

Barrica's Menu

La barra:

Bread & olive oil	£2.95
Toast & alioli	£3.50
Tomato toast	£3.95
Paprika almonds	£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 parfait & hazelnut vinaigrette	£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
Ensalada con zanahoria confitadas, Covadonga y vinagreta con miel de caña	£5.95
Grilled heritage carrot salad with Covadonga blue cheese and sugar cane molasses vinagrette	
Tortilla Free range egg spanish omelette with caramelised onions	£5.95
Coca de escalivada con queso de cabra Baked escalivada with goat's cheese on catalan dough	£6.75
Ensaladilla Rusa con atún Russian salad with tuna	£4.95
Croquetas de bacalao y ajo salvaje Cod and wild garlic croquettes (3 units)	£4.95
Caballa en escabeche con berros y remolacha Mackerel in escabeche, watercress & beetroot	£6.95
Merluza con salsa de azafran y gulas Pan fried hake, samphire and gulas	£8.95
Calamares Andaluza Deep fried squid with romesco & alioli	£9.50
Pulpo con huevo pochado y patata rota Octopus with poached egg and crushed potatoes	£9.50
Gambas al ajillo Garlic & chilli prawns	£10.50
Croquetas de jamón y oloroso Ham and oloroso croquettes (3 units)	£4.95
Higaditos con Pedro Ximenez Sautéed chicken livers with Pedro Ximenez & caperberries	£4.95
Codorniz a la brasa con hinojo asado Charcoal grilled quail with roasted fennel	£4.95
Chorizo a la brasa con boniato Charcoal grilled chorizo with sweet potato	£6.50
Cordero a baja temperatura con peras Slow cooked lamb rump with pear marmalade	£11.50
Preso ibérica con queso azul Charcoal grilled acorn fed pork, pearl barley, cheese & mushrooms	£11.50
Entrecot con panceta y alcachofas Charcoal grilled ribeye, pancetta, confit artichokes & piquillos	£13.95
Costillar de cochinito confitado al horno Roasted suckling pig ribs	£ Ask

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

Campari, Sloe gin & vermouth

Dark & East Indian Stormy

Lustau East India sherry, ginger ale & lime

Espresso Martini

Kahlua, vodka, molasses & espresso coffee

Aperol Spritz

Aperol, cava & fresh orange

Campari tonic

Campari, tonic, orange & fresh mint

Bloody Mare

Gin Mare, spiced tomato, fresh lemon, basil & celery

Sherry Cobbler

Oloroso Sherry, fresh orange, mint & berries

Crème Brulée Piña Colada

Crème brulée liquor, Liquor 43, pineapple juice & lime

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.

