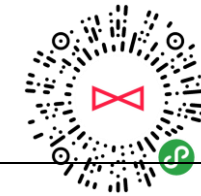


barri ca



La barra:

Bread & olive oil <input type="checkbox"/> G (vg)	£3.00
Toast & aioli <input type="checkbox"/> G (v)	£3.50
Tomato toast G <input type="checkbox"/> (vg)	£3.95
Gluten free bread (15 mins) (vg)	£4.50
Mixed marinated olives (vg)	£3.50
Bread & olives G <input type="checkbox"/> (vg)	£6.00
Pork scratchings <input type="checkbox"/>	£2.00
Sea salt rosemary almonds <input type="checkbox"/> (vg)	£3.50

Cured meats:

Mixed charcuterie board G	£16.95
Jamón extra bellota (40 months aged)	£15.95
Jamón de cebo	£8.50
Lomito Ibérico	£8.00

Cheese board: G 🍷 (v) £15.95

Ojos Guadiana Unpasteurised ewe's milk

La Peral Pasteurised cow's & ewe milk

Majorero Pasteurised goat's milk

All our cheeses are from award winning artisan producers

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

Vegetarian tapas : (v)

Vegan tapas: (vg)

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, if you feel it is not up to scratch then please ask for it to be removed.

Cocktails - £8.50

Sloe Negroni (vg)

Campari, Sloe gin & vermouth

Sicilian Crush (vg)

Vodka, raspberries, mint and Sicilian lemonade

Pomegranate Cosmo (vg)

Vodka, triple sec, pomegranate juice & lime zest

Cream Espresso Martini 🍷 (v)

Cream liqueur, vodka & espresso coffee

Bloody Gin G

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

Crème Brulée Piña Colada 🍷 (v)

Crème brulée liquor, Liquor 43, pineapple juice & lime

La cocina:

Paté de tupinambo y avellanas Jerusalem artichoke parfait & toasted hazelnut vinaigrette (vg) G £4.50

Patatas Bravas Deep fried potatoes, spicy tomato sauce (vg) & aioli (v) £4.95

Pimientos de Padrón Padrón peppers (vg) £5.50

Tortilla Free range egg Spanish omelette with caramelised onions & confit potatoes (v) £5.90

Espinacas a la catalana Sautéed spinach, shallots, pine nuts, walnuts & raisins (vg) £6.80

Croquetas de remolacha y queso de cabra trufado Beetroot and truffled goat's cheese croquettes (v) G 🍷 £5.95

Calabacines en tempura Crispy baby courgettes in tempura with romesco and ajiamarillo (v) G £6.90

Coliflor torrefacta deep fried cauliflower in garlic, chilli and lemon with piquillo sauce (vg) £6.90

Aguacate y quinoa Avocado, quinoa, wild rocket, pomegranate seeds, truffled pink vinaigrette (vg) £7.25

Huevo pochado con trufa Sous-vide duck egg, smoky potato mousse, truffle oil, sourdough toast (v) G 🍷 £8.25

Chipirones en su tinta Grilled baby squid cooked in cuttlefish ink & chives £7.50

Arroz negro Cuttlefish black ink rice £7.90

Gambas al ajillo Garlic & chilli prawns £8.95

Vieiras horneadas 3 baked Scallops, cured manchego sauce, spinach, crisy jamón serrano 🍷 £9.50

Bacalao confitado Crispy-skinned cod confit, cauliflower purée, paprika oil & flaked almonds £9.90

Pulpo a la gallega Confit purple potato, lime-pickled onion, dried caper & paprika £14.00

Croquetas de jamón y oloroso Ham & oloroso sherry croquettes (3 units) G 🍷 £4.95

Chorizo a la brasa Charcoal grilled Spanish chorizo with piquillo sauce & saffron pickled cabbage £6.50

Carrillera de buey con PX y setas salvajes Braised ox cheeks in PX, wild mushrooms £9.50

Morcilla Morcilla de Burgos, green apple, pickled red onion slow, manchego & toasted brioche G 🍷 £8.50

Cordero a baja temperatura Slow braised lamb shoulder in red wine with walnuts crust & pear jam £10.90

Presca ibérica Charcoal grilled acorn fed pork, truffled celeriac purée & confit onions 🍷 £11.50

Solomillo de Rubia gallega Charcoal grilled Rubia gallega fillet, spinach & dried tomatoes £14.95