



Feliz Navidad
y Prospero
Año Nuevo

Barceloneta's Festive Tapas

2024



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*Barceloneta - 54 Queens Road
Leicester LE2 1TU*

Tapas

BARCELONETA
54 QUEENS ROAD, LEICESTER LE2 1TU

Our Christmas Fiestas are renowned for their food and atmosphere. What we are offering is an exciting menu reflecting the different regions of Spain, and with some of our own culinary touches. So before you come, sharpen your appetite, loosen your clothes and enjoy.

And don't forget our Bar Dos Hermanos (right next door) for pre and post dinner drinks.

To see the New Year in with style, all NYE Barceloneta customers will be guaranteed entry to Bar Dos Hermanos.



May we wish you a Happy Christmas & a Prosperous New Year, We look forward to hosting your party

Banquet Booking Details

(for parties of 8 or More)

We appreciate every booking is unique. Please talk to us and we will do our best to accommodate your requirements.

The Party Organiser

Confirmation of booking details, changes in party numbers and choices from the Banquet menu can only be taken from the party organiser.

You are a very important person to us!

Table Layout

We will do our best to accommodate your party on one table.

Where party sizes are very large, or more numbers are added to your initial booking, we may have to accommodate you on two or more tables.

In every case we will inform you in advance.

Telephone: 0116 2708408

CHRISTMAS OPENING/CLOSING TIME

Christmas Eve - OPEN

Christmas & Boxing Day - CLOSED

December 27th-31ST - OPEN

January 1st - CLOSED

Banquet Menu Details

(for parties of 8 or More)

Lunch ~ 12 noon - 3pm 25.95

Evening ~ Mon-Thursday 29.95

Evening ~ Friday-Saturday 32.95

To confirm your table, a non-refundable deposit of £5 per head is required within 2 weeks of making the booking, moving to 1 week after 9th November, but always at least five days in advance of the booking.

Once your booking is confirmed, please let us know your menu choices at least 48 hours in advance of the event.

10% off pre-ordered bottles of wine.

£2 off pre-ordered jugs of Sangria.



A discretionary service charge of 10% will be added to your bill.

Festive Tapas Banquet

Entremese Selection *V*

(On arrival)

Bread, Olive Oil & Balsamic, Mixed Olives,
**Please choose any 8 of the following dishes
for everyone to enjoy.**

Patatas Bravas *V/VE/GF*

Roasted new potatoes with a spicy garlic & tomato and garlic mayonnaise topping.

Ensalada Mixta *V/VE/GF*

Mixed salad made from Seasonal produce.

Garbanzos Con Espinacas *V/VE*

A traditional dish of chickpea & spinach cooked with garlic, cumin, coriander, chillies and herbs.

Champiñones Al Ajillo *V/VE/GF*

Pan fried garlic mushrooms.

Coliflor Tostada Con Hollandesa Trufada Y

Polvo De Café *V/GF*

Toasted Cauliflower with truffle Hollandaise sauce & Coffee powder.

Paella De Marisco *GF*

Cooked with Bomba rice, saffron with mussels, prawns, squids cooked and served in a skillet.

Garbanzos Con Pollo

Chicken & chickpeas cooked with onions & peppers.

Albondigas De Queso De Cabra fritas *V*

freshly made goat cheese balls served with honey dressing

Queso Mahón — Cow milk cheese from Island of

Minorca *V/GF*

Mixed meat platter *GF*

a selection of Lomo, Chorizo and Salchichón

Solomillo Iberico Con Salsa Al Pedro

Ximinez- Pork tenderloin with Pedro Ximinez sherry sauce

Chanquetes

Deep fried and breaded white bait.

Pincho De Aceituna, Tomate Y Queso *V/GF*

Olive, Tomato and Cheese skewers.

Chorizo Al Vino *GF*

Chorizo and pimento in red wine

Habas El Estilo Ronda *GF*

Broad beans sautéed with onions, bacon, paprika and garlic.

Tortilla Española *GF*

Classic spanish potato and onion omlette

Calamares Fritos

Deep fried fresh squid.

Croquetas De Berenjenas *V*

Aubergene and wild mushroom croquette

Paella De Verduras *V/VE*

Cooked with Bomba rice, saffron, onions, pepper, mushrooms, courgette, aubergine and tomato, cooked and served in a skillet.

Pollo Al Ajillo *GF*

Strips of chicken breast, chargrilled with roasted garlic and olive oil.

Champinoñes Rellenos Con Espinacas Y

Queso Azul *V/VE*

Mushrooms stuffed with spinach, topped with Spanish blue cheese and gratinéed.

Macarrone Con Tomate *V/VE*

Pasta in tomato sauce and cheese

Gambas Al Ajillo *GF*

Shelled prawns cooked with fresh garlic and chillies

Pollo Al Chilindrón

Chicken and bacon in Tomato, chilli and garlic sauce

(*V* = Meat Free = *V*)

(*VE* Can be made vegan *VE*)

(*GF* Gluten Free *GF*)

Dishes from the Specials Board or our À La Carte menu may also be ordered. (These will be charged as an extra).

If you, or any of your party, have any specific dietary needs please let us know.

