

Barrica's 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
Caperberries	£3.50
Duck breast on toast with plum butter	£8.50

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

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:

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>	
Sherry Cobbler	£8.50
<i>Oloroso Sherry, fresh orange, mint & berries</i>	

La cocina:

Tortilla Free range egg spanish omelette with caramelised onions	£4.95
Paté de tupinambo y avellanas Jerusalem artichoke & hazelnut parfait	£4.50
Ensalada Xató Curly endive, salted cod, anchovies, olives & romesco sauce salad	£5.50
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
Coca de escalivada con queso de cabra Baked escalivada with goat's cheese on catalan pizza br	£5.50
Huevo de pato, setas de temporada y morcilla	£7.50
Fried duck egg, seasonal mushrooms & black pudding	
Calamares Andaluza Deep fried squid with romesco & alioli	£9.00
Bacalao al pil-pil con almejas Salt cod pil-pil with clams	£10.50
Gambas al ajillo Garlic & chilli prawns	£9.00
Vieiras con puré de guisante ahumado y cebolla Scallops with smoked pea puée & pickled red o	£12.00
Pulpo con aceite de pimiento choricero Octopus leg with choricero pepper oil & heritage potatos	£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 salsifis y castañas Ibérico pork cheeks with salsify & chestnuts	£11.95
Cordero a baja temperatura con peras Slow cooked lamb rump with pears	£9.50
Croquetas de jamón y oloroso Ham and oloroso croquettes	£4.95
Presca ibérica con torta casar Charcoal grilled acorn fed pork, pearl barley, cheese & wild mushroom	£10.75
Costillar de cochinito confitado al horno Roasted suckling pig ribs	£18.50

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.