

# barri ca



TAPAS BAR

## La barra:

Bread & olive oil	£3.00
Toast & aioli	£3.50
Tomato toast	£3.95
Gluten free Baked bread (12 mins)	£4.50
Mixed marinated olives	£3.50
Bread & olives	£6.00
Pork scratchings	£2.00
Sea salt rosemary almonds	£3.50
Boquerones	£4.50

## Cured meats:

Mixed charcuterie board	£16.95
Jamón extra bellota	£15.95
Jamón de cebo	£8.50
Lomito Ibérico	£8.00

## Cheese board:

£15.95

<b>Ojos Guadiana</b> Unpasteurised ewe's milk
<b>La Peral</b> Pasteurised cow's & ewe milk
<b>Majorero</b> Pasteurised goat's milk
<b>Payoyo</b> 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

<b>Sloe Negroni</b> Campari, Sloe gin & vermouth	<b>Dark &amp; East Indian Stormy</b> Lustau East India sherry, ginger ale & lime
<b>Espresso Martini</b> Kahlua, vodka, PX reduction & espresso coffee	<b>Aperol Spritz</b> Aperol, cava & fresh orange
<b>Pink Vermouth Spritzer</b> White Vermouth, Red Vermouth, Lemonade & lemon	<b>Bloody Gin</b> Glop gin, spiced tomato, fresh lemon, basil & celery
<b>Pomegranate Cosmo</b> Vodka, triple sec, pomegranate juice & lime zest	<b>Crème Brulée Piña Colada</b> 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>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>Tomate de Barbastro, Salicornia y pesto</b> Barbastro tomatoes with samphire & hazelnut pesto	£6.50
<b>Guisantes con jamón y huevo de pato</b> Garden peas, green asparagus, Iberian ham & poached duck egg	£7.50
<b>Alcachofas salteadas con romesco</b> Sautéed Spanish artichokes with romesco sauce	£7.90
<b>Croquetas de bacalao y espinacas</b> Cod & spinach croquettes (3 units)	£4.95
<b>Anchoas del Cantabrico, endivias y pipirrana</b> Cantabrian cured anchovies with endives & pipirrana	£5.95
<b>Chipirones en su tinta</b> Grilled baby squid in ink parmentiere, with chives emulsion & pine nuts	£7.50
<b>Arroz negro</b> Cuttlefish black ink rice	£7.90
<b>Gambas al ajillo</b> Garlic & chilli prawns	£8.95
<b>Zamburiñas a la gallega</b> Queen scallops, Iberian ham & caramelised onions	£8.95
<b>Bacalao confitado</b> Crispy-skinned cod confit, cauliflower purée, paprika oil & flaked almonds	£9.90
<b>Pulpo a la gallega</b> Galician octopus, mash potatoes & choricerero pepper oil	£16.50
<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</b> Charcoal grilled Spanish chorizo with piquillo sauce & saffron pickled cabbage	£6.50
<b>Cordero con remolacha</b> Neck lamb fillet with confit baby beetroot & cassava chips	£8.90
<b>Albondigas con tomate</b> Spanish meatballs in tomato sauce & quail egg	£8.95
<b>Carrillera de buey con PX y setas salvajes</b> Braised ox cheeks with PX and wild mushrooms	£9.50
<b>Preso ibérica</b> Charcoal grilled acorn fed pork, truffled celeriac purée, confit onions, parsley oil	£11.50
<b>Ribeye con chimichurri</b> Charcoal grilled aged ribeye, chimichurri & confit cherry tomatoes	£13.95