

Barrica's February Menu

Food available 12:00-22:30

La barra:

Bread & olive oil	£2.50
Toast & alioli	£3.00
Tomato toast	£3.50
Rosemary nuts	£3.50
Aubergine marinated olives	£3.00
Pork scratchings	£2.00

Anchovies:

Boquerones	£5.00
Cured anchovies	£6.00
Smoked anchovies & fried duck egg	£7.50

Cured meats:

Jamón extra bellota	£15.00
Ibérico pork jowl	£5.00
Sobrasada con miel de caña y almendras	£6.00
Lomito	£6.50
Morcilla Ibérica	£5.50
Pressed pork terrine	£6.00

La cocina:

Tortilla	£4.50
Patatas Bravas Deep fried potatoes, spicy tomato sauce & alioli	£5.00
Terrina de verduras con queso de cabra Roast root vegetables & goat's cheese terrine, almond vinaigrette	£5.50
Pimientos de Padrón salteados Pan fried Padron peppers	£5.75
Verduras encurtidas con hummus Pickled mixed vegetables, hummus, paprika oil	£5.50
Cebolla orly con berengena ahumada Crispy red onion, smoked aubergine & chilli vinaigrette	£6.00
Pulpo a la plancha con mojo verde y papa arrugá Octopus leg with mojo verde & salt wrinkled potatoes	£12.00
Langostinos a la plancha King prawns a la plancha	£9.00
Merluza a la gallega Hake a la plancha Galician style	£9.00
Pescado del día a la brasa Char grilled catch of the day	£ Ask
Fideuá con sepia Fideuá with cuttlefish	£9.50
Chorizo a la brasa con boniato Char grilled chorizo with sweet potato	£6.75
Entraña de ternera Char grilled hanger steak with caramelised onions	£8.50
Croqueta de pollo y puerros Chicken and leek croquette (unit)	£1.50
Cerdo ibérico con piquillos Char grilled acorn fed pork & slow cooked piquillos	£9.20
Costilla de ternera Jacob's ladder	£17.50

Cheese board:

£12.00

Villarejo <i>Unpasteurised ewe's milk</i>
Picos de Europa <i>Pasteurised cow 's milk</i>
Ermesenda <i>Unpasteurised cow 's milk</i>
Monte Enebro <i>Pasteurised goat's milk</i>

Cocktails:

A-mint-illado	£8.50
<i>Amontillado sherry, elderflower, fresh mint & honey</i>	
Negroni	£8.50
<i>Campari, gin & vermouth</i>	
Dark & east Indian stormy	£8.50
<i>Lustau East India sherry, ginger ale & lime</i>	
Espresso Martini	£8.50
Aperol Spritz	£7.50
<i>Aperol, cava & fresh orange</i>	
Campari tonic	£7.50
<i>Campari, tonic & orange & fresh mint</i>	
Bloody Mare	£7.50
<i>Gin Mare, spiced tomato, fresh lemon, basil & celery</i>	
Red Sea	£7.90
<i>Gin Mare, fresh lemon, red pepper and fresh thyme</i>	

All prices include VAT at current rate. An optional 12.5% service charge will appear on the bill, all of which will go to the staff.

Customers with allergies and intolerances please ask a member of staff for details on today's menu.

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We stress that service is optional so if you feel it is not up to scratch then please ask for it to be removed.

