

# barça

## tapas & cava bar

APERITIVOS   APERITIFS				
<b>Rosé Rosé</b> <i>14</i>	7.50	<b>Gin Mare Negroni</b> <i>14</i>	9.50	
El Bandarra Rosé vermouth topped with Rosé cava		Gin Mare, Campari, El Bandarra Rojo, Orange & Rosemary		

We recommend 2 to 3 dishes per person, a server will be happy to advise you. Your tapas will be served the informal traditional Spanish way, in no particular order and as soon as they are ready. Provecho!

PARA PICAR   TO NIBBLE			
<b>Aceitunas</b> <i>9,14</i>	3.95	<b>Pan con Tomate</b> <i>2,14</i>	5.25
Marinated mixed spanish olives		Spanish rustic bread with crushed tomato, basil and garlic – add Serrano ham <i>7</i> • 6.75	
<b>Gordal</b> <i>14</i>	4.25	<b>Jamón Ibérico 30g</b>	15.00
Large green Spanish olives		Hand cut slices Jamón Ibérico bellota from free range, acorn-fed Iberian black pigs. Matured for a minimum of 2 years.	
<b>Barra Gallega</b> <i>2,6</i>	3.95	<b>Plato Valenciano</b> <i>2,4,7,14</i>	18.50
Spanish rustic bread with extra virgin olive oil		Spanish platter of meats and cheeses, bread and olives. Perfect for sharing between two.	
<b>Barra Gallega Con Salsas</b> <i>2,4,6,14</i>	5.95	<b>Patatas Fritas con Manchego y Trufa</b> <i>f,7</i>	6.95
Spanish rustic bread with dips: extra virgin olive oil & balsamic, green mojo, red mojo and aioli		Fries tossed in truffle oil topped with manchego	
<b>Jamón Serrano</b> <i>7</i>	7.95		
Thinly sliced cured ham from cereal fed white Spanish pigs			
		<b>Plato de Embutidos</b> <i>7</i>	9.95
		Mixed plate of air dried Spanish sausage: lomo from the loin, chorizo & salchichon Iberico cut from acorn fed Iberico pigs	
		<b>Tabla de Quesos</b> <i>2,4,7,14</i>	11.95
		Artisanal DOP Spanish cheeses served with spanish quince and oatcakes:	
		<ul style="list-style-type: none"><li>Manchego (La Mancho) semi cured sheep's milk cheese.</li><li>Murcia Al Vino (Murcia) hard goats' cheese, soaked in red wine.</li><li>San Simon (Galicia) cured cow's milk cheese smoked with birch wood.</li></ul>	

PESCADOS Y CRUSTÁCEOS   FISH AND SHELLFISH		POLLO Y CARNE   CHICKEN AND MEAT		VEGETALES   VEGETABLES	
<b>Calamares Fritos</b> <i>2,4,7,8</i>	6.95	<b>Pollo Empanado</b> <i>1,2,4,7</i>	7.95	<b>Pimientos De Padrón</b>	6.95
Battered squid rings with aioli		Breaded chicken breast served with chorizo Spanish rice		Padrón peppers with rock salt	
<b>Gambas Pil Pil</b> <i>3</i>	8.95	<b>Choricitos Barca Tapas</b> <i>14</i>	7.75	<b>Patatas Bravas</b> <i>f,4,14</i>	5.95
King prawns with garlic & chilli oil		Spanish sausage with onions, peppers and red wine		Fried potatoes with spicy paprika sauce & aioli	
<b>Mejillones</b> <i>3,8,14</i>	7.50	<b>Albondigas</b> <i>f,2,9,14</i>	7.25	<b>Patatas Dauphinoise</b> <i>7</i>	6.50
West Coast Mussels cooked in a rich Mediterranean tomato sauce		Pork & lamb meatballs in a tomato sauce with sweet potato crisps		Thin slices of potato cooked with cream & garlic	
<b>Bacalao con Cazuela</b> <i>1,5</i>	8.95	<b>Alitas de Pollo</b> <i>14</i>	6.95	<b>Champiñones Picantes</b> <i>2,7,14</i>	6.95
Fillet of Cod served on a tomato & chickpea Cassoulet		Chicken wings cooked in chilli & honey		Sautéed button mushrooms, chilli, garlic & white wine served with crostini	
<b>Vieiras y Morcilla</b> <i>5,7,8,9,14</i>	14.50	<b>Croquetas de Jamón</b> <i>2,4,7,9,10</i>	6.95	<b>Tortilla de la Casa</b> <i>4</i>	5.95
Scottish king scallops, Spanish black pudding, serrano ham & salsa verde		Crisp croquettes of Serrano ham served with romesco sauce		Spanish style omelette made with egg, potato and onion served with aioli	
<b>Lubina a la Parrilla</b> <i>5,9,14</i>	10.95	<b>Hamburguesas Pequeñas</b> <i>2,4,6,7,14</i>	8.95	<b>Brocoli con Romesco</b> <i>10,14</i>	6.95
Fillet of Seabass with roasted peppers, spinach & shallots, salsa verde		Two beef sliders, toasted brioche bun, chilli jam, aioli, cheese & salad		Tenderstem broccoli with red pepper & almond sauce	
<b>Boquerones</b> <i>5,14</i>	5.25	<b>Lomo de Ternera</b> <i>2,7,14</i>	13.95	<b>Calabaza Asada</b>	6.95
Marinated silver anchovies		Scottish 6oz rump steak served pink with brandy & peppercorn sauce		Honey & chilli roasted butternut squash with red pepper hummus & crisp chickpeas	
		<b>Barriga de Cerdo</b> <i>1,7,14</i>	9.50	<b>Palitos de Halloumi Fritos</b> <i>2,7,14</i>	7.50
		Slow cooked belly of pork with creamed cabbage, celeriac & apple puree, pork jus		Halloumi fries with chilli jam	
		<b>Estofado de Carne</b> <i>1,14</i>	8.95	<b>Queso de Cabra Frito</b> <i>2,4,7,14</i>	6.95
		Slow cooked Spanish style beef stew		Fried goats cheese with onion confit	

BARCA'S FAVOURITES   46.00	
For 2 people to share	
<b>Barra Gallega y Aceitunas</b> <i>2,6,14</i>	
Spanish rustic bread & olives	
<b>Choricitos Barça Tapas</b> <i>14</i>	
Spanish sausage with onions, peppers and red wine	
<b>Albondigas</b> <i>f,2,9,14</i>	
Pork & lamb meatballs in a tomato sauce with sweet potato crisps	
<b>Gambas Pil Pil</b> <i>3</i>	
King prawns in garlic & chilli oil	
<b>Calamares Fritos</b> <i>2,4,7,8</i>	
Battered squid rings with aioli	
<b>Pimientos De Padron</b>	
Padron peppers with rock salt	
<b>Patatas Bravas</b> <i>f,4,14</i>	
Fried potatoes with spicy paprika sauce & aioli	

AUTHENTIC SPANISH PAELLA			
Our paellas are made to order. Please allow 45mins to cook. Perfect to share			
<b>Paella de Pescado</b> <i>3,5,8,14</i>	29.95	<b>Paella de Valencia</b> <i>3,5,8,14</i>	29.95
King prawns, mussels, white fish and squid		King prawns, squid, mussels, chicken, beef and chorizo	
<b>Paella de Carne</b> <i>14</i>	28.95	<b>Paella de Verduras</b> <i>14</i>	27.95
Chicken, beef and chorizo		Padron peppers, mushrooms, onions and peppers	

Allergy key:	
f. Unsuitable for coeliacs 1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Dairy 8. Molluscs 9. Mustard 10. Nuts 11. Peanuts 12. Sesame seeds 13. Soya 14. Sulphur dioxide	
Allergies or intolerances? Please ask your server to talk you through our allergen key. Whilst we make every effort to separate all common allergens, dishes are prepared in the same kitchen and cannot guarantee that traces will not sometimes be present.	
All prices include VAT. A 10% discretionary service charge will be added to your bill, all of which goes directly to the staff.	






CARTA DE VINOS

TINTO

125ml • 175ml • btl

**Tempranillo-Syrah, Castillo del Moro - La Mancha**    
Fresh and elegant with bags of cherry and red fruit.  
Light with soft tannins.



4.50 • 5.80 • 24.95

**Monastrell, Familia Pacheco Organic, Viña Elena - Jumilla**     
Red berry aromas on the nose, with a light touch of balsamic. Familia Pacheco Organic is a balanced, full-bodied fresh



4.70 • 6.20 • 26.95

**La Tribuna, Bodegas Angosto, Valencia**    
A beautiful blend of Syrah, Bobal and Garnacha bring Intense ruby colour, aromas of fresh red fruit, flowers and spice.



4.95 • 6.75 • 28.50

**Rioja, Tradicional, deAlto, Rioja y Más**    
Hints of spice and red berry fruit on the nose and palate, well balanced, laced with vanilla, mocha and liquorice.



5.25 • 7.25 • 29.95

**Garnacha Viñas Viejas, Baja Montaña, Aurkitu - Navarra**    
Wonderfully intense, with bright red fruits, hints of spice and beautiful texture.



5.50 • 7.45 • 31.95

**Malbec Mil Historias, Bodegas Altolandon - Manchuela**     
An incredibly complex and powerful Malbec. Concentrated flavours of blueberry, plum and blackberry.



6.25 • 7.90 • 34.95

**Rioja Crianza, Finca Manzanos - Rioja**    
Fresh, fruity and well-balanced with sensations of raspberries, vanilla and cinnamon.

6.45 • 8.10 • 35.95

**Rioja Reserva Tradicional, deAlto - Rioja**    
Red berries with subtle vanilla and country herbs. Full and rounded with a great rustic charm.

6.75 • 9.50 • 39.95

**Rioja Gran Reserva, Finca Manzanos - Rioja**    
Red berries with subtle vanilla and country herbs. Full and rounded with a great rustic charm.



49.50

BLANCO



125ml • 175ml • btl

**Airén, Castillo del Moro - La Mancha**    
Bright citrus and green apple fruit combined with a touch of grapefruit. Clean, crisp finish. Delicious.



4.50 • 5.80 • 24.95

**Chardonnay, Castillo de Enériz Navarra**    
Very bright lemon yellow colour with an intense tropical and stone fruits aromas.

4.70 • 6.20 • 26.95

**Verdejo, Silga, Alvarez y Diez Rueda, Castilla y León**    
Vibrant green fruit aromas with hints of citrus fruit on the nose and palate. Clean, zesty finish.



5.00 • 7.00 • 29.95

**Rioja Tempranillo Blanco, Finca Manzanos - Rioja**    
This fruit driven white tempranillo is full of stone fruit flavours with a long and tasty finish.



5.30 • 7.20 • 31.95

**Garnacha Blanca, Només, DO Empordà, Perelada - Catalunya**    
Aromatically this is so very intense. Fresh fruits, aromatic herbs and touches of anise. Beautifully Complex!



5.50 • 7.50 • 32.95

**Sauvignon Blanc, Mantel Blanco, Alvarez y Diez - Rueda**    
Fresh and expressive, ripe varietal fruit. Very tasty with excellent acidity & length



6.25 • 8.50 • 34.95

**Albariño, El Camaron - Rias Baixas**    
Capturing the purity of citrus, minerality and saline notes. The palate is light and fresh.

6.50 • 8.75 • 35.95

**Rioja Blanco Vinas Viejas, Bodegas Manzanos - Rioja**    
Great example of white Rioja that perfectly combines the styles of old and new. Citrus fruit with honeyed roundness.

6.95 • 9.45 • 37.95

**Albariño, Pazo de Señorans Rias Baixas, Galicia**    
Dry, citrus flavours and a mineral-driven finish, which expands and deepens on the tail end.



45.00

CAVA

125 • btl

**Cava Brut Reserva Organic, Bodegas Sumarroca - Catalunya**     
All those who adore Champagne´s classic fresh brown bread-scented yeasty flavours will love this classy Cava.



7.25 • 32.95

**Cava Brut Rosado Organic, Bodegas Sumarroca - Catalunya**     
A certified organic Rosado Cava with a lovely salmon pink colour and fesh strawberry and red fruit flavours. 100% Pinot Noir



7.25 • 32.95

**Cava Brut Nature Gran Reserva Organic, Bodegas Sumarroca - Catalunya**     
An elegant yet complex wine that mixes pastry notes with fresh fruit flavours.

7.50 • 39.95

**Cava, Stars Brut Reserva, Perelada - Catalunya**    
A generous stream of fine bubbles forms a perfect crown. Dry, smooth and complex in the mouth, it has superb balance.

7.50 • 35.95

**Cava, Stars Touch of Rosé, Perelada - Catalunya**     
Clean, floral and fruity, this predominantly Grenache based rosoado cava is beautifully well balanced.

7.75 • 38.95

**Cava Nuria Claverol Brut Reserva Pinot Noir Rosé, Bodegas Sumarroca - Catalunya**     
Aromas of red fruits, bring out touches of ripe cherry, strawberry & ripe plum. It is fresh with fine, elegant bubbles.

49.95

ROSADO



125ml • 175ml • btl

**Tempranillo Rosado, Castillo del Moro - La Mancha**    
Full of juicy wild strawberry, raspberry and cranberry fruit this rosé is crisp & well balanced.

4.50 • 5.80 • 24.95



**Garnacha Rosé, Castillo de Enériz Navarra**    
A subtle explosion of fresh red fruit and a citrus note character.

4.75 • 6.75 • 27.95



**Rioja Rosado, Finca Manzanos - Rioja**    
Brilliant rosé colour. Bright strawberries on the nose with a very balanced palate and long finish.

5.20 • 7.20 • 29.95



SHERRY • PORT • DESSERT

**Fino, Bodegas Gutiérrez Colosia - Jerez**    
Pale golden in colour, with a delicate almondry aroma. Dry & light on the palate.

100ml 5.75

**Oloroso, Bodegas Gutiérrez Colosia - Jerez**    
Initially dry, amber and mohagany in colour, with a strongly fragrant aroma as its name implies.

100ml 7.25

**Pedro Ximenez, Bodegas Gutiérrez Colosia - Jerez**    
Naturally sweet and dark in color with aromas of caramelised raisins and molasses, with an intense finish.



75ml 7.25

**Quinta da Alorna, Branco Colheita Tardia Late Harvest, Tejo - Portugal**    
Aromas of ripe tropical fruits with notes of flowers, and almond for complexity. Deliciously fresh and crisp.



100ml 9.00

**Fine White Port, Delaforce Port, Real Companhia Velha, Douro, Portugal**    
Pale colour and medium sweetness. Pleasantly fruity bouquet which maintains its pale colour over a long period. Perfect Aperitif!

75ml 5.25

**LBV, Delaforce Port, Real Companhia Velha, Douro, Portugal**    
Jammy fruit aromas combine with rich mellow wood aging flavours. Rich, Round and Robust!

75ml 6.25

**His Eminence’s Choice, 10 Year Old Tawny Port, Delaforce Port, Real Companhia Velha, Douro, Portugal**    
A sumptuous and rich tawny port combines ripe jam fruit with elegant wood ageing.

75ml 8.00