

DRINKS MENU

CAR TA DE BEBI DAS

HAPPY HORA

SUNDAY TO FRIDAY
12-7 PM

1/2 price Sangria jugs • 2-4-1 Cocktails • 2-4-1 Larios Gin Tonic

#TAPASTIME

tapasrevolution.com     @tapasrevolution

TAPAS
REVOLUTION

ENJOY OUR HOMEMADE

SANGRÍAS



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

250ml glass / 1 litre jug
£4.25 / £16

Our favourite recipe of Sangria made with red wine, pineapple, orange, strawberry and other secret ingredients.

WHITE BERRY SANGRIA £4.25 / £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 £4.25 / £16
Made with rosé wine, blood oranges, grapefruit, lemon, orange and lime.

SKINNY SANGRIA £4.25 / £16
30% less sugar red wine sangria with pineapple, orange and strawberry.

GIN TONICS

DOUBLE MEASURE (50ML) OF PREMIUM GIN FROM SPAIN
SERVED 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 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.

CÓCTELES

OUR ORIGINALS AND TWISTS ON CLASSICS
USING SPANISH INGREDIENTS

These days everyone in Spain makes the best gin and tonic but cocktails are also firmly rooted in Spanish culture with an increasing demand for quality over quantity when it comes to drinking.

Andy Mil (World Class Bartender winner and Cocktail Trading Co co-founder) worked with Omar to develop a menu of original cocktails inspired by classics and using Spanish ingredients.



SPARKLING ROSE MARGARITA £7.50
Our take on the classic margarita with Jimador tequila, Aperol, rose water and lemon sherbet, topped with raspberry fizz.



PASSION FRUIT & MARZIPAN BATIDA £8.50
Vanilla and marzipan vodka, condensed milk, tigernut milk and passion fruit shaken with pimento dram and Disaronno amaretto.



PIMENTO & MANDARIN DAIQUIRI £8.50
Bacardi rum, mandarin, melon and pimento dram shaken with caramelised pineapple and lime.



BASQUE COUNTRY FIZZ £8
A twist on Patxaran. Sloe berry gin with a touch of aniseed, fig, apricot sherry and bitter peach topped with crisp Cava.



VETERANO JULEP £8
Wild strawberry and pomegranate mixed with Veterano brandy, vanilla, mint and lemon.



ESPRESSO BLANCO MARTINI £8.50
Veterano brandy shaken with espresso, milk, dark chocolate liqueur, Kahlua and Frangelico.



GINGER & CHILI COBBLER £7.50
Homemade chili infused tequila, shaken with vanilla, fresh ginger, triple sec and lemon. Served spicy.



BLOOD ORANGE & CHERRY ROYAL £7.50
Larios gin, blood orange, aguardiente de cerezas, pimento dram shaken with lemon and topped with Cava.

HAPPY HORA

SUNDAY TO FRIDAY
12-7 PM

1/2 PRICE
SANGRIA JUGS
2-4-1 COCKTAILS
2-4-1 LARIOS GIN TONIC

VINO

CLASSIC SPANISH WINES & NEW FLAVOURS

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.



Our wines are also available in 125ml glass sizes.

CAVA

Sparkling wine



125ml / Bottle

CASTELLBLANC BRUT

Catalunya £5.50 / £27.50

Refreshingly dry, with fine citrus aromas and subtle Mediterranean fruit flavours including lemon, ripe melon and peach.

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.

EL PORRÓN



SPANISH WINE CARAFE

Our 500ml measures are served in the traditional Spanish wine carafe known as Porrón. Skilled porrón are able to pour the wine into the glass from shoulder to waist height without spilling a single drop.

BLANCO

White



175ml / 500ml / Bottle

RAMA BLANCO VIURA BODEGAS COVIÑAS

Utiel Requena

£5.25 / £14 / £18

Notes of pineapple and bananas, with a floral hint.

CAMPO NUEVO VIURA CHARDONNAY

Navarra

£5.50 / £15 / £20

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

PAZO DE MARIÑAN GODELLO TREIXADURA ALBARIÑO

Monterrei

£6.50 / £18.50 / £26

Smooth, citrus and peachy flavours. Great with arroz negro.

PASO A PASO BLANCO VERDEJO ORGANICO

La Mancha

£6.25 / £16.50 / £23

Aromas of nectarine and honey. Creamy and refreshing finish.

COLEGIATA MALVASIA

Toro

£24

Fruity, fresh and sweet light wine balanced with apple and peach aromas.

VIVANCO VIURA MALVASIA

Tempranillo Blanco

Rioja £26

Intense aromas of green apple, pineapple and floral hints.

ALBARIÑO GRAN FABIAN

Rias Baixas £28

Refreshing and vibrant citrus fruits and melon.

ROSADO

Rosé

LA COPA DE BOBAL ROSADO

Utiel Requena

£5.25 / £15 / £22

Beautifully bright raspberry pink with wild strawberry flavours. Perfect match for paella de pollo.

TARIMA MONASTRELL ROSADO

Alicante

£6 / £16 / £24

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

TINTO

Red



175ml / 500ml / Bottle

CAMPO NUEVO TEMPRANILLO

Navarra

£5.25 / £14 / £18

Aromas of red fruits and a nice full bodied palate, great with any red meat.

CHIVITE BALUARTE ROBLE TEMPRANILLO GARNACHA MERLOT

Navarra

£5.75 / £15.50 / £22

Fresh medium bodied style, with smoked red fruit great with cold meats or cheese.

DAMANA 5 RESERVA Ribera del Duero

£30

Harmoniously balanced fresh fruit on the nose with spicy hints coming from its aging in barrel. Sweet, fresh and fruity.

INURRIETA NORTE MERLOT CABERNET SAUVIGNON

Navarra £28

Rich wine with fruity notes and a spiced long elegant finish.

RAMÓN BILBAO CRIANZA

Rioja

£6.95 / £18.95 / £27

Superb soft and smooth Rioja with blackberry flavours and subtly oaked, great with paella or even fish.

TARIMA MONASTRELL

Alicante

£6.50 / £18 / £25

Full-bodied and spicy, bursting with blue and black fruit notes.

COP DE MA RESERVA TEMPRANILLO GARNACHA CARIÑENA

Catalunya £26

Lively wine with dark fruit notes and hint of balsamic. Great with charcuterie.

GERVEZA Y SIDRA



BOTTLED 330ml / unless stated

—
**MAELOC
DRY CIDER** 4.5%
£4.75
Made using only
Galician apples and
gluten-free.

—
ESTRELLA SIN ALCOHOL
0.0%
250ml £2.65
Non-alcoholic beer.

MAHOU
5.5%
£4.40
The favourite lager
of Madrid.

—
**1906
BLACK
COUPAGE** 7.2%
£4.75
Dark lager with
intense flavour.

DRAUGHT 1/2 pint | pint*

—
**ESTRELLA
GALICIA** 4.7%
1/2 pint | pint
£2.50 / £4.95
Premium lager
from north-west Spain.

—
**1906 ESTRELLA
RESERVA ESPECIAL** 6.5%
£3.15 / £3.95 * 2/3 pint
Premium,
medium-bodied lager.

—
**PALAX UNFILTERED
ARTISAN LAGER** 4.9%
£2.65 / £5.15
The only craft beer produced
in the Rioja region.

CAFÉ Y TÉ



Our coffee beans are Rainforest Alliance Certified meaning they are ethically traded and offer the growers an ecologically sustainable future. We use a 100% arabica dark roast blend, well balanced with a hint of vanilla.

—
CAFÉ CON LECHE
£2.50
Latte.

—
CAFÉ SOLO
£1.95
Espresso.

—
CARAJILLO
£3.95
Espresso with a shot
of brandy (25ml) and
flambèed lemon zest.

—
CAFÉ AMERICANO
£1.95
With or without milk.

—
CAFÉ CORTADO
£2.25
Espresso coffee with
steamed milk.

—
CAFÉ LECHE Y LECHE
£2.50
Bombón coffee with
steamed milk.

—
TÉ
£1.95
English breakfast /
Camomile /
Earl Grey / Mint

—
**BARRAQUITO
CANARIO**
Islas Canarias
£3.95
Espresso coffee with
condensed milk, lemon peel
and Licor 43 topped with
foamed milk and cinnamon.
(contains alcohol)

—
**CAFÉ
BOMBÓN**
València
£2.25
Espresso coffee layered
upon condensed milk.

JEREZ Y DIGESTIVOS

—
DELGADO ZULETA FINO
£3.50 75ml
Cádiz

—
MANZANILLA LA GOYA
£3.50 75ml
Cádiz

—
**PÉREZ BARQUERO
COSECHA PEDRO
XIMÉNEZ**
£5.95 75ml
Montilla-Moriles

—
LICOR DE AVELLANA
£4.50 50ml
Hazelnut liqueur.

—
LICOR DE CAFÉ
£4.50 50ml
Coffee liqueur
from Galicia.

—
LICOR DE HIERBAS
£4.50 50ml
Aromatic blended
herbs liqueur.

—
CREMA DE ORUJO
£5.50 50ml
Cream based liqueur
from distilled grapes.

—
BRANDY VETERANO
£6.50 50ml
Made the same way
since the 18th century.

—
LICOR 43
£6.00 50ml
The liqueur of Spain with 43
different ingredients.

SIN ALCOHOL

—
**LIMONADA
CASERA**
£2.85
Homemade lemonade
with a touch of saffron.

—
ZUMO DE NARANJA
£2.75
Fresh orange juice.

—
HORCHATA
£2.00
Classic Valencian drink
made from tigernut root.

—
MOSTO
£2.00
Red grape juice.

—
AGUA SIN GAS
33cl £2.00
75cl £3.75
Kingsdown still water.

—
AGUA CON GAS
33cl £2.00
75cl £3.75
Kingsdown sparkling water.

—
REFRESCOS
£2.65
Coca-Cola,
Diet Coke
and Fanta orange

—
FANTA LIMÓN
33cl (can) £2.00