

LISTA DE BEBIDAS

VINO BLANCO

	175ml	250ml	Bottle
Chardonnay/Macabeo, 2010/11, Montesierra, Somotano, Spain <i>Exotic fruit and herbs, with well balanced acidity</i>	£4.35	£5.95	£16.95
Sauvignon Blanc, 2011, Tekena Estate, Rapal Valley, Chile <i>Crisp, refreshing with notes of lime, gooseberry and white peach</i>	£4.60	£6.10	£17.95
Rioja Bordon Blanco, 2010, Bodegas Franco-Espanolas, Spain <i>Intensely fruity with bright citrus notes and stone fruit – fresh and very versatile</i>	£4.85	£6.40	£18.95
Chenin Blanc, 2011, Simonsig Estate, South Africa <i>Packed with juicy tropical fruit flavours with a smooth and creamy finish</i>			£19.95
Sauvignon/Verdejo, 2011, Vendimia Exceptional, Rueda, Con Class, Spain <i>Fresh, dry and zingy with wild gooseberry and a refreshing citrus tang</i>			£21.95
Pinot Grigio, 2010, Terrazze della Luna, Ca'Vit, Italy <i>Dry and smooth, a finely structured wine with an elusive smoky character</i>			£23.50
Rueda Blanco, 2011, Marqués de Riscal, Spain <i>Fresh, fragrant with attractive floral notes and dry, crisp fruit flavours</i>			£23.75
Orballo Albarino, 2010, Bodegas La Val, Rias Biaxas, Spain <i>One of Spain's best kept secrets - dry and delicate with fresh acidity and delicious lime flavours</i>			£28.50

BARCA RECOMMENDATION	£25.50
Marques de Alella Clasico, 2010, Parxet, D.O. Alella, Spain <i>A lively palate of cool lemon and lime flavours, with notes of orchard fruits and an amazing effervescent quality</i>	
Food Match: A great match with fish and shellfish, especially our king prawns, mussels and crab dumplings.	

VINO TINTO

	175ml	250ml	Bottle
Tempranillo/Cabernet, 2010, Montesierra, Somontano, Spain <i>Floral, ripe, juicy forest fruits with a smooth, well-structured palate</i>	£4.35	£5.95	£16.95
Merlot, 2010/11, Tekena Estate, Rapal Valley, Chile <i>Delicious, attractive red, full of ripe strawberry, blackberry and rounded tannins</i>	£4.60	£6.10	£17.95
Rioja Royal Tinto, 2009/10, Bodegas Franco-Espanolas, Spain <i>Smooth, traditional style Rioja, vibrant black cherry and hints of vanilla</i>	£4.85	£6.40	£18.95
Cabernet/Shiraz, 2010/11, Simonsig Estate, South Africa <i>This classic blend packs a punch with rich plum flavours and a sweet, peppery spice</i>			£19.95
Single Vineyard Pinot Noir 2010, Tekena Estate, Leyda Valley, Chile <i>A juicy, silky Pinot Noir with intense notes of strawberries, cherries, black pepper and a hint of roses.</i>			£21.95
Riscal, 2008, Marqués de Riscal, Spain <i>Smooth, juicy Tempranillo with ripe bramble and raspberry, and a firm, lingering finish</i>			£23.50
Finca el Encinal Tinto Roble, 2009, D. O. Ribera del Duero, Rioja, Spain <i>A stylish, velvety red bursting with ripe red berry fruit and smooth vanilla oak</i>			£23.50
Reserva Malbec, 2010, Bodegas Nieto y Senetiner, Mendoza, Argentina <i>Powerful, concentrated, with a great depth of juicy blackberry, plum, figs and smoky vanilla</i>			£26.00
Rioja Bordon Reserva, 2004/05, Bodegas Franco-Espanolas, Spain <i>Rich blackberry and bramble, a smooth, velvety texture from three years of gentle oak ageing</i>			£31.95

BARCA RECOMMENDATION	£25.50
RIOJA CRIANZA, 2008, Bodegas Navajas, Spain <i>Ruby red in colour with a smooth yet lively palate. This classic is brimming with juicy, vanilla scented red fruit</i>	
Food Match: Fantastic with our meat dishes such as the Spanish chorizo, slow cooked pork cheeks or our amazing meatballs.	

VINO ROSADO

	175ml	250ml	Bottle
Tempranillo/Garnacha, 2011, Montesierra, Somontano, Spain <i>Intensely full-flavoured - aromas of redcurrants and strawberries</i>	£4.35	£5.95	£16.95
Rioja Bordon Rosado, 2010, Bodegas Franco-Espanolas, Spain <i>Nothing short of strawberries and cream! A completely unoaked, refreshing rose from the renowned Rioja region</i>	£4.85	£6.40	£18.95

CAVA

Our Bodegas Parxet are the masters of Cava, producing it since 1920, following the traditional "methode champenoise". Great passion, skill and history together with a consummate wine-maker combine to produce a stunning range of Cavas

	125ml	Bottle
Cuvee 21 Brut, Bodegas, Parxet <i>A wonderful light-hearted Cava full of elegant, fruity flavours</i>	£5.25	£24.95
Cava Brut Rosado, Bodegas la Esperanza <i>A pink, fruity version of Cava with lovely flavours of fresh strawberries and raspberries and streams of lively bubbles</i>	£5.50	£26.95
Titiana Pinot Noir Rosado, Bodegas, Parxet <i>This attractively aromatic pink Cava has elements of raspberry, blackberry and bilberry, with enticing top notes of clementine and grenadine</i>		£39.95
Titiana Vintage, Bodegas Parxet <i>Mature yet very lively with a complex, rich nose - sumptuous, layered citrus with a pronounced but perfectly balanced toastiness</i>		£42.95

CHAMPAGNE

	125ml	Bottle
Cuvee St Flavy Brut N/V <i>The high proportion of Pinot Meunier produces this mellow wine with a rich fruity nose</i>	£8.95	£45.00
Laurent Perrier Brut N/V <i>LP's flagship Champagne – pale, citrusy elegance and a great depth of fully and creamy flavours</i>		£59.95
Georges Gardet Rose Brut N/V <i>Light and elegant, brimming with fresh strawberry and redcurrant flavours</i>		£54.95

SANGRIA

	Glass	½ ltr	Litre
Sagrada Sangria <i>Our homemade sangria, made with licor 43, Spanish Brandy, Orange and cranberry juices and red wine</i>	£3.95	£9.50	£18.00
Cava Sangria <i>A luxurious alternative, made with our Cuvee 21 Cava and apple juice</i>	£5.95	£12.00	£23.00

CERVEZA

	½ pint	Pint
Draft/De barril		
Fosters	£1.90	£3.70
Sagres	£2.00	£3.90
Guinness (Surger Unit)		£4.25

Bottled/De Botella

Cruzcampo 330ml	£3.60
Estrella Damm 330ml	£2.50
San Miguel 330ml	£3.50
Peroni 330ml	£3.50
Corona 330ml	£3.50
Bulmers Original Cider 568ml	£4.25
Deuchars IPA 500ml	£3.95

BARCA RECOMMENDATION	£10.00
Estrella Inedit 750ml <i>Perfect for drinking on its own or with food especially Spanish cuisine, this beer is a unique mix of barley malt and wheat with flavours of orange and liquorice. Inedit is a smooth yet complex personality</i>	

SHERRY/PORT

	50ml	100ml	½ Btl
Taylor's LBV Ruby Port	£3.75		
Fino (dry), Barbadillo, Marco de Jerez		£3.70	
Amontillado (med dry), Barbadillo, Marco de Jerez		£4.25	
Dark Cream (sweet), Barbadillo, Marco de Jerez		£4.25	
Deliciosa Manzanilla (dry)			£16.95

SPIRITS

(25ml unless stated)

VODKA

Absolut	£2.80
Absolut Flavours	£2.95
<i>(pears, raspberries, vanilla, citron, mango, peach, mandarin, kurant, berry acai)</i>	
Zubrowka	£3.25
Belvedere	£3.60
Belvedere Flavours	£3.75

GIN

Beefeater	£2.80
Bombay Sapphire	£2.95
Tanqueray	£2.95
Hendricks	£2.95

RUM

Havana Blanco	£2.80
Havana Especial	£2.80
Havana 7 year	£2.95
Brugal	£2.95

SINGLE MALT

Glenmorangie(10yr)	£3.50
Glenfiddich(12yr)	£3.60
Highland Park(12yr)	£3.75
Talisker(10yr)	£3.95
Laphroaig(10yr)	£3.95
Jura(10yr)	£3.50
Macallan(10yr)	£3.95

BRANDY/COGNAC

Courvoisier	£3.00
Magno Solera	£3.75
Carlos I	£4.75
Hennessy XO	£9.95

BOURBON

Jim Beam Black Label	£2.80
Bulleit Bourbon	£2.95
L&G Woodford Reserve	£3.60
Jack Daniels Single Barrel	£3.75

REFRESCOS

Still/Sparkling Mineral Water	330ml	£1.90	Bundaberg Ginger Beer	£2.50
	750ml	£3.75	Orangina	£2.60
Bottle Coca Cola/Diet Coca Cola		£2.35	Appletiser	£2.25
Bottle Irn Bru/Diet Irn Bru		£2.35	Fruit juices	£2.15
Schweppes Lemonade		£1.95	<i>(Orange, pineapple, cranberry, apple)</i>	

Cocktail Master classes at Barca Tapas

Our Cocktail Master Class is a fun night out to learn and enjoy the magic of cocktail mixology. Discover the secret tricks of the trade required to mix the perfect cocktail. Have fun preparing three cocktails of your own. Enjoy drinking the fruits of your labour accompanied by a selection of Tapas all from only £19.95 per person.

Please ask your server for more details.