

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!

APERITIVOS | APERTIVES

El Bandarra

El Bandarra is a bold Spanish aperitif from Barcelona boasting a unique bittersweet taste.



Al Fresco & Tonic 7.25

Large measure served with tonic water, lemons & fresh mint.

Rosé Rosé 7.50

El Bandarra Rosé vermouth topped with Codorníu Rosé cava

Negroni El Blanco 8.50

El Bandarra Blanco stirred slowly with Spanish gin & French vermouth and just a touch of elderflower syrup.

PARA PICAR | TO NIBBLE

Aceitunas 3.75
Marinated mixed spanish olives

Gordal 3.95
Large green Spanish olives

Barra Gallega 3.95
Spanish rustic bread with extra virgin olive oil

Barra Gallega Con Salsas 5.95
Spanish rustic bread with dips: extra virgin olive oil & balsamic, green mojo, aioli and rose harrisa hummus

Ensalada Rusa 5.75
Salad of potato, with tuna, carrots and peas, bound with mayo. Served with half soft boiled egg

Pan con Tomate 4.75
Spanish rustic bread with crushed tomato, basil and garlic - add Serrano ham • 5.95

Jamón Serrano 7.50
Thinly sliced cured ham from cereal fed white Spanish pigs with pork scratchings

Plato de Embutidos 9.50
Mixed plate of air dried Spanish sausage: lomo from the loin, chorizo & salchichon Iberico cut from acorn fed Iberico pigs

AUTHENTIC SPANISH PAELLA

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

Paella de Pescado 28.95
King prawns, mussels, white fish and calamari

Paella de Carne 27.95
Chicken, beef and chorizo

Paella de Valencia 29.95
King prawns, calamari, mussels, chicken, beef and chorizo

Paella de Verduras 26.95
Padron peppers, mushrooms, onions and peppers

TAPAS ESPECIALES SIGNATURE TAPAS'

Plato Valenciano 17.50
Spanish platter of meats and cheeses, bread and olives. Perfect for sharing between two.

Montaditos de Morcilla con Cieiras 14.50
Scottish king scallops, Spanish black pudding, serrano ham & scallop roe sauce

Lomo de Ternera con Chimichurri 11.95
Scottish boz rump steak served pink with chimichurri

Tostadas de Cangrejo 8.50
Mini toasts topped with crab meat, crème fraiche, lime, and cayenne pepper

Espárragos a la Parrilla 7.95
Grilled asparagus, romesco sauce, Corrie Mains soft boiled egg topped with marcona almonds

VEGETALES | VEGETABLES

Pimientos De Padrón 6.50
Padrón peppers with rock salt

Patatas Bravas 5.50
Fried potatoes with spicy paprika sauce & aioli

Patatas a la Pobre 5.50
Sautéed baby potatoes, peppers, red onion in garlic butter

Tostada Con Setas 6.50
Mini toasts topped with sautéed mixed mushrooms, chilli & garlic

Tortilla de la Casa 5.75
Spanish style omelette made with egg, potato and onion served with aioli

Ensalada Barca 6.25
Beef tomato, crumbled goats' cheese, red onion and pepper dressing topped with toasted pine nuts

Brocoli con Romesco 6.50
Tenderstem broccoli with romesco sauce

PESCADOS Y CRUSTÁCEOS | FISH AND SHELLFISH

Calamares Frito 6.95
Battered squid rings with aioli

Gambas Pil Pil 8.75
King prawns with garlic & chilli oil

Mejillones 7.50
West coast mussels cooked in a light cider, tarragon and cream sauce

Besugo a la Parrilla 9.25
Sea bream with roasted cherry tomatoes, olives with a dill oil

Estofado de Pescado 8.50
Light broth with white fish, mussels, prawns and squid

Boquerones 5.25
Marinated silver anchovies

INEDIT Damm 5.25
Recommends
Espinad Frites
Crisp fried whole whitebait served with lemon wedge and aioli

BARÇA'S FAVOURITES | 42.50

For 2 people to share

Barra Gallega y Aceitunas
Spanish rustic bread & olives

Choricitos Barça Tapas
Spanish sausage with onions, peppers and red wine

Albondigas
Pork meatballs in tomato sauce

Gambas Pil Pil
King prawns in garlic & chilli oil

Calamares Frito
Battered squid rings with aioli

Pimientos De Padron
Padron peppers with rock salt

Patatas Bravas
Fried potatoes with spicy paprika sauce & aioli

QUESO | CHEESE

Quesos con Membrillo 8.50
Artisanal Spanish cheeses served with spanish quince and crackers:

- Manchego (La Mancha) semi cured sheep's milk cheese
- Murcia Al Vino (Murcia) hard goats' cheese, soaked in red wine
- San Simon (Galicia) cured cow's milk cheese smoked with birch wood

Queso de Cabra 6.25
Grilled goats cheese with fig jam and mixed leaves

Palitos de Halloumi Fritos 7.25
Halloumi fries with chilli jam

POLLO Y CARNE | CHICKEN AND MEAT

Tiras de Carne con Crema 8.50
Sautéed strips of beef and mushroom, finished with a paprika cream

Pinchos de Pollo 7.95
Chicken skewers marinated with lemon, cumin, parsley & garlic, mint yogurt

Choricitos Barca Tapas 7.50
Spanish sausage with onions, peppers and red wine

Albondigas 6.95
Pork meatballs, toasted fennel seeds and chilli in tomato sauce & sweet potato crisps

Alitas de Pollo 6.50
Chicken wings cooked in chilli & honey

Croquetas de Jamon 6.95
Crisp croquettes of Serrano ham served with romesco sauce

Pequena Hamburguesa 8.50
Two beef sliders, toasted brioche bun, chilli jam, aioli and cheese




Mejilla de Cerdo 9.50
Sherry glazed pork cheeks, cooked with carrots and potatoes


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!



TINTO

125ml • 175ml • btl

Tempranillo-Syrah, Castillo del Moro - La Mancha   3.95 • 5.50 • 21.95
Fresh and elegant with bags of cherry and red fruit. Light with soft tannins.

Monastrell, Familia Pacheco Organic, Viña Elena - Jumilla    4.50 • 5.95 • 23.95
Red berry aromas on the nose, with a light touch of balsamic. Familia Pacheco Organic is a balanced, full-bodied fresh



Shiraz, The Mimic - Jumilla   4.75 • 6.50 • 25.95
Incredibly intense red fruit of plum, cassis, damson and cherry, smooth and rich.

Garnacha Viñas Viejas, Baja Montaña, Aurkitu - Navarra   4.95 • 6.95 • 27.95
Wonderfully intense, with bright red fruits, hints of spice and beautiful texture.

Rioja El Primero, deAlto - Rioja   5.25 • 7.25 • 29.95
An unashamedly contemporary style of Rioja, lifted and energetic—there are hints of woodspice, wild cherry and thyme.

Malbec Mil Historias, Bodegas Altolandon - Manchuela    5.50 • 7.50 • 31.95
An incredibly complex and powerful Malbec. Concentrated flavours of blueberry, plum and blackberry.



Ribera Del Duero, Finca Resalso, Bodegas Emilio Moro - Castilla y León 5.95 • 7.95 • 34.95
Extraordinarily expressive and fresh, with the unique characteristics of the Tempranillo variety.

Rioja Reserva Tradicional, deAlto - Rioja   6.25 • 8.95 • 37.95
Red berries with subtle vanilla and country herbs. Full and rounded with a great rustic charm.



CAVA


125 • btl

Cava Brut Reserva Organic, Bodegas Sumarroca - Catalunya    6.50 • 29.95
All those who adore Champagne's classic fresh brown bread-scented yeasty flavours will love this classy Cava.

Cava Brut Rosado Organic, Bodegas Sumarroca - Catalunya    6.75 • 31.95
A certified organic Rosado Cava with a lovely salmon pink colour and fesh strawberry and red fruit flavours. 100% Pinot Noir

Cava Brut Nature Gran Reserva Organic, Bodegas Sumarroca - Catalunya    7.25 • 36.95
An elegant yet complex wine that mixes pastry notes with fresh fruit flavours.



Cava, Stars Brut Reserva, Perelada - Catalunya   6.95 • 32.95
A generous stream of fine bubbles forms a perfect crown. Dry, smooth and complex in the mouth, it has superb balance.



Cava, Stars Touch of Rosé, Perelada - Catalunya   7.25 • 35.95
Clean, floral and fruity, this predominantly Grenache based rosado cava is beautifully well balanced.



Cava Nuria Claverol Brut Reserva Pinot Noir Rosé, Bodegas Sumarroca - Catalunya 49.95
Aromas of red fruits, bring out touches of ripe cherry, strawberry & ripe plum. It is fresh with fine, elegant bubbles.



BLANCO

125ml • 175ml • btl



Airén-Sauvignon, Castillo del Moro - La Mancha   3.95 • 5.50 • 21.95
Bright citrus and green apple fruit combined with a touch of grapefruit. Clean, crisp finish. Delicious.



Chardonnay, Castillo de Enériz Navarra   4.50 • 5.95 • 23.95
Very bright lemon yellow colour with an intense tropical and stone fruits aromas.

Rioja Tempranillo Blanco, Finca Manzanos - Rioja   4.75 • 6.50 • 25.95
This fruit driven white tempranillo is full of stone fruit flavours with a long and tasty finish.

Verdejo, Silga, Alvarez y Diez Rueda, Castilla y León   4.95 • 6.95 • 27.95
Vibrant green fruit aromas with hints of citrus fruit on the nose and palate. Clean, zesty finish.

Garnacha Blanca, Només, DO Empordà, Perelada - Catalunya 5.25 • 7.25 • 29.95
Aromatically this is so very intense. Fresh fruits, aromatic herbs and touches of anise. Beautifully Complex!

Albariño, Lembranzas Galicia, Spain   5.50 • 7.50 • 30.95
Lovely apple, pear and dried candied fruits strengthened with a mineral finish.



Sauvignon Blanc, Mantel Blanco, Alvarez y Diez - Rueda   5.75 • 7.95 • 31.95
Fresh and expressive, ripe varietal fruit. Very tasty with excellent acidity & length



Rioja Blanco Viñas Viejas, Bodegas Luis Cañas - Rioja 6.25 • 8.95 • 36.95
Great example of white Rioja that perfectly combines the styles of old and new. Citrus fruit with honeyed roundness.

ROSADO

125ml • 175ml • btl



Tempranillo Rosado, Castillo del Moro - La Mancha   3.95 • 5.50 • 21.95
Full of juicy wild strawberry, raspberry and cranberry fruit this rosé is crisp & well balanced.

Garnacha Rosé, Castillo de Enériz Navarra   4.50 • 6.50 • 24.95
A subtle explosion of fresh red fruit and a citrus note character.

Rioja Rosado, Finca Manzanos - Rioja   4.95 • 6.95 • 26.95
Brilliant rosé colour. Bright strawberries on the nose with a very balanced palate and long finish.

EL MEJOR - THE FINEST



bottle



Albariño, Pazo de Señorans Rias Baixas, Galicia   42.00
Dry, citrus flavours and a mineral-driven finish, which expands and deepens on the tail end.

Rioja Gran Reserva, Bodegas Manzanos - Rioja   49.50
Lovely mature wine. Elegant aroma and intense flavours of dried fruit, liquorice, spices, cocoa and coffee scents.

SHERRY

Fino, Bodegas Gutiérrez Colosia - Jerez   100ml 5.50
Pale golden in colour, with a delicate almondry aroma. Dry & light on the palate.

Oloroso, Bodegas Gutiérrez Colosia - Jerez   100ml 7.00
Initially dry, amber and mohogany in colour, with a strongly fragrant aroma as its name implies.

Pedro Ximenez, Bodegas Gutiérrez Colosia - Jerez   75ml 7.00
Naturally sweet and dark in color with aromas of caramelised raisins and molasses, with an intense finish.