

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!

PARA COMENZAR | TO START

Aceitunas v ve gf Marinated mixed spanish olives	3.50
Barra Gallega Spanish rustic bread with extra virgin olive oil	3.75
Ensalada Mixto v ve gf Mixed salad	3.25
Barra Gallega Con Salsas v Spanish rustic bread with dips: extra virgin olive oil & balsamic vinegar; black olive tapenade; piquillo & rose harrisa hummus; smoked garlic & chorizo butter	5.50
Pan Con Tomate/Y Jamon v ve Spanish rustic bread with crushed tomato, basil and garlic / & serrano ham	4.75 / 5.95
Almendras v ve Marcona Almonds	3.75
Kikos Pequenos v ve Toasted Corn Kernals	2.50
Patatas Fritas v French fries	3.95

SPANISH CHARCUTERIE AND CHEESE

Jamon Serrano gf Thinly sliced cured ham from cereal fed white Spanish pigs with pork scratchings	6.95
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	8.50
Quesos Con Membrillo Artisanal Spanish cheeses served with Spanish Quince, including: • Manchego (La Mancha) semi cured sheep's milk cheese • Murcia Al Vino (Murcia) hard goats milk cheese, soaked in red wine • San Simon (Galicia) cured cow's milk cheese smoked with birch wood	7.95
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	14.95

BARÇA'S FAVOURITES | 39.50

For 2 people to share

Barragallega Y Aceitunas v ve Spanish rustic bread & olives
Choricitos Barça Tapas gf Spanish sausage with onions, peppers and red wine
Gambas Pil Pil gf Sizzling king prawns with garlic & chilli
Calamares A La Romana Battered squid rings with aioli
Albóndigas Pork meatballs and tomato sauce
Pimientos De Padrón v ve gf Padrón peppers with rock salt
Patatas Bravas v Fried potatoes in smoked paprika sauce and aioli

AUTHENTIC SPANISH PAELLA

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

Paella De Pescado gf King prawns, mussels and calamari	26.95	Paella De Valencia gf King prawns, calamari, mussels, chicken, beef and chorizo	27.95
Paella De Carne gf Chicken, beef and chorizo	25.95	Paella De Verduras v ve gf Padron peppers, mushrooms, onions and peppers	24.95

VEGETARIANO | VEGETABLES

Papas fritas Halloumi v gf Halloumi fries with chilli jam and micro salad	6.50
Pimientos De Padrón v ve gf Padrón peppers with rock salt	5.95
Patatas A La Pobre v gf Sautéed baby potatoes in garlic butter with roast peppers and onions	5.25
Patatas Bravas v Fried potatoes in smoked paprika sauce and aioli	5.00
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	5.75
Tortilla de Camote v gf Spanish style omelette made with sweet potato, piquillo pepper and onion	5.25
Cocido De Judias Blancas v ve gf Butter bean stew with Mediterranean vegetables, rosemary and garlic	5.25

POLLO Y CARNE | CHICKEN AND MEAT

Tiras De Carne Con Crema gf Sauteed strips of beef and wild mushrooms finished with a garlic and paprika cream	7.75
Pinchos De Pollo gf Chicken skewers marinated with lime, coriander and paprika. Served with a chilli yoghurt	6.75
Choricitos Barça Tapas gf Spanish sausage, onions, peppers and red wine	6.50
Albóndigas Pork meatballs, toasted fennel seeds and chilli with tomato sauce and toasted sweet potato crisps	6.25
Alitas De Pollo gf Chicken wings cooked in honey and chilli	5.95
Croquetas De Jamon Crisp croquettes of Serrano ham served with a smoked cheese dip	6.20
Pequeña Hamburguesa Two beef sliders, toasted brioche bun, aioli, chilli jam and cheese	7.75
Huevos Rancheros gf Bean stew with Spanish black pudding and baked egg	5.50

PESCADOS Y CRUSTACEOS | FISH AND SHELLFISH

Calamares A La Romana Battered squid rings with aioli	6.25
Gambas Pil Pil gf Sizzling king prawns with garlic and chilli oil	7.95
Mejillones gf West coast mussels cooked in a light Spanish cider and cream sauce with tarragon	6.75
Trucha De Mar Asada gf Pan seared sea trout with fennel, red onion and orange salad with watercress	8.50
<i>Signature Dish</i> Montaditos De Morcilla Con Vieiras gf • 12.95 Scottish King Scallops, Spanish black pudding, serrano ham with scallop roe sauce and watercress	
Tortas De Camaron Homemade King prawn fritters, spring onion, chive served with pickled fennel and aioli	6.25
Boquerones gf Marinated silver anchovies	4.75

SANGRIA & SHARING

All jugs Served 1 Litre

Barca Sangria • £6.25 • £19.00

Barca's homemade blend of wine, Spanish brandy and Licor 43. Topped up with juice and plenty of juicy fruit!

- Choose from red, white or rose •

Cava Sangria • £25.00

Barca's homemade blend of Spanish brandy and Licor 43, apple juice and plenty of juicy fruit!

Served with a chilled bottle of Anna Blanc de Blanc Cava 20cl

Fresh Berry Punch • £23.00

Mixed berries, raspberry vodka and strawberry liqueur topped with apple juice, lemonade and a splash of rose wine

Cucumber & Elderflower Spritz • £24.00

St Germain Elderflower Liqueur and Hendricks Gin mixed with fresh cucumber, basil leaves, vanilla syrup. Topped with soda and a splash of white wine

Agua de Valencia • £25.00

A classic Spanish twist on the Mimosa. Absolut Vodka and Nordes Gin mixed with fresh oranges, orange juice and topped with Cava

EL CLASICO'S

- Dark & Stormy • £7.90
- Bramble • £8.00
- French Martini • £8.00
- Cosmo • £7.50
- Long Island Iced Tea • £8.95
- Whisky Sour • £8.50
- Old Fashioned • £9.95
- Pina Colada • £8.95
- Caipirinha • £8.00
- Espresso Martini • £8.00
- Negroni • £8.95
- Mojito • £8.50
- Margarita • £8.95
- Mai Tai • £8.00
- Classic Martini • £8.50
- Bloody Mary • £8.50
- Peach Bellini • £6.95

Our bartenders will gladly make you anything that is not on the list

LOW & NO

Applito • £3.80

Fresh mint and limes muddled with almond syrup and apple juice. All topped up with soda

Virgin Mango Daiquiri • £3.80

Mango puree blended with sugar, pineapple and lime juice

Frozen No Gin & Tonic • £5.80

Stryk non alc gin, blended with fresh raspberries, lemon and tonic water

Bellini's Nino • £4.00

0% Cava layered on top of peach puree

FAVORITOS DE LA CASA

Passionate Mango Punch • £8.50

Absolut mango vodka mixed with Passoa and passion fruit puree and topped with pineapple juice

Mother's Ruin • £8.50

Tanqueray, sloe gin and Chambord shaken with fresh raspberries and cranberry juice

Valencian Mojito • £8.95

Havana Especial, Absolut Mandarin vodka and Licor 43 muddled with fresh oranges, mint, and lime

Raspberry and Pear Mule • £8.20

Absolut Pear vodka, Xante pear liqueur and Chambord are shaken with lemon and topped with ginger beer

Frozen Strawberry Daiquiri • £8.50

Havana Especial and strawberry liqueur blended with strawberry puree and lime

Spanish Rosa • £8.20

Puerto de Indias Strawberry gin and rhubarb syrup mixed with fresh strawberries, lemon and topped with soda

Berry Gin Smash • £8.95

Hendricks gin shaken with muddled strawberries, raspberries, sugar and topped with pink cava

Black Raspberry Caipirinha • £7.95

Fresh Blackberries and Chambord shaken with cachaca and limes served over ice

Basil Grande • £7.95

Fresh strawberries and basil muddled with sugar and shaken with Absolut vodka, grand marnier and cranberry

Mojito Spins • £8.50

Classic mojito with a little twist!
Choose from strawberry, raspberry, and passion fruit

Passoa Bellini • £7.50

Cava layered in top of Passoa liqueur mixed with passion fruit puree

Barca Pisco Sour • £8.25

Pisco from Peru meets Licor 43 from Spain. Shaken with sweet & sour mix. Contains egg white

FROZEN GIN & TONICS

Served the Spanish way, a large measure blended with ice.

Larios Rose • £8.95

Spanish pink gin blended with fresh strawberries, lemon, sugar and tonic water

Hendricks • £9.95

Hendricks gin blended with elderflower syrup, cucumber infused vodka, lime juice and elderflower tonic water

Nordes • £9.95

Galician gin blended with fresh grapes, grape juice, sugar and mediterranean tonic water

Brockmans • £9.50

Brockmans gin blended with fresh berries, strawberry syrup, lemon, and tonic water

SPIRITS

Gin

- Larios, Spain • £3.00
- Larios Rose, Spain • £3.25
- Nordes, Spain • £3.75
- Gin Mare, Spain • £4.25
- Hendricks, Scotland • £4.00
- Tanqueray, England • £3.50
- Beefeater, England • £3.00
- Beefeater Blood Orange, England • £3.25
- Brockmans, England • £4.00
- Puerto de Indias Strawberry Gin • £3.50

Rum

- Havana Especial • £3.25
- Havana 7 • £3.50
- Brugal Blanco • £3.25
- Sailor Jerry • £3.40
- Kraken • £3.40
- Koko Kanu • £3.25
- Skipper Dark Rum • £3.25

Vodka

- Absolut • £3.00
- Absolut Flavours • £3.25
- Grey Goose • £4.50
- Belvedere • £3.95

Spanish Liqueurs

- Licor 43 • £3.50
- Licor 43 Baristo • £3.50
- Licor 43 Orochata • £3.50
- Crema Catalana • £3.25
- Ponche Caballero • £3.50
- Zoco Pacharan Navarro • £3.25
- El Bandarra Al Fresco • £3.25

BEER & CIDER

Draught

- Estrella Damm pint £5.30 • half pint £2.70
- Corona pint £5.20 • half pint £2.60
- Innis & Gunn Session IPA pint £5.40 • half pint £2.70

Bottled

- Mahou • 5.1% £4.10
- Victoria Malaga • 4.8% £4.10
- Alhambra Reserva 1925 • 6.4% £4.95
- Estrella Galicia • 4.7% £4.10
- Estrella Galicia Gluten-Free • 5.5% £4.10
- Estrella Galicia Zero • 0.0% £2.80
- Maeloc Apple Cider • 4.5% gf £4.10
- Maeloc Strawberry Cider • 4% gf £4.40

SOFTS

- Coca Cola 330ml • £2.90
- Diet Coca Cola 330ml • £2.80
- Irn-Bru 330ml • £2.90
- Diet Irn-Bru 330ml • £2.90
- Sprite 330ml • £2.90
- Fanta 330ml • £2.90
- Appletiser 275ml • £2.75
- Still/Sparkling Water 330ml • £1.90
- Still/Sparkling Water 750ml • £3.20
- Belvoir Ginger Beer 250ml • £3.00
- Belvoir Raspberry Lemonade 250ml • £3.00
- Belvoir Elderflower Presse 250ml • £3.00