

Any three Tapas from
£16.95 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

9.50

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

17.50

Spanish platter of charcuterie, cheeses, bread & marinated olives. Perfect for sharing between two. Platter contains Chorizo Iberica, Lomo, Serrano ham, salchichon, Manchego la fueya, Murcia al vino & San Simon. Served with house salad

TAPAS DE PESCADO

Calamares Fritos 2,4,5,7

Battered squid rings with aioli

Gambas Pil Pil 3

+2.50

King prawns with garlic & chilli oil

Mejillones 7, 8

Mussels cooked in a light cider & tarragon cream

Trucha con Frijoles y Espinacas 2,5,7,10

+2.50

Fillet of sea trout, butterbeans & spinach in a bread & almond sauce

Boquerones En Vinagre 2,4,5,7

Marinated silver anchovies

Espadin Frites 2,4,5

Crisp fried whole whitebait served with lemon wedge & aioli

Buñuelos de Bacalao 2,4,5,7

Cod & potato dumplings served with tartar sauce

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

Zanahorias Marinadas 7, 14

Marinated carrots, topped with crumbled goats' cheese & toasted sunflower seeds

Patatas a la Pobre 7

Sautéed baby potatoes, peppers, red onion in garlic butter

Pimientos De Padron

Pan fried padron peppers with rock salt

Champiñones con Ajo y Guindilla 14

Sautéed mixed mushrooms, with chilli & garlic

Queso de Cabra 2,7

Grilled goats cheese topped with cranberry & orange jam and served with picos breadsticks

Pan Con Tomate 2,14

Spanish rustic bread with crushed tomato, basil & garlic add Serrano ham for £1.50

TAPAS DE CARNE

Alitas De Pollo f,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 1,2,7,14

Pork meatballs, toasted fennel seeds & chilli in tomato sauce & sweet potato crisps

Pinchos De Pollo 7,14

Chicken skewers marinated with lemon & cumin with a mint yogurt.

Choricitos Barca Tapas 14

Spanish sausage, onions, peppers & red wine

Hamburguesas Pequeñas 2,4,6,7,14

Two beef sliders, toasted brioche bun, mayo, chilli jam. Add cheese for £1.00

Tiras de Carne Con Crema 7,14

+2.50

Sautéed strips of beef, with mushrooms & finished with a sherry cream sauce

MENU DEL DIA

Lunch & Early Evening Menu

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

Any three Tapas from £16.95 per person

POSTRES

Crema Catalana 7, 14	6.00
Vanilla egg custard with a caramelised topping	
Churros con Chocolate 2, 7	6.50
Spanish donuts with a chocolate dip. The classic Spanish treat!	
Pudin De Caramelo 2, 4, 7	6.50
Homemade sticky toffee pudding with vanilla ice cream	
Quesos Membrillo 2, 7	8.50
Selection of Spanish cheeses. Quince paste & crackers	
Tarta de Santiago 4, 7, 10, 14	6.50
Traditional Spanish almond tart, coffee syrup & chantilly cream	
Copa de Helado 4, 7, 14	6.50
Ice cream sundae with fresh berries, coulis & meringue	

SELECTION DE CAFÉ

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

CAFÉ DE ESPAÑOL

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