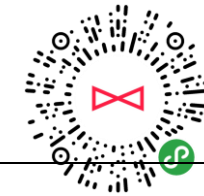


barri ca



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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
Sea salt rosemary almonds (vg)	£3.50
Boquerones en vinage	£4.50

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 Unpasteurised goat'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	Espresso Martini 43 (vg) Liquor 43 & shaken espresso coffee £9.50
Pomegranate Amaretto sours (vg) Amaretto, pomegranate crushed lime and lemon £8.50	Drunken Caribbean (vg) Bacardi spiced, alcoholic ginger beer, pineapple & limes £10.50
Aperol Spritz (vg) Aperol, cava, soda & orange slice £8.50	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
Croquetas de jamón y oloroso Ham and oloroso croquettes N 🧀 G	£5.95
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
Pata de pato confitada Confit duck leg with autumn squash and fennel purée	£13.00