / £6.60
Jimador Tequila	£4.20 / £8.00
Pocketful of stones Tequila	£4.60 / £8.60

## SPANISH SPIRITS

Licor 43	£4.20 / £8.00
Licor 43 coffee	£4.40 / £8.40
Vodka Caramel	£4.40 / £8.40
Crema Catalana Licor	£4.50 / £8.50

## FORTIFIDE WINE

Pedro Ximenez Sherry	£3.90 / £8.00
La Concha Vermut	£4.40 / £8.40
Knightor white Vermouth	£4.50 / £8.50
Knightor rose Vermouth	£4.50 / £8.50
Xix Arito Sherry	£4.50 / £8.50
Bular Porto 50ml	£8.40
Rubis Chocolate Wine 75ml	£8.50

