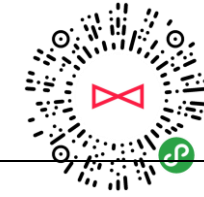


# barri ca



## 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

**Rosemary Manchego** Pasteurised 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: 🧀

Vegeterian 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 osurs (vg)

Amaretto, pomegranate crushed lime and lemon £8.50

### Aperol Spritz (vg)

Aperol, cava, soda & orange slice £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

### Green Scotch (vg)

Bell's, pressed apple, lime, elderflower tonic & mint £9.50

## La cocina:

**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, garlic & chilli emulsion, tahini & pea purée (vg) £5.90

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

**Calabacines en tempura con romesco y ajoamarillo** Tempura baby courgettes with romesco & ajoamarillo (vg) G £7.50

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

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

**Corvina a la plancha** Stone bass fillet a la plancha, confit tomatoes & garlic £12.25

**Pulpo a la brasa** Charcoal grilled octopus, orange aioli, Donostia sauce & mashed potatoes £16.25

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

**Chorizo a la brasa** Charcoal grilled chorizo & chicory with sweet guindilla & apple sauce £8.25

**Canelones de carrilleras de buey Ox** cheek cannelloni, melted manchego & breadcrumbs 🧀 G £10.50

**Secreto ibérico** Charcoal grilled acorn-fed ibérico secreto, quince roasted baby potatoes £12.00

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