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# barri ca

TAPAS BAR



## La barra:

|                           |       |
|---------------------------|-------|
| Bread & olive oil         | £2.95 |
| Toast & aioli             | £3.50 |
| Tomato toast              | £3.95 |
| Sea salt rosemary almonds | £3.50 |
| Mixed marinated olives    | £3.50 |
| Pork scratchings          | £2.00 |
| Boquerones                | £4.50 |

## Cured meats:

|                         |        |
|-------------------------|--------|
| Mixed charcuterie board | £16.95 |
| Jamón extra bellota     | £15.95 |
| Jamón de cebo           | £8.50  |
| Lomito Ibérico          | £8.00  |
| Morcilla Ibérica        | £5.50  |

## Cheese board:

 £15.95

- Ojos Guadiana** Unpasteurised ewe's milk
- La Peral** Pasteurised cow's & ewe milk
- Majorero** Pasteurised goat's milk
- Payoyo** Pasteurised ewe's milk

All our cheeses are from award winning artisan producers

Ask for our daily specials

Customers with allergies and intolerances please ask a member of staff for details on today's menu. Contains gluten:

Menu items may contain nuts/traces of nuts

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 fee it is not up to scratch then please ask for it to be removed.

## Cocktails - £8.50

### Sloe Negroni

Campari, Sloe gin & vermouth

### Espresso Martini

Kahlua, vodka, PX reduction & espresso coffee

### Campari Tonic

Campari, tonic, orange & fresh mint

### Pomegranate Cosmo

Vodka, triple sec, pomegranate juice & lime zest

### Dark & East Indian Stormy

Lustau East India sherry, ginger ale & lime

### Aperol Spritz

Aperol, cava & fresh orange

### Bloody Gin

Glop gin, spiced tomato, fresh lemon, basil & celery

### Crème Brulée Piña Colada

Crème brulée liquor, Liquor 43, pineapple juice & lime

## La cocina:

|                                                                                                            |        |
|------------------------------------------------------------------------------------------------------------|--------|
| <b>Paté de tupinambo y avellanas</b> Jerusalem artichoke parfait & toasted hazelnut vinaigrette            | £4.50  |
| <b>Espinacas a la catalana</b> Sautéed spinach with shallots, raisins, walnuts & pine nuts                 | £4.85  |
| <b>Patatas Bravas</b> Deep fried potatoes, spicy tomato sauce & aioli                                      | £4.95  |
| <b>Pimientos de Padrón</b> Padrón peppers                                                                  | £5.50  |
| <b>Tortilla</b> Free range egg spanish omelette with caramelised onions & confit potatoes                  | £5.50  |
| <b>Coca de escalivada con queso de cabra</b> Baked escalivada with goat's cheese on catalan flat bread     | £6.50  |
| <b>Ensalada con zanahorias confitadas, Covadonga y vinagreta con miel de caña</b>                          | £5.95  |
| Grilled heritage carrot salad with Covadonga blue cheese & sugar cane molasses vinaigrette                 |        |
| <b>Croquetas de bacalao y espinacas</b> Cod & spinach croquettes (3 units)                                 | £4.95  |
| <b>Chipirones en su tinta</b> Grilled baby squid in ink parmentiere                                        | £7.50  |
| <b>Arroz negro</b> Cuttlefish black ink rice                                                               | £7.90  |
| <b>Merluza con salsa de azafrán y gulas</b> Confit hake with saffron sauce, samphire & gulas               | £8.95  |
| <b>Gambas al ajillo</b> Garlic & chilli prawns                                                             | £8.95  |
| <b>Pulpo a la gallega</b> Galician octopus, mash potatoes & choricerero pepper oil                         | £15.00 |
| <b>Croquetas de jamón y oloroso</b> Ham & oloroso sherry croquettes (3 units)                              | £4.95  |
| <b>Pollo al ajillo con encurtidos</b> Crispy marinated chicken, pickles, baby gem                          | £6.90  |
| <b>Chorizo a la brasa con boniato</b> Charcoal grilled Spanish chorizo with sweet potato & paprika oil     | £6.50  |
| <b>Terrina de cochinillo confitado</b> Slow cooked suckling pig terrine                                    | £7.95  |
| <b>Carrillera de buey con PX y setas salvajes</b> Braised ox cheeks with PX and wild mushrooms             | £9.50  |
| <b>Presca ibérica</b> Charcoal grilled acorn fed pork, truffled celeriac purée, confit onions, parsley oil | £11.50 |
| <b>Cordero a baja temperatura con peras</b> Braised lamb shoulder in red wine with pear marmalade          | £11.50 |
| <b>Ribeye con piquillos</b> Charcoal grilled aged ribeye, caramelised piquillos & chive emulsion           | £13.95 |