

tapas

Tapas is the spirit of Spain. The tapas tradition is the delightful Spanish custom of gathering at 'Tascas' (watering holes providing food) for a glass of sherry, wine or beer & sampling a range of different dishes amongst friends. Tapas is fun & informal. Here at Barceloneta we also provide raciones (larger portion dishes), both in the menu & on our regularly changing Special Boards. As well as Spain, our food is influenced from other regions of Mediterranean & of the wider Latin world. So, grab yourself a drink, order your dishes & away you go. (If you have never tried this style before don't be afraid to ask us for some suggestions, on drinks as well as food.)

"Buen Apetito"

Mientras Esperas
While you wait

Fresh bread with a mixed extra virgin olive oil & balsamic dip	4.50
Mixed Olives	4.50
Extra Sauce:	
Alioli	2.00
Bravas Sauce	2.00

Disclaimer

Food allergies and Intolerances:

Full allergen information on the ingredients in the food we serve is available upon request. Dishes may vary from those shown due to seasonal availability of ingredients. Fish, poultry and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchen where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely 'free from' traces of allergens, due to the risk of cross contamination. Our food is cooked using vegetable oil.

Please note for tables of 4 or more we will add a 10% discretionary service charge to your bill.

All of our meat is supplied by award winning producer Owen Taylor.
All of our spanish products are sourced directly from Spain.



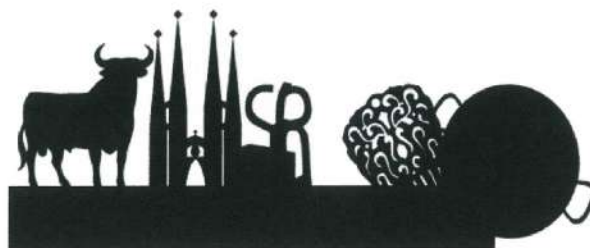


Aves Y Carnes Poultry & Meats

Mixed Meat Platter (gf) - Selection of Lomo, Salchichón Ibérico & Chorizo. (These cured meat can be ordered as individual meat board. Ask a member of staff for the price)	15.50
Jamón Serrano Reserva - Thin sliced, fifteen month air cured Spanish mountain Ham	14.50
Costillas De Cerdo A La Barbacoa (gf) - BBQ pork ribs in a smokey honey, soy & Worcester sauce	15.50
Pollo Al Chilindrón (gf) - Cut breast of barn reared chicken & bacon in a tomato, chili and garlic sauce	11.75
Croquetas De Jamón Serrano - Serrano ham croquettes served with a garlic mayonnaise (d)	9.50
Pollo Al Ajillo (gf) - Strips of chicken breast, grilled with fresh roast garlic and olive oil	10.50
Solomillo De Ternera (gf) (d) - 6 oz beef fillet medallions (cooked medium rare) served with a choice of peppercorn or a Spanish blue cheese sauce	22.50
Canapes De Lomo - Flame grilled fillet of beef marinated in lager and fresh chilies served with mango & chili dip	14.50
Champiñones Rellenos Con Chorizo (gf) - Deep fried mushrooms stuffed with chorizo, topped with melted Mahon cheese	9.99
Chorizo Al Vino (gf) - Chorizo in Manzanilla wine	9.99
Albondigas En Salsa Picante (d) - Beef meatballs in a piquant of chilli, paprika, Manzanilla wine sauce	9.99
Pinchos De Pollo Y Chorizo (gf) - Chicken and chorizo kebabs, served on a bed of sauteed onions and peppers	14.95
Solomillo De Cerdo Con Salsa De Vino Oloroso (Jerez) (gf) (d) - Pork tenderloin with Oloroso sherry sauce	13.95
Rollitos De Pollo Con Queso Mahón Y Jamón Serrano (d) - Chicken rolls with mahón cheese, serrano ham and hint of honey mustard	14.95
Lagartito Con Puree De Boniato Y Salsa De Cilantro (d) - Pork strips with coriander and tomatoe sauce + sweet potato mash	12.95

(gf) - Glutenfree | (d) - Dairy Product | (vg) - Vegan



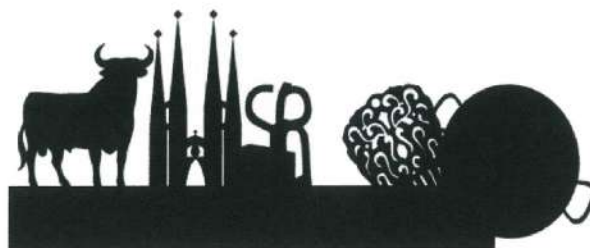


Mariscos Y Pescados Shellfish & Fish

Boquerones (gf) - Fresh white anchovies marinated in olive oil & sherry vinegar	9.95
Gambas Al Ajillo (gf) - Shelled prawns cooked in olive oil and fresh garlic & chillies	9.99
Bacalao A La Vizcaína (gf) - Baked Cod in viscania sauce, olives, tomatoes & parsley	15.50
Calamares Fritos - Deep fried fresh squid served with lemon aioli	9.99
Gambas Al Pil Pil (gf) - Shelled prawns cooked in a spicy tomato sauce with onions & peppers	9.99
Chanquetes - Whitebait, breaded & deep fried served with aioli	9.50
Croquetas De Gambas Con Ajo (d) - Homemade garlic prawns croquettes, served with lemon mayonnaise	9.99
Paella De Mariscos (gf) - Cooked with Bomba rice, saffron, mussels, squid, prawns, langoustine and clams. (serves 2 people)	32.95
Arroz Meloso De Setas Del Bosque Y Gambas (d) Creamy rice with wild mushrooms and prawns	15.95
Tosta Con Sardina Ahumada Y Guacamole Smoke sardine on a bed of guacamole, served on crispy bread	9.95
Tosta Con Boquerones - Ciabatta bread toast with anchovies, olive oil, fresh tomato, basil, red onion and black olives	9.50

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Ensaladas Y Verduras Salad, Vegetables & Meat Free Dishes

Queso Mahón (gf) (d) - Cows milk cheese from the island of Menorca	11.95
Queso Manchego (gf) (d) - Cheese made in La Mancha region from Manchego sheep	14.95
Pan Caliente Con Aceite Y Ajo - Hot garlic bread with olive oil (vg) 4.50 With melted mahón cheese (d) 5.95	
Patatas Bravas (gf) (d) - Potatoes with spice homemade bravas sauce & garlic mayonnaise topping	6.99
Patatas Al Ajillo (d) - Chipped deep fried potatoes with garlic butter & paprika	6.99
Albondigas De Queso De Cabra Fritas (d) - Freshly made goat cheese balls, breadcrumbed & fried, served with honey dressing & our own red onion & chilli marmalade	11.50
Champiñones Al Ajillo (gf) (vg) - Pan fried garlic mushrooms	7.99
Champiñones Rellenos De Espinacas Y Queso Azul (gf) - Cup mushrooms stuffed with spinach, topped with Spanish blue cheese & gratineed	7.99
Garbanzos Con Espinacas (vg) (can be made gluten free) - A traditional dish of chickpeas & spinach cooked with fresh garlic, cumin & smoked paprika	7.99
Paella De Verduras (gf) (vg) - Cooked with Bomba rice & saffron (Serves 2 people) onions, peppers, mushrooms, carrots, courgette, aubergine, artichoke, peas & tomato in skillet	24.99
Tortilla Española (gf) - Classic Spanish potato, onion, omelette	7.99
Mini Conos Con Vegetales (d) Mini cones stuffed with sauted vegetables and balsamic glazed	10.95
Ensalada Caliente De Queso De Cabra Con Pimientos Asados Y Setas (d) (gf) - Goat cheese salad with red peppers and mushrooms	12.50
Coliflor Horneada Con Salsa Holandesa Trufada Y Polvo De Café (d) - Baked cauliflower with truffled hollandaise sauce & coffee powder	9.99
Berenjena Andalusi Con Tomate Seco, Requesón Y Pistachos (gf)- Andalusian aubergine with sundried tomatos, Ricotta cheese, pistachio and quinoa	9.99
Berenjena Morada Frita Con Miel De Caña Y Trufa (gf)- Fried aubergine, sugarcane, honey and truffle oil	8.99
Pimientos De Padron (gf)- Padron peppers	7.75
Ensalada Mixta (gf)- Mixed salad made from fresh seasonal products	7.99
Pimientos De Piquillo Rellenos De Queso Manchego Con Costra De Azafran - Manchego cheese stuffed, piquillo peppers with saffron crust	9.50





Postres Desserts

Flan De Huevo (gf) (d) - Homemade cream caramel	8.75
Banana Barceloneta (d) - A fresh banana wrapped in a flour tortilla, deep fried & topped with maple syrup. Served with vanilla ice cream or fresh cream	8.75
Churros (d) - Spanish style donuts, deep fried, sprinkled with cinnamon, sugar & served with a warm dark chocolate sauce	8.75
Helado De Vainilla Con Pedro Ximenez (gf) (d) - Vanilla ice cream with Pedro Ximenez Sherry	8.75
Selva Negra (d) - Rich chocolate gâteau	8.75
Helado De Limón - Menorquina lemon sorbet	8.75
Tarta De Santiago (vg) - Almond cake served with vanilla ice cream	8.75

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