

# barça

## tapas & cava bar

### APERITIVOS | APERITIFS



**St Germain Negroni 14** 9.50  
St Germain elderflower liqueur, Tanqueray  
and El Bandarra Blanco

**Gin Mare Negroni 14** 11.00  
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

**Aceitunas 9,14** 4.25  
Marinated mixed spanish olives

**Gordal 14** 4.50  
Large green Spanish olives

**Barra Gallega 2,6** 4.25  
Spanish rustic bread with extra virgin olive oil

**Barra Gallega Con Salsas 2,4,6,14** 6.25  
Spanish rustic bread with dips: extra virgin olive oil &  
balsamic, green mojo, red mojo and aioli

**Jamón Serrano 7** 8.50  
Thinly sliced cured ham from  
cereal fed white Spanish pigs

**Pan con Tomate 2,14** 5.50  
Spanish rustic bread with crushed  
tomato, basil and garlic  
- add Serrano ham 7 • 6.75

**Jamón Ibérico 30g** 15.50  
Hand cut slices Jamón Ibérico bellota from  
free range, acorn-fed Iberian black pigs.  
Matured for a minimum of 2 years.

**Plato Valenciano 2,4,7,14** 19.50  
Spanish platter of meats and cheeses, bread  
and olives. Perfect for sharing between two.

**Patatas Fritas con  
Manchego y Trufa f,7** 7.25  
Fries tossed in truffle oil topped with manchego

**Plato de Embutidos 7** 10.25  
Mixed plate of air dried Spanish sausage:  
lomo from the loin, chorizo & salchichon  
Iberico cut from acorn fed Iberico pigs

**Tabla de Quesos 2,4,7,14** 11.95  
Artisanal DOP Spanish cheeses served with  
spanish quince and oatcakes:

- Manchego (La Mancho) semi cured sheep's milk cheese.
- Murcia Al Vino (Murcia) hard goats' cheese,  
soaked in red wine.
- Mahon (Menorca) semi cured cows milk cheese

### PESCADOS Y CRUSTÁCEOS | FISH AND SHELLFISH

**Calamares Fritos 2,4,7,8** 7.25  
Battered squid rings with aioli

**Gambas Pil Pil 3** 9.50  
King prawns with garlic & chilli oil

**Mejillones 3,8,14** 7.95  
West Coast Mussels cooked in a rich  
Mediterranean tomato sauce

**Caballa con Bacon 5,14** 9.25  
Pan-seared mackerel fillet, bacon, tomato,  
sapphire with a pepper, basil and shallot dressing

**Vieiras y Morcilla 5,7,8,9,14** 14.95  
Scottish king scallops, Spanish black pudding,  
serrano ham & raspberry vinaigrette

**Lubina a la Parrilla 5,7,9,14** 10.95  
Fillet of Seabass with roasted peppers,  
spinach & shallots, caper and parsley butter

**Boquerones 5,14** 5.50  
Marinated silver anchovies

### POLLO Y CARNE | CHICKEN AND MEAT

**Pollo Empanado 1,2,4,7** 8.50  
Breaded chicken breast served with chorizo Spanish rice

**Choricitos Barca Tapas 14** 8.25  
Spanish sausage with onions, peppers and red wine

**Albondigas f,2,9,14** 7.50  
Pork & lamb meatballs in a tomato sauce  
with sweet potato crisps

**Alitas de Pollo 14** 7.25  
Chicken wings cooked in chilli & honey

**Croquetas de Jamón 2,4,7,9,10** 7.25  
Crisp croquettes of Serrano ham served with romesco sauce

**Hamburguesas Pequeñas 2,4,6,7,14** 9.25  
Two beef sliders, toasted brioche bun,  
chilli jam, aioli, cheese & salad

**Lomo de Ternera 2,7,14** 14.50  
Scottish 6oz rump steak served pink with  
brandy & peppercorn sauce

**Carpaccio de Ternera 7** 7.75  
Carpaccio of Beef, rocket,  
fresh horseradish and manchego.

**Morcilla con Huevo f,4** 5.95  
Spanish Black Pudding, potato cubes,  
baked egg and shallots

### VEGETALES | VEGETABLES

**Pimientos De Padrón** 7.25  
Padrón peppers with rock salt

**Patatas Bravas f,4,14** 6.25  
Fried potatoes with spicy paprika sauce & aioli

**Patatas Dauphinoise 7** 6.95  
Thin slices of potato cooked with cream & garlic

**Champiñones Picantes 2,7,14** 7.25  
Sautéed button mushrooms, chilli,  
garlic & white wine served with crostini

**Tortilla de la Casa 4** 6.25  
Spanish style omelette made with egg,  
potato and onion served with aioli

**Brocoli con Romesco 10,14** 7.25  
Tenderstem broccoli with red pepper  
& almond sauce

**Calabaza Asada** 7.25  
Honey & chilli roasted butternut squash with  
red pepper hummus & crisp chickpeas

**Palitos de Halloumi Fritos 2,7,14** 7.50  
Halloumi fries with chilli jam

**Ensalada de Queso de Cabra 7,9,10,14** 7.50  
Goats cheese salad, pickled beetroot,  
hazelnuts and a raspberry vinaigrette

### BARÇA'S FAVOURITES | 49.00

For 2 people to share

**Barra Gallega y Aceitunas 2,6,14**  
Spanish rustic bread & olives

**Choricitos Barça Tapas 14**  
Spanish sausage with onions, peppers and red wine

**Albondigas f,2,9,14**  
Pork & lamb meatballs in a tomato sauce  
with sweet potato crisps

**Gambas Pil Pil 3**  
King prawns in garlic & chilli oil

**Calamares Fritos 2,4,7,8**  
Battered squid rings with aioli

**Pimientos De Padron**  
Padron peppers with rock salt

**Patatas Bravas f,4,14**  
Fried potatoes with spicy paprika sauce & aioli

### AUTHENTIC SPANISH PABELLA

Our pabellas are made to order. Please allow 45mins to cook. Perfect to share

**Paella de Pescado 3,5,8,14** 31.95  
King prawns, mussels, white fish and squid

**Paella de Valencia 3,5,8,14** 31.95  
King prawns, squid, mussels, chicken, beef and chorizo

**Paella de Carne 14** 30.95  
Chicken, beef and chorizo

**Paella de Verduras 14** 29.95  
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



<b>Tempranillo-Syrah, Castillo del Moro, La Mancha</b>  	4.50 • 5.80 • 24.95
Fresh and elegant with bags of cherry and red fruit. Light with soft tannins.	
<b>Monastrell, Familia Pacheco Organic, Viña Elena, Jumilla</b>   	4.70 • 6.20 • 26.95
Red berry aromas on the nose, with a light touch of balsamic. Familia Pacheco Organic is a balanced, full-bodied fresh	
<b>La Tribuna, Bodegas Angosto, Valencia</b> 	4.95 • 6.75 • 28.50
A beautiful blend of Syrah, Bobal and Garnacha bring Intense ruby colour, aromas of fresh red fruit, flowers and spice.	
<b>Rioja, Tradicional, deAlto, Rioja y Más</b>  	5.25 • 7.25 • 29.95
Hints of spice and red berry fruit on the nose and palate, well balanced, laced with vanilla, mocha and liquorice.	
<b>Merayo Mencia, Bodegas y Viñedos Merayo, Castilla y León, Spain</b>  	5.35 • 7.35 • 30.95
Rich with berries and ripe fruit yet fresh and creamy with good length on the finish.	
<b>Garnacha Viñas Viejas, Baja Montaña, Aurkitu - Navarra</b>  	5.50 • 7.45 • 31.95
Wonderfully intense, with bright red fruits, hints of spice and beautiful texture.	
<b>Rioja Crianza, Finca Manzanos - Rioja</b>  	6.50 • 8.75 • 36.95
Fresh, fruity and well-balanced with sensations of raspberries, vanilla and cinnamon.	
<b>Rioja Reserva Tradicional, deAlto - Rioja</b>  	6.75 • 9.50 • 39.95
Red berries with subtle vanilla and country herbs. Full and rounded with a great rustic charm.	

<b>Gran Reserva, Finca Manzanos, Bodegas Manzanos, Rioja, Spain</b>  	49.50
Fresh and enticing on the palate, with ripe Garnacha notes of red berries.	

## BLANCO

125ml • 175ml • btl

<b>Airén, Castillo del Moro - La Mancha</b>  	4.50 • 5.80 • 24.95
Bright citrus and green apple fruit combined with a touch of grapefruit. Clean, crisp finish. Delicious.	
<b>Old Vine Macabeo, Entero, Manchuela, Spain</b>   	4.70 • 6.45 • 26.95
Flower and tropical fruit aromas, well balanced acidity with a characteristic varietal flavours which echo the aromas.	
<b>Chardonnay, Castillo de Enériz Navarra</b>  	4.90 • 6.75 • 27.95
Very bright lemon yellow colour with an intense tropical and stone fruits aromas.	
<b>Aguazul, Verdejo Organic, Bodegas Pisuerga, Castilla y León, Spain</b>   	5.25 • 7.25 • 29.95
Ripe lemon and delicate tropical fruit on both the nose and the palate. Harmonious, with a herbal twist of fennel.	
<b>Rioja Tempranillo Blanco, Finca Manzanos - Rioja</b>  	5.40 • 7.50 • 32.95
This fruit driven white tempranillo is full of stone fruit flavours with a long and tasty finish.	
<b>Rioja Blanco Vinas Viejas, Bodegas Manzanos - Rioja</b>  	6.25 • 8.75 • 36.95
Great example of white Rioja that perfectly combines the styles of old and new. Citrus fruit with honeyed roundness.	
<b>Sauvignon Blanc, Mantel Blanco, Alvarez y Diez - Rueda</b>  	6.50 • 8.95 • 37.95
Fresh and expressive, ripe varietal fruit. Very tasty with excellent acidity & length	
<b>Albariño, El Camaron - Rias Baixas</b>  	6.75 • 9.25 • 39.95
Capturing the purity of citrus, minerality and saline notes. The palate is light and fresh.	

<b>Albariño, Pazo de Señorans Rias Baixas, Galicia</b>  	49.50
Dry, citrus flavours and a mineral-driven finish, which expands and deepens on the tail end.	

## CAVA

125 • btl

<b>Cava Brut Reserva Organic, Bodegas Sumarroca - Catalunya</b>   	7.25 • 33.95
All those who adore Champagne's classic fresh brown bread-scented yeasty flavours will love this classy Cava.	
<b>Cava Brut Rosado Organic, Bodegas Sumarroca - Catalunya</b>   	7.25 • 33.95
A certified organic Rosado Cava with a lovely salmon pink colour and fesh strawberry and red fruit flavours. 100% Pinot Noir	
<b>Cava Brut Nature Gran Reserva Organic, Bodegas Sumarroca - Catalunya</b>   	7.50 • 39.95
An elegant yet complex wine that mixes pastry notes with fresh fruit flavours.	
<b>Cava, Stars Brut Reserva, Perelada - Catalunya</b>  	7.50 • 35.95
A generous stream of fine bubbles forms a perfect crown. Dry, smooth and complex in the mouth, it has superb balance.	
<b>Cava, Stars Touch of Rosé, Perelada - Catalunya</b>   	7.75 • 38.95
Clean, floral and fruity, this predominantly Grenache based rosado cava is beautifully well balanced.	

<b>Cava Nuria Claverol Brut Reserva Pinot Noir Rosé, Bodegas Sumarroca - Catalunya</b>   	55.00
Aromas of red fruits, bring out touches of ripe cherry, strawberry & ripe plum. It is fresh with fine, elegant bubbles.	

## ROSAO

125ml • 175ml • btl

<b>Tempranillo Rosado, Castillo del Moro - La Mancha</b>  	4.50 • 5.80 • 24.95
Full of juicy wild strawberry, raspberry and cranberry fruit this rosé is crisp & well balanced.	
<b>Rioja Rosado, Finca Manzanos - Rioja</b>  	5.20 • 7.20 • 29.95
Brilliant rosé colour. Bright strawberries on the nose with a very balanced palate and long finish.	
<b>Clavellina Rosado, Bodegas Contreras Ruiz, Condado de Huelva, Spain</b>   	5.40 • 7.45 • 31.95
Surprisingly weighty and fleshy and well structured despite its youth with excellent balance between freshness and pers	

## SHERRY • PORT • DESSERT

<b>Fino, Bodegas Gutiérrez Colosia - Jerez</b>  	100ml 5.75
Pale golden in colour, with a delicate almondry aroma. Dry & light on the palate.	
<b>Oloroso, Bodegas Gutiérrez Colosia - Jerez</b>  	100ml 7.25
Initially dry, amber and mahogany in colour, with a strongly fragrant aroma as its name implies.	
<b>Pedro Ximenez, Bodegas Gutiérrez Colosia - Jerez</b>  	75ml 7.25
Naturally sweet and dark in color with aromas of caramelised raisins and molasses, with an intense finish.	
<b>Quinta da Alorna, Branco Colheita Tardia Late Harvest, Tejo - Portugal</b>  	100ml 9.00
Aromas of ripe tropical fruits with notes of flowers, and almond for complexity. Deliciously fresh and crisp.	
<b>Fine White Port, Delaforce Port, Real Companhia Velha, Douro, Portugal</b>  	75ml 5.25
Pale colour and medium sweetness. Pleasantly fruity bouquet which maintains its pale colour over a long period. Perfect Aperitif!	
<b>LBV, Delaforce Port, Real Companhia Velha, Douro, Portugal</b>  	75ml 6.25
Jammy fruit aromas combine with rich mellow wood aging flavours. Rich, Round and Robust!	
<b>His Eminence's Choice, 10 Year Old Tawny Port, Delaforce Port, Real Companhia Velha, Douro, Portugal</b>  	75ml 8.00
A sumptuous and rich tawny port combines ripe jam fruit with elegant wood ageing.	