

— THE SCOTTISH DELI ... our tapas menu —

Intro Ideas....

Olives £5 (GF, DF, V, Vegan)

A mixed selection of amazing olives from our deli counter.

Jamon serrano £6 (GF, DF)

Thin slices of cured mountain ham, drizzled with olive oil, topped with a gordal olive. Simple. Spanish. Classic!

Dunkeld Pincho £6

Manchego cheese, serrano ham, roasted red pepper, boquerón anchovy, topped with a Gordal olive. (Vegan option too)

Manzanilla sherry £3 (100ml)

Ice-cold, super dry! Light on the palate with a squeaky-clean finish: the perfect aperitif.

Bread & dips

*Our tapas is served with a complementary bowl of crusty bread, with delicious olive oil and even more delicious, Little Herb Farm vinegar dressing. If you need more to mop up the lovely tapas sauces, **add £3***

Main Tapas Dishes...

Home-made Spanish tortilla £6 (GF, V,)

Authentic, home-made, soft, and delicious! Served with a tomato salsa.

Patatas bravas £5 (GF, DF, V, Vegan)

Spanish classic of fried-off chunks of potato, with a spicy tomato sauce & garlic mayo on the side.

Gigantes beans in tomato sauce £6 (GF, DF, V, Vegan)

Traditional Greek butter beans in a tomato and herb sauce.

Meat (DF) or Veggie (V, DF) haggis balls £6

Scottish MacSween haggis with a Deli twist, wrapped in crispy breadcrumbs and shallow fried.

Pinchos de pollo £7 (GF, DF)

Tender chunks of Scottish chicken, skewered with peppers, marinated in our north-African/Spanish inspired marinade.

Dátiles con beicon £6 (GF, DF)

A striking combo of Medjool dates, stuffed with banana, wrapped in bacon, roasted in honey. Trust me... it works!

Lamb tagine £8 (GF, DF)

Succulent lamb, smoky paprika, apricots, couscous & hearty North African spices. (GF without couscous)

Poached chorizo in red wine with honey glaze £7 (GF)

Tasty chorizo, poached in red wine, infused overnight, then lightly fried & glazed in honey.

Calamares £8 (GF, DF)

Succulent slices of squid, in a delicate homemade batter with lemon & parsley, served with a sweet chilli sauce.

Prawns in garlic £8 (GF)

Our famous, sustainably farmed prawns seared with garlic & a hint of chilli.

Mountain salad £5 (GF, V, Vegan)

A fresh salad of leaves, walnuts, raisins, smoked cheese and cherry tomatoes, in a light olive oil, lemon and balsamic vinegar dressing. We can substitute a vegan cheese if you prefer.

Sharing mixed cheese & meat board £26

A selection of meat & cheese, oatcakes, chutney & pickles.

Sharing vegetarian antipasti board £25 (V, Vegan)

A selection of olives, antipasti & dips with oatcakes chutney & pickles.

Sharing cheese board £16

Three delicious cheeses from our amazing selection - let us decide for you, or pop over and choose your own