

barça

tapas & cava bar

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!

SPANISH CHARCUTERIE AND CHEESE

JAMON SERRANO GF Thinly sliced cured ham from cereal fed white Spanish pigs	5.50	QUESOS CON MEMBRILLO Plate of Artisanal Spanish cheeses served with Spanish Quince. Plate includes: Manchego (La Mancha). A semi cured sheep's milk cheese. Murcia Al Vino (Murcia). A hard goats milk cheese, soaked in red wine. San Simon (Galicia). Cured cow's milk cheese smoked with birch wood	6.50	PLATO VALENCIANO 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 and San Simon	11.95
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				

VEGETARIANO | VEGETABLES

HALLOUMI A LA PARRILLA V GF Grilled halloumi marinated in rosemary, cumin and lemon	5.95
BONIATO CON SALSA ROMESCO V GF Roast sweet potato, parsnip and chick peas with chilli and our romesco sauce	5.25
PIMIENTOS DE PADRÓN V GF Padrón peppers with rock salt	5.95
PATATAS GRATINADAS V GF Thinly sliced potato baked with garlic, cream and cheese	5.25
PATATAS BRAVAS V Fried potatoes in smoked paprika sauce and aioli	4.50
TOSTADA CON SETAS V Mini toasts topped with sauteed mixed mushrooms, chilli and honey	5.95
QUESO DE CABRA E HIGOS V GF Grilled goats cheese with fig jam and mixed leaves	4.95
TORTILLA DEL DÍA V GF Spanish style omelette made with layers of sliced potato, egg and onion	4.25
COCIDO DE JUDIAS BLANCAS V GF Butter bean stew with Mediterranean vegetables, rosemary and garlic	4.95
ENSALADA VERDURAS Y COUSCOUS V Couscous salad with diced peppers and courgette	4.50

POLLO Y CARNE | CHICKEN AND MEAT

MORCILLA PICANTE EN TOMATE GF Spanish black pudding and chorizo in a spicy tomato sauce	5.25
TIRAS DE CARNE CON CREMA GF Sautéed strips of beef and mushrooms finished with paprika cream	6.95
PINCHOS DE POLLO GF Chicken Skewers marinated with lime, coriander and paprika. Served with a chilli yoghurt	5.95
CHORICITOS BARÇA TAPAS GF Spanish sausage, onions peppers and red wine	5.95
ALBÓNDIGAS Lamb meatballs, tomato sauce, toasted sweet potato crisps	5.95
ALITAS DE POLLO GF Chicken wings cooked in honey and chilli	5.25
CROQUETAS DE JAMON Y QUESO Crisp croquettes stuffed with Serrano ham and manchego cheese served with romesco sauce	5.50
TAGINE DE CORDERO GF Tagine of lamb shoulder slow cooked with paprika, cinnamon and apricots	6.95
PEQUEÑA HAMBURGUESA Two beef sliders, toasted brioche bun, mayo, chilli jam and cheese	6.95
HUEVOS AL HORNO CON JAMON GF Eggs baked with Serrano jam and piquello peppers	5.25

PESCADOS Y CRUSTACEOS | FISH AND SHELLFISH

BUÑUELOS DE BACALO GF Crispy dumplings of cod. Pickled samphire and aioli dip	6.50
CALAMARES A LA ROMANA Battered squid rings with aioli	5.95
GAMBAS PIL PIL GF Sizzling king prawns with garlic and chilli oil	7.75
SALMON EN ESCABECHE TOSTADA Salmon cooked in a piquant liquor and served on toast	7.25
MEJILLONES GF Mussels cooked in your choice of saffron cream or tomato and chilli	6.25
DORADA Y PIMIENTOS PIQUILLO GF Pan seared sea bass with piquillo peppers and olives	7.95
MONTADITOS DE MORCILLA CON VIEIRAS GF ~ SIGNATURE DISH ~ Scottish scallops, Spanish black pudding, crisp Serrano ham and coral oil	12.50
BOQUERONES EN VINAGRE GF Marinated silver anchovies	5.50
TORTILLAS DE CAMARON Prawn fritters served with aioli	5.50

PLATO PRINCIPAL | MAIN COURSE SPANISH STYLE DISHES

BAKED COD GF Baked cod dusted with smoked paprika. Butter bean and chorizo broth. Crispy fried leek	13.95	BARCA NORTH AFRICAN PLATTER Platter of warm flatbread, homemade hummus, tahini and spiced yogurt dips and a choice of skewers of:	
LAMB TAGINE Tender braised Lamb shoulder cooked with paprika, cinnamon and apricots. Served with giant cous cous	12.95	CHICKEN, CORIANDER, LIME	12.95
		LAMB SPICED KOFTA	13.95
		PORK, PAPRIKA, GARLIC	14.95
		MIXED OF YOUR CHOICE	14.95

PARA ACOMPAÑAR | ACCOMPANIMENTS

ACEITUNAS V GF Marinated mixed Spanish olives	2.95	PAN CON TOMATE V /Y JAMON Spanish rustic bread with crushed tomato, basil and garlic / & serrano ham	3.95 4.95
BARRA GALLEGA V Spanish rustic bread with extra virgin olive oil	2.95	ENSALADA MIXTO V GF Mixed salad	3.95
BARRA GALLEGA CON SALSAS V Spanish rustic bread with dips: Extra virgin olive oil and balsamic vinegar Red and green mojo sauces Aioli	4.50	TABLE PARA PICAR V A sharing platter – olives, toasted sweetcorn, almonds, spicy fried broad beans	5.95
		PATATAS FRITAS V French fries	3.50

AUTHENTIC SPANISH PAELLA

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

PAELLA DE PESCADO GF King prawns, tiger prawns, mussels and calamari	24.95
PAELLA DE CARNE GF Chicken, beef and chorizo	24.95
PAELLA DE VERDURAS V GF Padron peppers, mushrooms, parsnip and sweet potato	21.95
PAELLA DE VALENCIA GF King prawns, calamari, mussels, chicken and chorizo	25.95

BARÇA'S FAVOURITES 35 FOR 2 PEOPLE TO SHARE

BARRAGALLEGA Y ACEITUNAS V Spanish rustic bread & olives	CHORICITOS BARÇA TAPAS GF Spanish sausage with onions peppers and Red Wine	PIMIENTOS DE PADRÓN V GF Padrón peppers with rock salt
GAMBAS PIL PIL GF Sizzling king prawns with garlic & chilli	CALAMARES A LA ROMANA Battered squid rings with aioli	PATATAS BRAVAS V Fried potatoes in smoked paprika sauce and aioli
ALBÓNDIGAS Lamb meatballs and tomato sauce		

ALL YOUR PARTY NEEDS UNDER ONE GLASS ROOF

PARTY MENUS from 16.95
BESPOKE COCKTAIL MASTERCLASSES from 22.95
SALSA CLASSES
Ask your server for details to plan your party
www.barcatapas.co.uk

All prices include VAT. A 10% discretionary service charge will be added to the bill of tables of 6 or more, all of which goes directly to staff.



V Suitable for Vegetarians GF Gluten-free
For any other allergies, please speak with your server & we will do our best to accommodate you.

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Using our specialist Verre du Vin system, we are proud to offer all our wines by the glass giving you a fantastic selection of high quality wine sourced from all across Spain. The Verre du Vin works by creating a vacuum in the opened still wine bottles, and pressurising the opened sparkling wines with CO2 to preserve the freshness and fizz of a new bottle for up to 5 weeks!

CAVA

	125	btl
CODORNÍU BRUT A classic, dry sparkling wine using the three traditional and indogenous varieties, Parellada, Xarel·lo and Macabeo. Made in The Traditional Method and lees aged for 9 months.	5.50	25.95
CODORNÍU BRUT ROSE Matured for at least 9 months to encourage lovely toasty flavours develop from ageing. Light-pink with vibrant, fruity aromas and ripe, summer fruit flavours.	5.75	25.95

barça recommends

ANNA DE CODORNÍU BLANC DE BLANC BRUT Brilliant yellow colour. Citrus and tropical fruit on the nose with hints of toasty brioche. Creamy and full bodied. Versatile and great with food.	6.50	32.95
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CASA ROJO MOLTÓ NEGRO BRUT Using the Trepát variety, the style is dry and fruit-led with notes of brioche and a generous fizz, combining well with a real fresh finish.	7.75	38.50
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BLANCO

	125	175	250	btl
EL VELERO VERDEJO BLANCO, VALDEPEÑAS Melon and green apple with a floral finish. (Aromatic)	3.25	4.40	6.20	17.95
LA PRENSA CHARDONNAY, SPAIN Apple, peach and fennel round off with a creamy finish (Lees ageing)	3.50	4.75	6.70	19.95
ANALIVIA VERDEJO, RUEDA Ripe white peach, pear and lemon with floral hints. (Mineral notes)	3.95	5.40	7.50	22.50

barça recommends

DON JACOBO RIOJA BLANCO, BODEGAS CORRAL Made with 100% Viura grapes, bottled young for maximum aromas and crispness	4.20	5.75	7.95	23.95
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DON JACOBO RIOJA TEMPRANILLO BLANCO, BODEGAS CORRAL Notes of banana, lychee, and tropical fruit. Well-structured with racy acidity.	4.40	5.95	8.30	25.95
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VOL D'ÁNIMA DE RAIMAT BLANCO COSTERS DEL SEGRE, RAIMAT Aromas of nectarine, white flowers and Mediterranean herbs. Fresh fruit flavours and a zesty finish	4.80	6.70	9.20	27.50
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MARQUÉS DE RISCAL RUEDA 28.95 SAUVIGNON BLANC Complex herbal notes and an abundance of citrus fruits, pineapple and melon. Fresh, aromatic and a long clean finish.	5.20	6.75	9.80	
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PULPO, ALBARIÑO RÍAS BIAXIS, PAGOS DEL REY Pale and bright with hints of green apple. Lovely fresh intensity and an almost saline minerality from the nearby Atlantic Ocean.	5.50	7.50	9.95	29.95
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UNO, TXAKOLI, GOIANEA Lees aging gives a wonderful body to the wine. Shows notes of apricot and citrus on a rich, almost oily palate. Well balanced with a refreshing finish.	6.50	8.75	11.95	32.95
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ROSADO

	125	175	250	btl
EL VELERO TEMPRANILLO ROSADO, VALDEPEÑAS Soft and juicy rose with notes of strawberry and citrus.	3.00	4.20	6.00	17.95
DON JACOBO RIOJA ROSADO, BODEGAS CORRAL Beautifully deep coloured rose. Dry wine with vibrant strawberry notes.	3.95	5.50	7.80	23.95

barça recommends

VOL D'ÁNIMA RAIMAT ROSADO, RAIMAT A peculiar blend of Chardonnay and Pinot Noir gives excellent results yielding a pale, dry rose with intense notes of peach.	5.25	7.25	9.95	26.95
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TINTO

EL VELERO TEMPRANILLO TINTO, VALDEPEÑAS Cherry-red in colour, shows strawberry and forest fruits on it's smooth, velvety palate.	3.10	4.40	6.20	17.95
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TALEVERA TINTO, CARIÑENA Blend of Tempranillo and Merlot. Light and refreshing red fruit mixed with sweet spice.	3.50	4.75	6.75	19.95
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VIÑA COLLADA RIOJA Young with fresh strawberries and red cherries. Medium-bodied with ripe red fruit and a toasted finish.	3.95	5.50	7.75	22.95
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PABLO OLD VINE GARNACHA, CATALAYUD The old vines produce complex, rich fruit. Shows ripe blueberry, blackberry and cherry fruit, backed by a juicy finish.	4.25	5.80	8.25	24.95
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barça recommends

CARA NORD NEGRE, CONCA DE BARBERÀ A blend of mainly Syrah with Grenache and Garrut, aged in French oak for 6 months. Red and black fruit and wet rock on the nose, the packed with ripe fruit and delivers an elegant finish.	4.75	6.30	8.75	27.95
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VALDUBÓN CRIANZA RIBERA DEL DUERO Aged in a mixture of 70% American and 30% French oak. An abundance of red and black fruit gives way to notes of coconut, cocoa and spiced liquorice.	5.25	7.10	10.10	29.95
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VIÑA POMAL CENTENARIO RIOJA RESERVA, BODEGAS BILBAINAS 18 months in American oak barrels and 2 more years in the bottle produces a traditional expression ruby red in colour with intense red fruit and ageing notes of truffle and vanilla.	6.50	8.95	12.25	33.95
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SCALA DEI GARNATXA, PRIORAT Fresh aromas of ripe red berries and mineral hints. Medium bodied with silky smooth tannins, bilberry and redcurrant flavours, alongside savoury notes.	6.95	9.50	12.50	35.95
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LADRÓN BIERZO MENCIA, CASA ROJO Ruby purple and expressive aromas of mulberry, plum, scrub and forest. Clean on the palate with nice red fruit, well integrated tannin and a good lingering after taste.	7.75	10.50	14.75	41.95
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CHAMPAGNE

	glass	btl		btl
PERRIER-JOUËT GRAND BRUT, NV Fine, consistent bubbles which release deliciously floral, slightly honeyed fruit aromas and white peach on the palate.	10.00	55.00	PERRIER-JOUËT BLASON ROSÉ, NV Salmon-pink in colour with elegant aromas of raspberry, wild strawberry and rose petal.	90.00

