

Barrica's October Menu

La barra:

Bread & olive oil	£2.50
Toast & alioli	£3.00
Tomato toast	£3.95
Rosemary nuts	£3.50
Aubergine marinated olives	£3.00
Pork scratchings	£2.00
Toasted maize	£2.00
Boquerones	£4.50
Mojama - cured tuna	£7.95
Sweet & spicy guindillas with caperberries	£3.50

Cured meats:

Cured meats board	£15.95
Jamón extra bellota	£15.95
Jamón de cebo	£8.00
Lomito	£7.50
Morcilla Ibérica	£5.50
Sobrasada	£6.00
Cecina - cured Beef	£6.95

La cocina:

Tortilla Spanish omelette	£3.95
Paté de topinambo y avellanas Home made jerusalem artichoke & hazelnut paté	£4.50
Cogollos con pipirrana y papada crujiente Baby gem with crispy pancetta & pipirrana	£4.95
Pimientos de Padrón Padrón peppers	£5.50
Espinacas a la catalana Sautéed spinach with shallots, raisins & pine nuts	£4.85
Patatas Bravas Deep fried potatoes, spicy tomato sauce & alioli	£4.95
Tosta de escalivada con queso de cabra el horno Baked escalivada with goat's cheese on toast	£5.50
Huevo de pato, espárragos, romesco y jamón o queso	£6.95
Duck fried egg, asparagus, almond & hazelnut sauce with ham or cheese	
Calamares Andaluza Deep fried squid with romesco & alioli	£9.00
Bacalao con alioli glazé y piquillos Cod with glazé alioli & piquillos	£9.50
Gambas al ajillo Peeled garlic & chilli prawns	£9.00
Zarzuelita de pescado Slow cooked fish stew	£11.00
Pulpo a la Gallega Octopus leg with smoked paprika and baked potatoes	£13.95
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
Higaditos con Pedro Ximenez Sautéed chicken livers with Pedro Ximenez	£4.95
Rabo de toro con salsa de amontillado Ox tail terrine with amontillado sauce	£10.50
Pintxo moruno de cordero Marinated spiced lamb & mushroom skewers	£9.50
Croquetas de jamón y oloroso Ham and oloroso croquettes	£4.95
Preso ibérica con piquillos y cebolla Char grilled acorn fed pork with piquillos & caramelized onions	£9.75
Costillar de cochinillo confitado al horno Baked confited suckling pig ribs	£18.50

Cheese board:

£13.95

Rosemary Montesinos <i>Pasteurised ewe's milk</i>
Valdeón Azul <i>Pasteurised cow 's milk</i>
Mahon <i>Pasteurised cow 's milk</i>
Murcia al Vino <i>Pasteurised goat's milk</i>

Cocktails:

A-mint-illado	£8.50
<i>Amontillado sherry, elderflower, fresh mint & honey</i>	
Sloe Negroni	£8.50
<i>Campari, Sloe 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.