

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

10.25

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

19.50

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

### **Caballa con Bacon** 5,14

Pan-seared mackerel fillet, bacon, tomato, sapphire with a pepper, basil and shallot dressing

### **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

### **Pimientos De Padron**

Pan fried padron peppers with rock salt

### **Champiñones** 2,7,14

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

### **Pan Con Tomate** 2,14

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

### **Ensalada de Queso de Cabra** 7,9,10,14

Goats cheese salad, pickled beetroot, hazelnuts and a raspberry vinaigrette

## 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

### **Morcilla con Huevo** f,4

Spanish Black Pudding, potato cubes, baked egg and shallots

## MENU DEL DIA

### Lunch & Early Evening Menu

Monday – Thursday 12pm – 6.30pm • Friday 12pm – 5pm

Any three Tapas from £17.95 per person

### POSTRES

<b>Crema Catalana</b> 7, 14	6.75
Vanilla egg custard with a caramelised topping	
<b>Churros con Chocolate</b> 2, 7	6.75
Spanish donuts with a chocolate dip. The classic Spanish treat!	
<b>Pudin De Caramelo</b> 2, 4, 7	6.75
Homemade sticky toffee pudding with vanilla ice cream	
<b>Tabla de Quesos</b> 2, 4, 7, 14	11.95
Selection of Spanish cheeses. Quince paste & oatcakes	
<b>Tarta de Santiago</b> 4, 7, 10, 14	6.75
Traditional Spanish almond tart, coffee syrup & chantilly cream	

### SELECTION DE CAFÉ

<b>Cappuccino</b>	3.50
<b>Café Con Leche</b>	3.50
<b>Café Americano</b>	2.95
<b>Café Solo</b>	2.50 / 2.75
<b>Leche Manchada</b>	3.50
<b>Chocolate Caliente</b>	3.95
<b>Café Moca</b>	3.95
<b>Té de Desayuno</b>	2.95
<b>Té de Especialidad</b>	3.10
Choose from: Green, Peppermint, Earl Grey & Decaffeinated	
<b>Café Con Liquor</b>	6.50
Choose from: Jameson Whiskey, Tia Maria, Brandy, Grand Mariner & Licor 43	

### CAFÉ DE ESPAÑOL

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

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.