

Barrica's November Menu

La barra:

Bread & olive oil	£2.50
Toast & alioli	£3.00
Tomato toast	£3.95
Rosemary nuts	£3.50
Aubergine marinated olives	£3.25
Pork scratchings	£2.00
Toasted maize	£2.00
Boquerones	£4.50
Mojama - cured tuna	£7.95
Caperberries	£3.50

Cured meats:

Mixed charcuterie 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 Free range eggs spanish omelette & caramelised onions	£4.95
Terrina de tupinambo y avellanas Jerusalem artichoke & hazelnut terrine	£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, walnuts & 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
Fried duck egg, asparagus, almond & hazelnut sauce with ham or cheese	
Calamares Andaluza Deep fried squid with romesco & alioli	£9.00
Bacalao salado & pimientos de piquillo Salt cod & piquillo peppers	£9.50
Gambas al ajillo Garlic & chilli prawns	£9.00
Zarzuelita de pescado Slow cooked fish stew	£11.00
Pulpo a la Gallega Octopus leg with smoked paprika & potato	£13.95
Chorizo a la brasa con boniato Charcoal grilled chorizo with sweet potato	£6.50
Higaditos con Pedro Ximenez Sautéed chicken livers with Pedro Ximenez	£4.95
Carrilleras ibéricas con salsifís y castañas Ibérico pork cheeks with salsify & chestnuts	£11.95
Cordero a fuego lento con higos Slow cooked lamb rump with figs	£9.50
Croquetas de jamón y oloroso Ham and oloroso croquettes	£4.95
Presalada ibérica con piquillos y cebolla Charcoal grilled acorn fed pork with piquillos & caramelized onion	£9.75
Costillar de cochinito confitado al horno Slow cooked suckling pig ribs	£18.50

Cheese board:

£13.95

Rosemary Montesinos <i>Pasteurised ewe's milk</i>
Covadonga <i>Pasteurised cow 's & ewe milk</i>
Boffard <i>Unpasteurised ewe'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.