

Barrica's Menu

La barra:

Bread & olive oil	£2.95
Toast & alioli	£3.50
Tomato toast	£3.95
Rosemary nuts	£3.50
Aubergine marinated olives	£3.50
Pork scratchings	£2.00
Toasted maize	£2.00
Boquerones	£4.50
Caperberries	£3.50

Cured meats:

Mixed charcuterie board	£15.95
Jamón extra bellota	£15.95
Jamón de cebo	£8.50
Lomito	£8.00
Morcilla Ibérica	£5.50
Sobrasada	£6.00

La cocina:

Paté de tupinambo y avellanas Jerusalem artichoke & hazelnut parfait	£4.50
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
Pimientos de Padrón Padrón peppers	£5.50
Coca de escalivada con queso de cabra Baked escalivada with goat's cheese on catalan dough	£5.75
Tortilla Free range egg spanish omelette with caramelised onions	£5.95
Ensalada con zanahoria confitadas, Covadonga y vinagreta con miel de caña	£5.95
Grilled heriage carrot salad with Covadonga blue cheese and sugar cane molasses vinagrette	
Croquetas de bacalao y ajo salvaje Cod and wild garlic croquettes (3 units)	£4.95
Vieira con puré de guisante y cebolla Scallop, smoked pea puée & pickled red onion (1 unit)	£5.95
Calamares Andaluza Deep fried squid with romesco & alioli	£9.50
Bacalao salado con pimientos del piquillo Salt cod with piquillo peppers and alioli glaze	£10.50
Gambas al ajillo Garlic & chilli prawns	£10.50
Pulpo con aceite chorricero Octopus leg with chorricero pepper oil & heritage potatoes	£13.95
Croquetas de jamón y oloroso Ham and oloroso croquettes (3 units)	£4.95
Higaditos con Pedro Ximenez Sautéed chicken livers with Pedro Ximenez	£4.95
Chorizo a la brasa con boniato Charcoal grilled chorizo with sweet potato	£6.50
Terrina de higaditos con alcaparras Chicken liver parfait with capperberries	£6.75
Cordero a baja temperatura con peras Slow cooked lamb rump with pears	£11.50
Carrilleras ibéricas con salsifis y castañas Ibérico pork cheeks with salsify & chestnuts	£11.95
Presas ibéricas con queso azul Charcoal grilled acorn fed pork, pearl barley, cheese & mushrooms	£11.50
Costillar de cochinito confitado al horno Roasted suckling pig ribs	£18.50
Huevo de pato con setas de temporada y morcilla de Burgos	£8.50
Fried duck egg with seasonal mushrooms and Burgos black pudding	

Cheese board:

£14.95

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:	£8.50
Sloe Negroni	
<i>Campari, Sloe gin & vermouth</i>	
Dark & East Indian Stormy	
<i>Lustau East India sherry, ginger ale & lime</i>	
Espresso Martini	
<i>Kahlua, vodka, molasses & espresso coffee</i>	
Aperol Spritz	
<i>Aperol, cava & fresh orange</i>	
Campari tonic	
<i>Campari, tonic, orange & fresh mint</i>	
Bloody Mare	
<i>Gin Mare, spiced tomato, fresh lemon, basil & celery</i>	
Sherry Cobbler	
<i>Oloroso Sherry, fresh orange, mint & berries</i>	
Crème Brulée Piña Colada	
<i>Crème brulée liquor, Liquor 43, pineapple juice & lime</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.