

# barri ca



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中文点餐



## La barra:

Bread & olive oil G (vg)	£3.00
Toast & aioli G (v)	£3.50
Tomato toast G (vg)	£3.95
Mixed marinated olives (vg)	£3.50
Bread & olives G (vg)	£6.00
Pork scratchings	£2.00
Sea salt rosemary almonds (vg)	£3.50

## Cured meats:

Mixed charcuterie board G	£16.95
Jamón extra bellota (40 months aged)	£18.00
Jamón de cebo	£8.50
Lomito Ibérico	£8.00

**Cheese board:** G 🧀 (v) £15.95

**Manchego** Unpasteurised ewe's milk

**Murcia al vino** Pasteurised goat's milk

**Payoyo** Pasteurised ewe's milk G

*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

### Sloe Negroni (vg)

Campari, Sloe gin, vermouth & orange zest £9.50

### Pomegranate amaretto sours (vg)

Amaretto, pomegranate crushed lime and lemon £8.50

### Salted caramel white russian 🧀 (v)

Kahlua, Tovaritch & salted caramel shaken milk £8.50

### Cream Espresso Martini 🧀 (v)

Cream liqueur, Tovaritch & espresso coffee £8.50

### Campari gin & tonic (vg)

Campari, Rives gin, tonic & squashed limes £10.50

### Aperol Spritz (vg)

Aperol, cava, soda & orange slice £8.50

## La cocina:

**Gazpacho Sevillano** Seville style gazpacho (vg) G £4.50

**Tupinambo asado** Crispy roasted Jerusalem artichokes (vg) £4.90

**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

**Coliflor torrefacta** deep fried cauliflower in garlic, chilli and lemon with garden peas sauce (vg) £5.90

**Croquetas de berenjena y queso de cabra** Chargrilled aubergine & goat's cheese croquettes (v) G 🧀 £5.95

**Aguacate y quinoa** Avocado, quinoa, wild rocket, pomegranate seeds, truffled pink vinaigrette (vg) £7.50

**Ostras de Jersey** Raw Jersey Oyster, gin & tabasco dressing - Add a shot of Mermaid's Gin for £2.00 £3.75

**Arroz negro** Cuttlefish black ink rice with aioli £8.25

**Gambas al ajillo** Garlic & chilli king prawns £8.95

**Pimiento piquillo relleno de Vieiras en tempura** Scallop stuffed tempura piquillo peppers G £9.50

**Corvina a la plancha** Stone bass fillet a la plancha, confit tomatoes & garlic £9.75

**Pulpo a la brasa** Charcoal grilled octopus, orange aioli, Donostia sauce & mashed potatoes £14.75

**Cola de rape envuelta en pancetta** Roasted pancetta wrapped monkfish tail with cava sauce & capers 🧀 £15.00

**Pollo de granja rebozado** Crispy breaded free-range chicken & pisto G £7.75

**Chorizo a la brasa** Charcoal grilled chorizo, pickled red cabbage & piquillo sauce £8.25

**Canelones de carrilleras de buey** Ox cheek cannelloni, melted manchego & breadcrumbs G £9.50

**Onglet de ternera y patatas asadas** Charcoal grilled beef onglet & roasted new potatoes £10.75

**Preso ibérica** Charcoal grilled acorn-fed iberico pork loin, romesco & spinach £12.00

**Cordero a baja temperatura** Sous vide lamb rump & green harissa £12.75