

Menú

Graduation Day Menu (£17.95 for two courses and £21.95 for Three)

Both menus include a glass of cava per person.

Starters

Sopa del dia

Today's freshly made soup with Spanish rustic bread.

Mejillones Barca

Mussels steamed in with wine, garlic and bay leaves.

Croquetas de Cangrejo

Crabcakes with romesco sauce, capers and herb oil.

Ensalada Barca

Salad of sliced plum tomato, dressed wild rocket and toasted pine nuts with salsa Verdi.

Mains

Berber Braised Chicken

Served with Onion, Apricots, Chick peas and Spices and served with a warm couscous salad

Pescado Frito,

Crisp fried selection of seafood served with boiled potatoes, dressed leaves and Allioli

Medallón de Cerdo con Costra

Grilled Medallions of Tender pork fillet, crusted with cumin and paprika and topped with Serrano ham and smoked cheese. Served with potato and pepper salad.

Paella de Verduras

Freshly made traditional Spanish paella with seasonal vegetables, served with bread and our selection of dips.

Moroccan Seafood Broth.

Salmon, prawns, squid and mussels in a cinnamon scented tomato broth.

Grilled Rib Eye Steak (£2.50 Supplement)

Thyme marinated steak with red wine, baked mushroom and patatas fritas.

Desserts

Crema Catalana

Homemade vanilla egg custard dessert with a caramelised topping.

Tarta de Queso

Chocolate cheesecake.

Churros con Dulce de Leche

Spanish dounuts with caramel dip

Helado

A bowl of dairy ice-cream topped with chocolate sauce

Quesos con Membrillo

Selection of Spanish Cheeses served with quince paste.