

Barrica's April Menu

Food available 12:00-22:30

La barra:

Bread & olive oil	£2.50
Toast & alioli	£3.00
Tomato toast	£3.50
Rosemary nuts	£3.50
Aubergine marinated olives	£3.00
Pork scratchings	£2.00
Toasted maize	£2.00
Boquerones	£4.50
Cured anchovies	£5.50

Cured meats:

Pressed pork terrine	£4.95
Jamón extra bellota	£15.00
Jamón de cebo	£8.00
Ibérico pork jowl	£5.00
Sobrasada con miel de caña y almendras	£6.00
Lomito	£6.50
Morcilla Ibérica	£5.50

La cocina:

Tortilla	£3.95
Pimientos de Padrón salteados Pan fried Padron peppers	£4.95
Terrina de verduras con queso de cabra Roast root vegetables & goat's cheese terrine, almond vinaigrette	£4.50
Patatas Bravas Deep fried potatoes, spicy tomato sauce & alioli	£4.50
Verduras encurtidas con hummus Pickled mixed vegetables, hummus, paprika oil	£5.50
Cebolla orly con berengena ahumada Crispy red onion, smoked aubergine & chilli vinaigrette	£5.50
Pulpo a la plancha con mojo verde y papa arrugá Octopus leg with mojo verde & salt wrinkled potatoes	£11.50
Langostinos a la plancha Shell on king prawns a la plancha	£8.50
Bacalao confitado con ajo blanco, remolacha y uvas Cod confit with ajo blanco, beetroot & grapes	£8.95
Fideuá con sepia Fideuá with cuttlefish	£8.75
Anchoas ahumadas con huevo frito de pato Smoked anchovies & fried duck egg	£6.50
Pescado del día a la brasa Char grilled catch of the day	£Ask
Chorizo a la brasa con boniato Char grilled chorizo with sweet potato	£5.95
Carrilleras al PX Ox cheeks with PX	£7.50
Croquetas del jamón Ham croquettes	£4.95
Presa ibérica con piquillos y cebolla Char grilled acorn fed pork with piquillos & caramelized onions	£8.50
Costilla de ternera Jacob's ladder	£15.95

Cheese board:

£12.00

Villarejo <i>Unpasteurised ewe's milk</i>
Picos de Europa <i>Pasteurised cow 's milk</i>
Ermesenda <i>Unpasteurised cow 's milk</i>
Monte Enebro <i>Pasteurised goat's milk</i>

Cocktails:

A-mint-illado	£8.50
<i>Amontillado sherry, elderflower, fresh mint & honey</i>	
Negroni	£8.50
<i>Campari, gin & vermouth</i>	
Dark & east Indian stormy	£8.50
<i>Lustau East India sherry, ginger ale & lime</i>	
Espresso Martini	£8.50
Aperol Spritz	£7.50
<i>Aperol, cava & fresh orange</i>	
Campari tonic	£7.50
<i>Campari, tonic & orange & fresh mint</i>	
Bloody Mare	£7.50
<i>Gin Mare, spiced tomato, fresh lemon, basil & celery</i>	
Red Sea	£7.90
<i>Gin Mare, fresh lemon, red pepper and fresh thyme</i>	

Customers with allergies and intolerances please ask a member of staff for details on today's menu.

All prices include VAT at current rate. An optional 12.5% service charge will appear on the bill, all of which will go to the staff.

We stress that service is optional so if you feel it is not up to scratch then please ask for it to be removed.