

SANDWICHES AVAILABLE 12-5PM

SERVED WITH CHIPS

PEPITO DE TERNERA 9.50

Flat iron Scottish steak, Serrano ham and Manchego cheese

LOMO PLANCHA 7.75

Pork loin with roasted sweet peppers and Manchego cheese

CHORIZO FRESCO 7.75

Spicy artisan chorizo with Manchego cheese

JAMON Y MANCHEGO 7.50

Serrano ham & Manchego cheese

SMOKED SALMON 7.50

Local Scottish smoked salmon with cucumber and tomato

CLUB SANDWICH 8.00

This is a classic with roast chicken, manchego cheese, jamon, tomato, lettuce and salsa mayo

VEGETARIANO 6.75

Roast peppers, artichokes, tomato, lettuce and avocado

SALADS AVAILABLE 12-5PM

leaves, tomato, cucumber, artichoke, avocado, olives with:

ROAST CHICKEN 8.25

TUNA & FREE-RANGE EGG 8.50

SMOKED SALMON 8.75

BITES

ACEITUNA 2.50

A tin of Anchovy stuffed olives

LATA DE MEJILLONES 7.00

A tin of Escabeche Mussels from the Galician area

LATA DE SARDINAS 7.00

A tin of small sardines in olive oil with sourdough bread

LATA DE ATUN 8.50

A tin of hand fished tuna belly in organic olive oil

BLACK TRUFFLE OR JAMON CRISPS 2.40

PLATTERS

SPANISH CHARCUTERIA 24.50

A selection of Spanish air dried ibericos imported direct from Spain, served with picos, guindillas and banderillas

SPANISH CHEESES 22.00

A selection of Spanish artisan cheeses with quince jelly

CHARCUTERIA & CHEESE PLATTER 29.00

A mix of our Spanish Charcuteria and cheeses

I.J. MELLIS SCOTTISH CHEESES 22.00

A selection of the finest Spanish cheeses served with Scottish honey

JAMON DE TERUEL 9.75

Traditional Spanish reserva ham from Teruel freshly carved

PLATO DE QUESO 6.75

Semi cured and 18 month aged Manchego with membrillo

WINE FLIGHTS

WINE FLIGHTS ARE A GREAT WAY TO INTRODUCE YOU TO SOMETHING DIFFERENT.

EXPLORE RIOJA 12.50

Sample 3 different Rioja; white, red and rosé

BLIND TRUST 13.50

Tell us what wines you like and we will create a flight for you

DO YOU REALLY KNOW SHERRY? 12.00

Let us introduce you to sherry and show how good it really is

VUELO DEL MOMENTO

Ask what this week's wine flight special is

THE PERFECT ENDING

CHURROS 6.00

A Spanish classic served with hot chocolate

TARTA DE SANTIAGO 6.50

Traditional Spanish Almond tart with vanilla ice cream

TAPAS

HUEVOS ROTOS 4.90

Deep fried potatoes with a free range egg and Chorizo

PAN CON TOMATE (V) 3.50

Toasted sourdough bread served with fresh tomato, garlic & olive oil

PATATAS BRAVAS (V) 3.50

Deep fried potatoes with a spicy brava sauce

CROQUETAS (V) 6.75

Choice of Jamon, Chicken, Cod or Spinach & Cheese served with PIGGS homemade sauce

TORTILLA ESPAÑOLA (V) 3.90

PIGGS traditional Spanish omelette

FABADA 5.00

White bean stew with Jamon, Chorizo and slice of bread

PIMIENTOS DE PADRON (V) 5.95

Fried green peppers sprinkled with sea salt

MANCHEGO TRUFFLE FRIES (V) 3.95

Seasoned chips with truffle oil and Manchego shavings

ENSALADILLA RUSSA (V) 3.50

Vegetables and potatoes mixed with escabeche tuna, egg and mayonnaise

PAN Y OLIVAS (V) 3.00

Sourdough bread with olives & olive oil

Check the Blackboard for our Daily Specials

*eggs free range and ingredients locally sourced

*we use nuts in our kitchen. please let us know of any allergies

*we have unpasteurised cheese on our cheese platters

*we use GMO Oil

BEERS

Estrella Galicia Pint	4.95
Estrella Galicia Caña	3.95
Mahou	3.75
Alhambra Reserva	4.50
Estrella Galicia	3.75
Edinburgh Golden Ale	4.25
Holyrood Pale Ale	4.00
Thistly Cross Cider	4.00
Estrella Galicia 0%	3.25

SPIRIT 25ml unless stated

Absolut Vodka	3.75
Arbikie Haar Wheat Vodka	4.75
Larios Gin	3.50
No. 3 Gin	4.75
Nordes Gin	4.50
Sailor Jerry Rum	3.75
Bacardi Rum	3.50
Vermouth (with or without a soda dash)	5.00
Various Liquors	3.75

WHISKY

Balvenie 12	5.25
Oban 14	5.50
Ailsa Bay	6.00
Glenkinchie 12	5.50
Glendronach 12	5.00
Pigs Nose Whisky	4.00
Lagavulin 16	6.50

BRANDY

Soberano	3.50
Carlos I	4.95
Torres 10	3.95
Torres Hors D'age	6.00
Conde de Osborne	5.75



@pigswinebar



@pigswinebar



SOFTS

Coca Cola	2.50
Diet Coke or Coke Zero	2.50
Fanta	2.50
7 Up	2.50
Appletiser	2.50
Ginger Beer	2.50
Orange Juice or Apple Juice	2.80
Schweppes 1783 Tonic Water	2.50
Schweppes 1783 Light Tonic Water	2.50
Schweppes 1783 Ginger Ale	2.50
Small Still or Sparkling Water	1.95
Large Still or Sparkling Water	4.00

TEA AND COFFEE

POT OF TEA	2.80
Choose From: Scottish Breakfast Tea, Camomile Earl Grey, Peppermint, Rooibos	
Café Solo	2.30
Café Double	2.75
Americano	2.60
Flat White/Latte	2.80
Cappucino	2.80
Cortado	2.50
Hot Chocolate	3.00
Café Bon Bon	3.00

SHERRY

"If it Swims, drink Fino

If it Flies, drink Amontillado

If it Walks, drink Olorosso."



THE GRAPES

PALOMINO

Most planted and famous, it is light but after solera ageing it transforms into something extraordinary.

PEDRO XIMÉNEZ (PX)

Used in the sweetening of some styles. 100% PX wines are usually extraordinarily sweet and luscious.

MOSCATEL

A unique, fresh grapey and sweet style.

THE SOLERA SYSTEM

The unique method of blending wines in oak barrels, stacked on top of one another in rows of three or four high. Wine for bottling is taken from the bottom row (solera), and the barrel is topped up from the row above.

Puerto Fino

x.xx

Aged in American oak. Pale yellow, with a fresh, vibrant nose. Enjoy with some olives.

Papirusa Manzanilla

x.xx

Light and fresh, tangy, clean and crisp with a hint of saltiness.

Los Arcos Dry Amontillado

x.xx

90 points by Robert Parker. Dry and soft, it gives a hint of wood and smoky raisins, while the bouquet is powerful, distinctive and nutty.

Palo Cortado Peninsula

x.xx

Delicate, hazelnut aromas are beautifully balanced with rich, caramel flavours.

San Emilio Pedro Ximénez

x.xx

Grapes dried under the hot Spanish sun, intense flavours of raisins and molasses.

Emilín Moscatel

x.xx

Harvested late and left to dry in the sun. Rich sweet sherry with dried fruit and spices.