Any three Tapas from £17.95 per person

PARA PICAR

Aceitunas 9.14

Marinated Spanish olives

Barra Gallega 2.6

Spanish rustic bread with extra virgin olive oil

Patatas Fritas f

French fries

SHARING PLATES

Our Spanish sharing plates are not included in the set menu, but can be added as a sharing style starter or to accompany your tapas.

Plato De Embutidos 7

9.95

Mixed plate of air dried Spanish sausage: Lomo from the loin, Chorizo & Salchichon Iberico cut from acorn-fed Iberico pigs

Plato Valenciano 2.4.7.14

18.50

Spanish platter of meats and cheeses, bread and olives. Perfect for sharing between two.

TAPAS DE PESCADO

Calamares Fritos 2.4.7.8

Battered squid rings with aioli

Gambas Pil Pil 3 +3.00

King prawns with garlic & chilli oil

Mejillones 3,8,14

West Coast Mussels cooked in a rich Mediterranean tomato sauce

Bacalao con Cazuela 1.5 +2.50

Fillet of Cod served on a tomato & chickpea Cassoulet

Boquerones En Vinagre 5.14

Marinated silver anchovies

Lubina a la Parrilla 5,14 +2.50

Fillet of Seabass with roasted peppers, spinach & shallots, salsa verde

TAPAS DE VEGETABLES

Sopa Del Dia 2

Soup of the day served with rustic bread

Tortilla de la Casa 4

Spanish style omelette made with layers of sliced potato, egg & onion

Patatas Bravas f, 4, 14

Fried potatoes, spicy smoked paprika sauce & aioli

Brocoli con Romesco 10,14

Tenderstem broccoli with red pepper & almond sauce

Calabaza Asada

honey & chilli roasted butternut squash with red pepper hummus & crisp chickpeas

Pimentos De Padron

Pan fried padron peppers with rock salt

Champiñones 2.7.14

Sautéed button mushrooms, chilli, garlic & white wine served with crostini

Queso de Cabra Frito 2.4.7.14

Fried goats cheese with onion confit

Pan Con Tomate 2.14

Spanish rustic bread with crushed tomato, basil & garlic add Serrano ham for £2.00

TAPAS DE CARNE

Alitas De Pollo 14

Chicken wings cooked in honey & chilli

Croquetas De Jamón 2.4.7.9.10

Crisp croquettes stuffed with Serrano ham served with romesco sauce

Albondigas f,2,9,14

Pork & lamb meatballs in a tomato sauce with sweet potato crisps

Pollo Empanado 1,2,4,7

Breaded chicken breast served with chorizo Spanish rice

Choricitos Barca Tapas 14

Spanish sausage, onions, peppers & red wine

Hamburguesas Pequeñas 2,4,6,7,14

+2.00

Two beef sliders, toasted brioche bun, chilli jam, aioli, cheese & salad

Estofado de Carne 1.14

Slow cooked Spanish style beef stew



MENU DEL DIA

Lunch & Early Evening Menu Monday – Thursday 12pm – 6.30pm • Friday 12pm – 5pm

Any three Tapas from £17.95 per person

POSTRES

SELECTION DE CAFÉ

Crema Catalana 7, 14 Vanilla egg custard with a caramelised topping	6.00	Cappuccino	3.50
		Café Con Leche	3.50
Churros con Chocolate 2,7 Spanish donuts with a chocolate dip. The classic Spanish treat!	6.50	Café Americano	2.95
		Café Solo 2.50) / 2.75
Pudin De Caramelo 2,4,7 Homemade sticky toffee pudding with vanilla ice cream	6.50	Leche Manchada	3.50
		Chocolate Caliente	3.95
Tabla de Quesos 2,4,7,14 Selection of Spanish cheeses. Quince paste & oatcakes	11.95	Café Moca	3.95
Tarta de Santiago 4,7,10,14 Traditional Spanish almond tart, coffee syrup & chantilly cream	6.50 am	Té de Desayuno	2.95
		Té de Especialidad Choose from: Green, Peppermint, Earl Grey & Decaffeinated	3.10
		Café Con Liquor Choose from:	6.50
		Jameson Whiskey, Tia Maria, Brandy, Grand Mariner & Licor	43

CAFÉ DE ESPANOL

Cortado Espresso cut with a small amount of steamed milk	2.95	Barraquito Espresso layered condensed milk, Licor 43 & foamed milk	5.95
Bombon Double Espresso with condensed milk	3.50	Carajillo Double espresso with Spanish Brandy	5.95

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