

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
Wild mushroom parfait, flatbread 🍌 G	£6.90
Sea salt rosemary almonds (vg)	£3.50
Boquerones en vinagre	£4.50
Home made pork scratchings	£2.00

Cured meats:

Mixed charcuterie board	£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
Tetilla Pasteurised cow's milk
Payoyo Unpasteurised 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

Sloe Negroni (vg) Campari, Sloe gin, vermouth & orange zest £10.50	Iced Espresso Martini (vg) Vodka, Kalhua & iced espresso coffee £10.50
Pomegranate Amaretto sours (vg) Amaretto, pomegranate crushed lime and lemon £9.50	Cobbler (vg) 🍌 Toffee Vodka, pressed apple, rhubarb & fizzy grapefruit £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
Bloody Gin Gin, lemon, spiced sauce, tomato & guindilla £9.50	Iced Margarita Ice Silver Patron tequila, tripled sec & lime £10.50

La cocina:

Tupinambo asado Crispy roasted Jerusalem artichokes (vg)	£5.90
Patatas Bravas Deep fried potatoes, spicy tomato sauce (vg) & aioli (v)	£5.90
Pimientos de Padrón Padrón peppers (vg)	£5.90
Tortilla Free range egg Spanish omelette with caramelised onions & confit potatoes (v)	£6.90
Coliflor torrefacta Deep fried cauliflower, garlic & chilli emulsion, tahini & pea purée (vg)	£6.90
Croquetas de berenjena y queso de cabra Chargrilled aubergine & goat's cheese croquettes (v) G 🍌	£6.90
Calabacines en tempura con romesco y ajoamarillo Tempura baby courgettes with romesco & ajoamarillo (vg) G	£7.90
Arroz negro Cuttlefish black ink rice with aioli	£8.90
Gambas al ajillo Garlic & chilli king prawns in white wine	£9.50
Bacalao marinado en miso Miso marinated cod, black olive, wild garlic emulsion	£14.50
Pulpo a la brasa Charcoal grilled octopus, orange aioli, Donostia sauce & mashed potatoes	£16.90
Croquetas de morcilla y oloroso Black pudding and oloroso croquettes 🍌 G	£6.90
Chorizo a la brasa Charcoal grilled chorizo & chicory with sweet guindilla & apple sauce	£8.95
Ensalada de pollo ahumado Smoked chicken, mixed leaves, red grape & pine nut vinaigrette 🍌	£8.95
Pata de pato confitada Confit duck leg with autumn squash and fennel purée 🍌	£13.50
Secreto ibérico Charcoal grilled acorn-fed ibérico secreto, quince, roasted baby potatoes	£14.50
Canelones de carrilleras de buey Ox cheek cannelloni with Px, caramelised onion and Manchego sauce 🍌 G	£18.90