

PARA PICAR

Pimientos de Padrón	5
Almonds	3
Marinated Olives	3
Banderilla	2.5
Ham Croquetas (2)	4.5
Pan con Tomate (each)	2.8
Toast with Alioli	3.1
Bread and Olive Oil	2

COLD MEATS

Cold Meat Platter	13
Jamón de Bellota 5 Jotas	18.8
Cecina de León	9
Lomo Ibérico de Bellota	8
Salchichón de Vic	6
Chorizo Ibérico de Bellota	6
Fuet de Catalunya	6

TORTILLA

Classic	6
Prawn and Piquillo Pepper	7
Jamón and Spinach	7

SEAFOOD

Tuna Tartar	9.5
Sardine on Toast	6.8
Octopus with Capers	9.8
Gambas al Ajillo	8
Chipirones	7
Salt Cod Piperrada	6.5

MEAT

Chickpeas, Ropa Vieja	7
Chorizo, Potato and Watercress	7.5
Morcilla Ibérica, Quail Eggs	7
Grilled Quail with Alioli	8.6
Solomillo de Ternera	16
Chicken Thigh with Romesco Sauce	7.5
Milk Fed Lamb	12.8
Pluma Ibérica with Confit Potatoes	12.5

VEGETABLES

Baby Gem Salad with Anchovies and Smoked Pancetta	7
Heritage Tomato Salad	6.8
Green Salad	4
Chips with Brava Sauce	4
Fennel, Radish and Cherry Tomato Salad	6.5
Courgette Flower	7.8

DESSERTS

Chocolate Tart	4.7
Crema Catalana	5
Mixed Berry Salad	6.8
Ice Cream	4.7
Sorbet	4.7
Santiago Tart	4.7
Selection of Spanish Cheeses	12
Selection of Turrón	6.5

barrafina



› HART BROS ‹ SPECIAL SELECTION Manzanilla Pasada en Rama

GLASS 6 BOTTLE 36

We have hand selected the finest barrels of aged manzanilla from the Hidalgo bodegas in Sanlúcar de Barrameda to produce this delicious sherry. More complex and nuttier than younger styles of manzanilla it still has a wonderful, slightly saline freshness. It is bottled unfiltered, "en rama" to preserve all the wonderful flavours.

54 Frith Street, Soho, London.

www.barrafina.co.uk



A discretionary service charge of 12.5% will be added to your bill. Prices include VAT at 20%. Please advise us of any dietary requirements.

SHERRY glass 100ml / bottle

La Gitana Manzanilla-Hidalgo - salty, yeasty and tangy	4.5/22
Fino Perdido Fino - Sanchez Romate - complex nutty Fino	6/38
Hart Bros SPECIAL SELECTION Manzanilla Pasada en Rama - complex, fresh and nutty	6/36
Emperatriz Eugenia Very rare Oloroso Lustao - complex, nutty and dry oloroso	8.5/40
Palo Cortado Cayetano del Pino - elegant yet intense, nutty	7.5/50
Tio Diego Amontillado - Valdespino - fresh, caramelized and nutty	6.5/45
Pedro Ximenez Emilio Hidalgo - super sweet with raisins	6.5/44
Alameda 500ml Oloroso Cream - Hidalgo - semi sweet with hazelnuts	5.5/28

CAVA glass 125ml / bottle

Pares Balta Brut Cava Penedés	5.5/30
Mas Pare Cava Rosado Penedés	6/32
Gramona Gran Reserva 2011 Penedés (Xare-lo/Macabeo/Chardonnay)	52
Raventos De Nit Rose 2012 Penedés	48

BLANCO glass 125ml / bottle, carafe

El Circo 2013 Aragon (Macabeo)	4/19
Pazo de Mariñan 2013 Monterrei (Godello/Treixadura/Albariño)	4.5/22
Cuatro Rayas 2013 Verdejo Viñedos Rueda (Verdejo)	5/25
Catalan Eagle 2014 La Bascula Terre Alta (Garnacha Blanca/Viognier)	5.5/28
Txakoli Ameztoi 2014 Guetaria (Hondarribi-zuri)	6.5/33
A Coroa 2013 500ml carafe M Valdeorras (Godello)	6.5/24
The Flower & the Bee 2013 Coto de Gomariz Ribeiro (Treixadura)	7/35
Navaherreros White 2013 Madrid (Albillo)	7.5/38
Hacienda del Ternero 2013 Rioja (Viura)	8/42
Hart Bros Albariño 2013 500ml carafe M Angel Sequeiros Rías Baixas	8/32
La Mar 2011 Terras Gauda Rías Baixas (Caiño Blanco)	55
Belondrade y Lurton 2012 Rueda (Verdejo)	70

ROSADO

Tremendus 2013 Honorio Rubio Rioja (Viura/Garnacha)	5/26
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TINTO glass 125ml / bottle, carafe

El Circo 2013 Aragon (Garnacha)	4/19
Old Vines 2012 Espelt (Cariñena)	4.5/24
Merayo 2013 Bierzo (Mencia)	5/26
Viña Zorzal 2012 Navarra (Graciano)	5.5/28
Karma de Drac 2012 Montsant (Garnacha/Cariñena)	6/30
Sierra Cantabria Crianza 2010 500ml carafe M Rioja (Tempranillo)	6.5/24
Vilosell 2012 Tomas Cusine 500ml carafe M Costers del Segre (Tempranillo/Cabernet)	7/26
Pago de los Capellanes 2013 Ribera del Duero (Tinta del Paris)	7.5/38
Humilitat 2012 Massard-Brunet Priorat (Garnacha/Carignan)	8.5/44
Rioja Reserva Viña Ardanza 2005 (Tempranillo/Garnacha)	10.5/56
Martinet Bru 2013 Mas Martinet Priorat (Garnacha/Syrah)	56
Aalto 2012 Bodega Aalto Ribera del Duero (Tempranillo)	82

M indicates wine we serve from a magnum