

Barrica's July 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
Lomito	£6.50
Morcilla Ibérica	£5.50
Sobrasada	£6.00

La cocina:

Tortilla	£3.95
Pimientos de Padrón salteados Pan fried Padron peppers	£5.50
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
Tomate con salicornia & vinagreta de chalota Beef tomato with samphire, shallot dressing & almonds	£6.00
Tosta de paté de caballa con PX Mackerel paté with PX on toast	£4.95
Pulpo a la plancha con mojo verde y papa arrugá Octopus leg with mojo verde & salt wrinkled potatoes	£12.50
Mejillones con ajo, chilli y fino Mussels with garlic, chilli & fino sherry	£7.95
Langostinos a la plancha Shell on king prawns a la plancha	£8.95
Merluza con ajo blanco, remolacha y uvas Hake a la plancha with ajo blanco, beetroot & grapes	£8.50
Huevo frito de pato con anchoas ahumadas Smoked anchovies & fried duck egg	£6.95
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	£8.50
Cuello de cordero con compota de manzana Char grilled lamb neck, spiced apple marmalade & grapes	£8.50
Croquetas de pollo, puerro y amontillado Chicken, leek and amontillado 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:

£12.95

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 & 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.