



**BARCELONA™**

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**TAPAS BAR Y RESTAURANTE**

*The Authentic Taste of Spain in London*

*Casa Fundada l'any 1991*

**MENU**

## PAN, ACEITES Y VINAGRES Bread, Oils & Vinegar

**41. PAN** £ 1  
Basket of bread

**17. PA AMB TOMAQUET** £ 3  
A Catalan speciality of toasted bread rubbed with tomato, garlic & extra virgin olive oil.

**609. BARCELONA TAPAS RIOJA BALSAMIC VINEGAR** £ 1  
Rich and creamy, with very agreeable acidity and a distinctive natural flavour. Made with selected wines from the famous regions of La Rioja. Aged for 10 years in French oak barrels.

**611. DELITERRANEA EXTRA VIRGIN OLIVE OIL** £ 1  
Smooth extra virgin olive oil

**610. BARCELONA TAPAS ARBEQUINA OLIVE OIL** £ 2  
A high quality Arbequina extra virgin olive oil. Protected Designation of Origin 'Aceite de La Rioja'.

**612. LA CHINATA SELECCIÓN** £ 2  
Manzanilla extra virgin olive oil from the north of Caceres region.

**613. TEMPUS EXTRA VIRGIN OLIVE OIL** £ 3  
Extra virgin Picual olive oil from Jaén, unfiltered and cold Extraction. 0.2° acidity. All natural.

**614. JAVIER OCHOA** £ 3  
High end Arbequina extra virgin olive, first cold extraction. Protected Designation of Origin 'Navarra'. Acidity 0.15°

**615. OLICATESSEN** £ 3  
One of the best Catalan high quality ecological extra virgin olive oils, with coupage of Arbequina, verdal and arbreblanc, Extra virgin and organic.

## PICOTEO Nibbles

**612. HABAS FRITAS** £ 1½  
Toasted broad beans

**625. KIKOS** £ 2  
Delicious fried corn kernals

**626. ALMENDRAS FRITAS** £ 3  
Salted Almonds, a perfect accompaniment to Fino

**219. ACEITUNAS** £ 3¾  
**Olives—choose from:**  
Manzanilla green olives  
Aragonese Empeltre black olives (*from Aragon*)  
Arbequina olives (*small aromatic olives from Catalunya*)  
Gordal queen olives (*from Seville*)  
House marinated black & green olives

**4. BOQUERONES EN VINAGRE** £ 5  
Fresh anchovies (not salty) cured in oil, vinegar & garlic.

**59. ANCHOAS Y ALEGRÍAS** £ 6  
Spanish anchovies marinated in Extra Virgin olive oil and served with Alegrias Riojanas (wood roasted hand peeled hot peppers) and a dash of balsamic vinegar.

# TAPAS MENU

## CARNE Meat

- 1. HABAS A LA CATALANA** £ 5  
Rich Catalan stew made with broad beans and 'Butifarra negra' (a type of black sausage), Pancetta, a sprig of mint, bay leaves and star of Anise.
- 7. FABADA ASTURIANA** £ 5  
Asturian pork & white bean stew with smoky Chorizo and Morcilla.
- 2. ALBÓNDIGAS A LA BARCELONESA** £ 6¼  
Home made style Beef meatballs, slow cooked with peppers, onions, bay leaves and tomato Sofrito.
- 181. CROQUETAS DE JAMON IBÉRICO** £ 5  
Exquisite, bite size croquettes made with Ibérico ham.
- 175. CROQUETAS DE POLLO** £ 4½  
Chicken croquettes made to our special recipe.  
Breadcrumbs & fried till golden brown.
- 12. POLLO A LA RIOJANA** £ 5¾  
Sautéed chicken with green & red peppers, Sofrito, onions, spices and red wine
- 203. BROCHETA DE POLLO** £ 6  
A grilled skewer of cumin and paprika infused chicken with mushrooms.
- 13. PINCHO DIABLO** £ 5  
Hot! Spicy Hot! Pieces of pork marinated in Spanish Paprika, chillies & red wine
- 39. PRUEBA DE CERDO IBÉRICO** £ 6¾  
Ibérico pork mince marinated with garlic & paprika, and fried potatoes topped with a fried egg..
- 8. PINCHO MORUNO** £ 7  
Cumin and paprika seasoned Presa Loin Pork brochette from the Teruel Duroc pig. Due to it's marbling, this is one of the finest cuts of Pork.
- 606. CARRILLERAS** £ 6  
Ibérico pigs cheeks, a tender cut of Ibérico pork, very slowly cooked with star of anise, fresh chilli & coriander.
- 607. MORCILLA DE BURGOS** £ 5  
Grilled black pudding made with rice topped with Alegrias Riojanas (wood roasted hand peeled hot peppers).
- 18. CHORIZO AL VINO** £ 4  
Dark red Spanish sausage sourced in Extremadura. Slightly spicy hot with pimenton and garlic. Cooked with red wine.
- 204. CHISTORRA** £ 5  
A very long thin red Navarra style chorizo sausage of lean pork, slightly smoked and with lots of sweet pimenton, cumin and paprika.
- 177. RIÑONES AL JEREZ** £ 5  
Lamb kidneys sautéed with olive oil, garlic onion and parsley, finished off with Oloroso Sherry.
- 35. ENTRECOTE DE BUEY** £10  
Strips of beef steak served with sea salt, Pimientos Padrón and red wood roasted Piquillo pepper.
- 19. PINCHO CORDERO** £ 7  
Pieces of tender lamb infused with spices from Andalucia and grilled on a skewer with red peppers and onions.
- 58. CHULETILLAS CON ALIOLI** £ 8  
Lamb cutlets with a Catalan garlic mayonnaise.

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill



## **PESCADO Y MARISCOS Fish & Seafood**

<b>3. BACALAO FRITO CON PIMIENTOS DEL PIQUILLO</b>	£ 6
Pieces of salt cod with red wood flamed Piquillo pepper fried in extra virgin olive oil.	
<b>176. BUÑUELOS DE BACALAO</b>	£ 5½
Golden fried balls of salt cod. A classic tapa in Catalonia.	
<b>60. CHIPIRONES FRITOS</b>	£ 5
Crisp deep-fried baby squid served with a Coriander & Lime Alioli.	
<b>5. CALAMARES FRITOS</b>	£ 5
Squid rings, lightly dusted in flour and fried until golden served with a Coriander & Lime Alioli.	
<b>50. PESCADITO FRITO</b>	£ 4½
Whitebait, lightly dusted in flour and deep fried.	
<b>43. MEJILLONES AL VAPOR</b>	£ 6
Steamed black Galician mussels.	
<b>9. MEJILLONES EN SOFRITO CON CHORIZO</b>	£ 7
Steamed black Galician mussels with Sofrito ( <i>tomatoes, onions &amp; peppers</i> ) and Chorizo and white wine.	
<b>22. VIERAS CON PANCETTA Y TOMATES SECOS</b>	£ 8
Pan fried Scallops with cured smoked Pancetta from Extremadura and sun dried tomato.	
<b>31. GAMBAS CON GABARDINA</b>	£ 5
Deep-fried king prawns in a delicate & light batter served with chilli & garlic oil.	
<b>211. GAMBAS AL AJILLO</b>	£ 7
Peeled tiger prawns cooked in garlic, chilli & white wine.	
<b>46. SARDINAS REBOZADAS</b>	£ 4
Fried Sardines butterflied fillet	
<b>37. PULPO A LA GALLEGA</b>	£10
Octopus Galician style. Pieces of octopus, sprinkled with sea salt, paprika & olive oil.	

## **ENSALADAS Salads**

<b>20. ENSALADA DE TOMATE Y CEBOLLA</b>	£ 4
Tomato & onion salad.	
<b>28. ENSALADA MIXTA</b>	£ 5
Salad of lollo rosso, frisee and iceberg lettuce with tomato & onion.	
<b>34. EMPEDRAT</b>	£ 4½
A cold salad of black-eyed beans, tuna & onions dressed in a white wine vinaigrette and extra virgin oil.	
<b>44. XATO DE SITGES</b>	£ 7
Delicious salad comprising of escarole salad, pieces of salt cod, tuna & anchovies drizzled with Romesco sauce.	



## VERDURAS Vegetable Dishes

### 10. PATATAS BRAVAS

£ 3½

Deep-fried potatoes with a spicy tomato sauce.

*Our Brava sauce is available in 175gm jars to take home - ask your server*

### 45. PATATAS ALL-I-OLI

£ 3½

Deep-fried potatoes with our tasty Catalan garlic mayonnaise.

### 6. CHAMPIÑONES

£ 4

Fresh button mushrooms sautéed in garlic, white wine & cream.

### 27. PIMIENTOS PADRÓN

£ 5½

Small fresh baby green peppers fried in extra virgin olive oil and sprinkled with sea salt.

*Most are quite tame but the odd one packs a hot punch!*

### 16. PIMIENTOS DEL PIQUILLO ASADOS

£ 5

Wood flamed red peppers drizzled with extra virgin olive oil & garlic.

### 30. ESCALIVADA

£ 6

Catalan medley of flamed vegetables; peppers, onions and aubergines, drizzled with extra virgin olive oil and seasoned with sea salt.

### 11. BERENJENAS FRITAS

£ 4½

Aubergines dusted in flour and egg coating, shallow fried.

### 179. ESPARRAGOS BLANCOS DE NAVARRA EN ACEITE Y VINAGRE DE JEREZ RESERVA

£ 5

Canned white asparagus served drizzled with Ochoa extra virgin olive oil, Valdespino reserve sherry vinegar & a sprinkling of sea salt.

### 40. SAMFAINA

£ 5

A pisto of slow cooked tomatoes, aubergines, peppers, courgettes and onions. A delicious accompaniment to meat or fish.

### 26. GUINDILLAS EN VINAGRE

£ 3

Spanish chilli peppers marinated in vinegar

### 42. CALABACIN FRITO

£ 4

Slices of courgettes dusted in flour and egg coating and fried.

### 15. TORTILLA ESPAÑOLA

£ 4½

Traditional Spanish omelette made with eggs, potatoes & onions.

### 29. PIMIENTOS DEL PIQUILLO RELLENOS

£ 5

Wood flamed red Piquillo peppers filled with Bonito (tinned quality white tuna), Samfaina or Morcilla de Burgos.

### 21. ENSALADILLA

£ 4

Salad of tuna, squid, potatoes, peppers & egg in a light tasty mayonnaise.

### 38. PA TORRAT

£ 5

Slice of toasted bread rubbed with tomato, topped with either Serrano ham, anchovy or Bonito (tuna).