

barça

tapas & cava bar



MENU DEL DIA



LUNCH AND EARLY EVENING MENU

SUNDAY – THURSDAY 12PM – 6.30PM AND FRIDAY 12PM – 5.30PM

ANY THREE TAPAS FROM 12.95 PER PERSON



POSTRES

CREMA CATALANA GF	4.95
Vanilla egg custard with a caramelised topping	
CHURROS CON DULCE DE LECHE	4.95
Spanish donuts with a caramel dip. The classic Spanish treat!	
TARTA DE SANTIAGO	5.25
Traditional Spanish almond tart. Coffee syrup and vanilla cream	
BROWNIE DE CHOCOLATE	5.50
Homemade warm chocolate and walnut brownie. Chocolate sauce and vanilla ice cream	
CRUMBLE DE DURAZNO	5.50
Homemade peach crumble. Vanilla ice cream	
QUESOS MEMBRILLO	6.25
Selection of Spanish cheeses. Quince paste and bread sticks	
HELADO	4.50
Three scoops of vanilla ice cream topped with chocolate sauce	
SORBETE MIXTO GF	4.50
Three scoops of sorbet	
GRAN POSTRES	9.95
Sharing dessert of chocolate brownie, churros and crema catalana	

SELECTION DE CAFÉ

CAPPUCCINO	2.60
LATTE	2.50
AMERICANO	2.40
ESPRESSO	1.85/2.20
CAFÉ MACCHIATO	2.60
HOT CHOCOLATE	2.75
TEA	2.25
SPECIALITY TEA	2.35
<i>Please ask your server for our selection</i>	
LIQUEUR COFFEE	4.95
IRISH with Jamieson's Whiskey	CALYPSO with Tia Maria
CAFÉ ROYAL with brandy	FRENCH with Grand Mariner

CAFÉ DE ESPAÑOL

BOMBÓN	2.50/2.95
Espresso/double espresso topped with sweet condensed milk	
BARRACHITO	3.95
Espresso layered with condensed milk, Licor 43 and foamed milk	
CARAJILLO 43	3.95
Licor 43 and espresso over ice	



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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 GF

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

7.50

PLATO VALENCIANO GF

Spanish platter of charcuterie, cheeses, bread and marinated olives. Perfect for sharing between two. Platter contains Chorizo Iberica, Lomo, Serrano ham, salchichon, Manchego, Murcia al vino, San Simon and Flor del zujar san simon cheese. Served with house salad

11.95

TAPAS DE VEGETABLES

SOPA DEL DIA V

Soup of the day served with rustic bread

TORTILLA DEL DIA V GF

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

PATATAS BRAVAS V

Fried potatoes. Spicy smoked paprika sauce and aioli

HALLOUMI A LA PARRILLA V GF

Grilled halloumi marinated in rosemary and lemon

BONIATO CON SALSA ROMESCO V GF

Roast sweet potato, parsnip and chick peas with chilli and romesco sauce

PIMENTOS DE PADRON V GF

Pan fried padron peppers with rock salt

PATATAS GRATINADAS V GF

Thinly sliced potato baked with garlic, cream and Manchego cheese

TOSTADAS SETAS V

Tostadas topped with sautéed wild mushrooms, chilli and honey

QUESOS DE CABRA Y MERMELADA DE HIGOS V GF

Grilled goats cheese with fig jam and mixed leaves

PAN CON TOMATE V

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

TAPAS DE CARNE

MORCILLA GF

Morcilla black pudding. Apple, almond and chilli chutney

CARRILLERAS DE CERDO GF

Honey glazed pork cheeks braised with chick peas and red wine. Chilli yoghurt garnish

PINCHOS DE POLLO GF

Chicken Skewers marinated with lime, coriander and paprika. Served with a chilli yoghurt

CROQUETAS DE JAMON Y QUESO

Crisp croquettes stuffed with Serrano ham and Manchego cheese

ALBONDIGAS

Lamb meatballs with tomato sauce and sweet potato crisps

TIRAS DE POLLO GF

Strips of chicken breast in a red pepper and almond sauce

HUEVOS AL HORNE CON JAMON GF

Eggs baked with Serrano ham and piquello peppers

TIRAS DE CARNE CON CREMA GF £1.95 SUPPLEMENT

Sautéed strips of beef and mushrooms finished with a paprika cream

CHORICITOS BARCA TAPAS GF

Spanish sausage, onions, peppers and red wine

PEQUENA HAMBURGUESA

Two beef sliders, toasted brioche bun, chilli jam. Add Manchego cheese for £1

TAPAS DE PESCADO

CALAMARES FRITO

Battered squid rings with aioli

GAMBAS PIL PIL GF £1.95 SUPPLEMENT

Sizzling king prawns with garlic and chilli oil

MEJILLONES GF

Mussels cooked in a saffron cream

BUÑUELOS DE BACALO

Crispy cod dumplings, pickled samphire and aioli

DORADA A LA PARRILLA GF £1.95 SUPPLEMENT

Fillet of sea bream served with capers and orange salad

BOQUERONES EN VINAGRE GF

Marinated silver anchovies

PAELLA DE PESCADO GF

Spanish rice dish with prawn, mussels and calamari

GAMBAS REBOZADAS £1.95 SUPPLEMENT

King prawns in a crisp chilli and coriander batter. Lime mayonnaise dip

PARA ACOMPAÑAR

ACIENTUNAS V GF

Marinated Spanish olives

£2.00

BARRA GALLEGA V

Spanish rustic bread with extra virgin olive oil

£2.95

PATATAS FRITAS V

French fries

£2.95

V SUITABLE FOR VEGETARIANS GF GLUTEN-FREE

FOR ANY OTHER ALLERGIES, PLEASE SPEAK WITH YOUR SERVER & WE WILL DO OUR BEST TO ACCOMMODATE YOU.