

SANDWICHES

SERVED WITH CHIPS (AVAILABLE 12-5PM)

PEPITO DE TERNERA 12.95

Flat iron Scottish steak with Serrano ham, Manchego cheese and drizzled with olive oil, tomato and garlic

CHORIZO FRESCO 11.95

Spicy artisan chorizo served with Manchego shavings and rocket

JAMÓN Y MANCHEGO 10.95

Serrano ham, Manchego cheese and rocket drizzled with olive oil, garlic and fresh tomato

VEGETARIANO (V) 10.95

Roast sweet peppers, cucumber, artichoke, tomato, rocket and creamy grilled goats cheese

BITES

TORRES CRISPS Small 3.50 | Large 6.25

Artisan Spanish crisps - ask what flavours we have

BREAD (V) 3.50

Company bakery sourdough bread

GORDAL OLIVES 4.00

"Fat" juicy green olives

SALSAS

Each 2.00

ALIOLI

Garlic mayonnaise

BRAVA SAUCE

Home-made spicy tomato sauce

PIGGS SAUCE

A blend of PIGGS homemade alioli and brava sauce

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- **GF - Gluten Free** • **V - Vegetarian**
 - 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
 - A 10% discretionary service charge is added to your bill

HOW TO TAPAS

At PIGGS we believe in the concept of sharing food. We recommend two to three tapas per person or a platter along with a couple of tapas.

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

Check the Blackboard for our Daily Specials

PLATTERS TO SHARE

SERVED WITH BANDERILLAS, OLIVES, GUINDILLAS,
ALMONDS, WALNUTS AND PICOS

SPANISH CHARCUTERIA 38.00

A selection of Spanish air-dried meats, Jamón Reserva, Chorizo, Salchichon, Lomo and Sobrasada

SPANISH CHEESES 38.00

A selection of Spanish artisan cheeses with membrillo

MIXED PLATTER 40.00

PIGGS trademark Spanish Charcuteria and Spanish cheeses

I.J. MELLIS SCOTTISH CHEESES 38.00

The best cheese Scotland has to offer, served with oatcakes and Scottish honey

JAMÓN IBÉRICO 14.95

A smaller platter of hand carved Jamón Ibérico

PERFECT ENDING

CHURROS 8.25

A Spanish classic served with chocolate

BASQUE CHEESECAKE 8.95

Home-made traditional burnt Basque cheesecake.



PLATO DE QUESO 11.95

A selection of three traditional Spanish cheeses with quince jelly, almonds, walnuts and picos

TAPAS

HUEVOS ROTOS (GF)

Deep fried skinny fries with free range egg and choice of:

 **Spicy artisan chorizo 7.50**  **Reserva Jamón 7.95**

PAN CON TOMATE (V) 4.75

Toasted sourdough bread served with garlic, oil & fresh tomato

 **Add Reserva Jamón 2.00**

PATATAS BRAVAS (V) (GF) 5.95

Crispy triple cooked potatoes with a spicy homemade brava sauce and alioli

CROQUETAS (V) 7.95

Choice of Jamón or Mushroom served with PIGGS homemade sauce

FILETE CON SALSA PX 10.95

Flat iron steak served with a sweet Pedro Ximenez sauce

TORTILLA ESPAÑOLA (V) (GF) 9.95

Spanish omelette, soft and runny in the centre, made with golden free-range eggs, confit onions

FABADA (GF*) 7.50

White bean soup with jamón, chorizo, pork belly and sourdough bread

POLLO AL AJILLO 8.75

A classic Spanish dish of chicken thighs cooked in a garlic and white wine sauce with charred rosemary and sourdough bread

PULPO (GF) 11.95

Charred octopus served with boiled baby potatoes and traditional mojo picón, finished with Maldon Sea salt and smoked paprika

PIMIENTOS DE PADRÓN (V) (GF) 6.95

Fried green peppers from Padrón in Galicia, sprinkled with Maldon Sea salt

MANCHEGO TRUFFLE FRIES (V) (GF) 5.95

Seasoned chips, tossed with truffle oil and topped with Manchego shavings

ALBÓNDIGAS 8.50

Beef and pork mince meatballs with a rich sherry tomato sauce

CHORIZO A LA SIDRA (GF) 7.95

Spicy artisan chorizo with mixed sweet peppers cooked in cider

RULO DE CABRA (V) (GF) 9.95

Creamy grilled goat cheese topped with homemade orange marmalade, fresh rocket, walnuts and drizzled with balsamic vinegar

BEERS

ESTRELLA GALICIA PINT	6.50
ESTRELLA GALICIA CAÑA 2/3	5.25
ESTRELLA GALICIA HALF PINT	3.95
ALHAMBRA RESERVA	5.45
ESTRELLA GALICIA	5.20
ESTRELLA GALICIA 1906 RESERVA	5.45
ESTRELLA GALICIA GLUTEN FREE	4.75
MAHOU LAGER	4.95
EDINBURGH GOLDEN ALE	4.95
THISTLY CROSS CIDER	4.95
ESTRELLA GALICIA 0%	5.20

SPIRITS 25ML UNLESS STATED

ABSOLUT VODKA	4.50
EDINBURGH GIN	4.50
PUERTAS INDIAS STRAWBERRY GIN	4.95
SAILOR JERRY RUM	4.45
BACARDI RUM	4.45
VERMOUT (50ML WITH OR WITHOUT A SODA DASH)	5.75
VARIOUS LIQUORS	5.00

WHISKY

BALVENIE 12	7.50
OBAN 14	7.55
AILSA BAY	8.25
GLENKINCHIE 12	7.95
EDINBURGH NEW TOWN WHISKY	7.45
PIGS NOSE WHISKY	5.95
ARBEG	8.25

COCKTAILS

SANGRIA A Spanish classic!	10.50
SANGRIA BLANCO White Sangria	10.50
SPANISH SPRITZ Rose Cava, Ponche Santa Maria, lemonade	10.50
SUNSHINE IN A GLASS Double Edinburgh Gin, tonic, grapefruit and charred rosemary	10.50
KRAKAJILLO Kraken rum, Licor 43, Coffee and sugar syrup	10.50



SOFTS

COCA COLA	3.50
DIET COKE OR COKE ZERO	3.50
FANTA	3.50
7 UP	3.50
APPLETISER	3.95
PURE SQUEEZED VALENCIAN ORANGE JUICE	3.95
TONIC WATER	3.75
SMALL STILL OR SPARKLING WATER	2.75
LARGE STILL OR SPARKLING WATER	4.95

BRANDY

VETERANO	5.50
MAGNO	5.95
TORRES 10	6.50
CARLOS 1 GRAN RESERVA	7.95

SHERRY & DESSERT (70ML)

GOYESCO AMONTILLADO	5.45
BARBIANA MANZANILLA	5.95
SAN EMILIO PEDRO XIMENEZ SOLERA RESERVA EMILIO LUSTAU	8.25
DULCE ENERO ICE WINE	10.25

TEA & COFFEE

POT OF TEA Choose From: Scottish Breakfast Tea, Camomile Earl Grey, Peppermint, Rooibos	3.50
CAFÉ SOLO	2.70
CAFÉ DOBLE	2.95
AMERICANO	2.95
FLAT WHITE/LATTE	3.50
CAPPUCCINO	3.50
CORTADO	2.95
HOT CHOCOLATE	3.50
CAFÉ BON BON	3.50
BARAQUITO Our famous coffee liquor from the Canary Islands! Condensed milk, Licor 43, milk, coffee & cinnamon	9.50