

<https://www.private dining rooms.co.uk/restaurant/barrafina-adelaide-street/>

barrafina

PRIVATE DINING
AND EVENTS

10 ADELAIDE STREET LONDON WC2N 4HZ

Barrafina on Adelaide Street is situated close to Covent Garden, Trafalgar Square and the Embankment.

The restaurant has a lower ground floor space that can be booked for private dining and events.

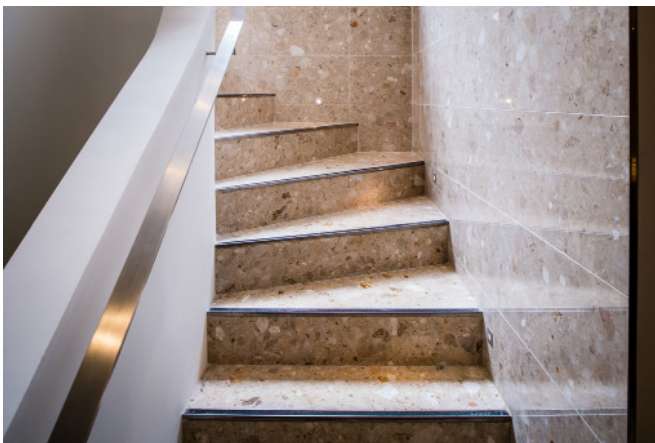
The lower ground floor has beautiful curved walls, high ceilings, a private bar & an open plan kitchen. Tucked into the alcoved walls are sherry & wine cellars for exploring with a glass of something.

It is an ideal space for private or business lunches and dinners, drinks & pinxos receptions, as well as meetings, press events and product launches.

For further details and prices please contact the events team on events@barrafina.co.uk or telephone 020 7440 1456



The Chef's table for up to 8 guests



ARRANGEMENTS

The private dining space is able to accommodate groups from 12 to 32 seated on rectangular dining tables. Table plans are shown opposite.

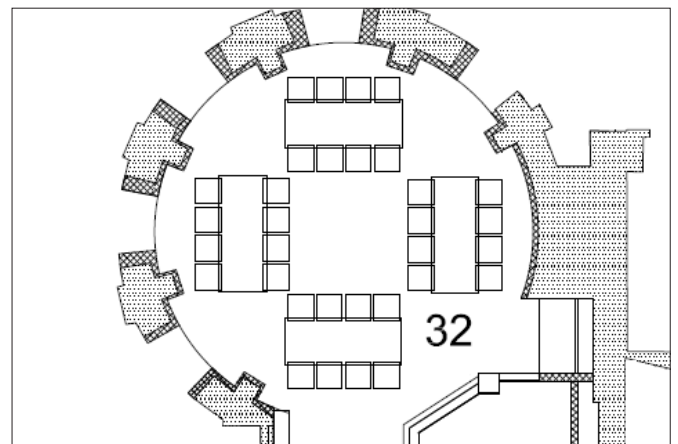
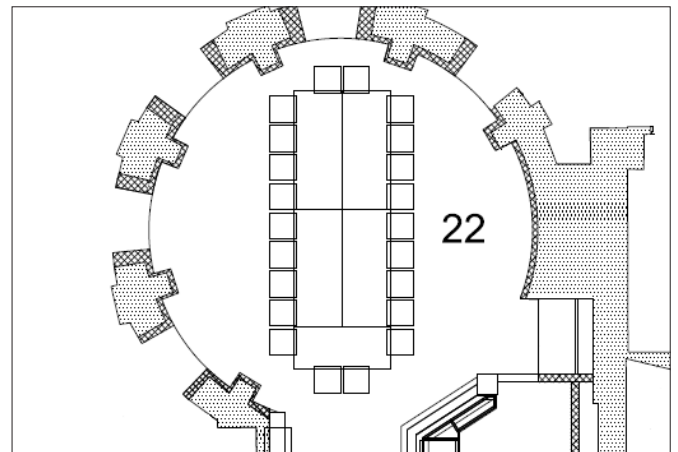
Capacities:

12 seated on one rectangular table

22 seated on one long rectangular table

32 seated on 4 small rectangular tables

60 standing



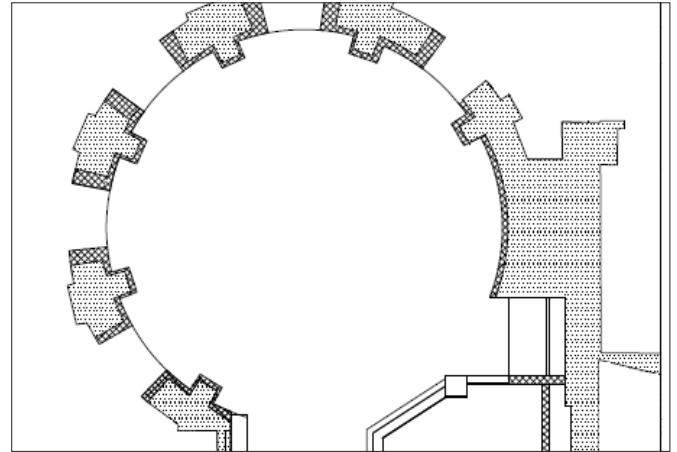
STANDING RECEPTIONS

The space is ideal for a standing drinks reception.

The private bar will supply wine, beers, sherry & jugs of cocktails.

We have a fantastic list of pintxos from which to choose a selection to offer your guests at your party.

Capacity: 60 standing



FEASTING MENUS

Our head Chef Nieves Barragán has designed our dining menus to offer a taste of traditional feasting from across the vast and varied provincias of Spain.

We serve traditional Spanish aperitifs such as our own label Manzanilla Pasada en Rama which comes directly from the bodega and is great to try before the Para Picar comes to your table. Your main course chosen from the selection of regional specialities will then be brought to your table by your chef and waiting team who will help to serve your feast. All of the dishes will be placed in the centre of the table for you to share.

We are very pleased to cater for vegetarian & vegan guests. Please see the menus for seasonal dishes. Please do let us know in advance of any specific dietary requirements.

All of our menus are seasonal and therefore subject to change. Please do let us know if you would prefer us to serve & plate the food for you.

A discretionary service charge of 12.5% will be added to you bill. Prices include VAT at 20%.

PARA PICAR

A selection of our favourite dishes will come to the table for all to share

Bread & olive oil

Pimientos de Padrón

Crab croquetas

Fried artichokes & al-i-oli

Queen scallop ceviche

Chipirones

Cecina de León & fuet de Catalunya

Gazpacho

MAIN COURSE DISHES

Choose one of the following main course options which will then determine the cost of your overall menu. The price includes the Para Picar, accompanying side dishes and dessert. Prices are per head.

Cod Bilbaina **38/pp**

A traditional Basque dish made with fillets of Cod, Txakoli, tomato & herb sauce.

Patatas a lo Pobre

Purple Sprouting Broccoli

Crisp Pork belly **45/pp**

With a red wine sauce.

Patatas a lo Pobre

Baby Gem Salad with anchovies and Smoked Pancetta

Barrafina Fideuà **45/pp**

A very traditional dish from Valencia. This dish was created by the local fishermen using short, thin noodles (Fideos) in place of rice.

Prawns, Cuttlefish and Clams with Fideos. Served with al-i-oli.

Green Salad

Arroz Negro **50/pp**

This dish takes its name from the squid ink which gives the dish its colour and intense flavour.

It is made with Calasparra rice, Cuttlefish, Squid ink, Prawns, Seafood Stock, Sherry, Spring Onions, served with al-i-oli.

Grilled asparagus

Green salad

Arroz Meloso de Marisco **50/pp**

Also made with Calasparra rice, this is a beautiful rich and smoky rice dish filled with clams, mussels and langoustine.

Green salad

Zarzuela **55/pp**

This rich, embellished stew incorporates some of the Mediterranean's finest catch with local nuts, herbs and garlic, known as the picada. Made with sherry & brandy stock with crab, mullet, mussels, razor clams, potatoes & bread.

Green salad

Braised Iberico pork ribs **55/pp**

Braised with honey, leeks, carrots, onions, tomatoes & herbs.

Patatas a lo pobre

Green salad

Whole milk-fed lamb **60/pp**

Braised with sherry, onions, garlic & bay for three hours until tender. Served on the bone.

Patatas a lo pobre

Heritage tomato salad

Green salad

Whole braised Cabrito **60/pp**

Tender & delicate, cooked with sherry, onions, garlic & bay.

Purple sprouting broccoli

Roast potatoes, piquillo peppers

Green salad

BARRAFINA SPECIALS

Whole baked or grilled fish with lemon, garlic & parsley. prices per person.

Filleted and served at the table.

Sea Bream 38

Sea Bass 38

Brill 40

Lemon Sole 38

Turbot 45

Fennel, radish & cherry tomato salad
Escalivada

Whole Segovian suckling pig 60/pp
Roasted & served whole at the table.
Cut in the traditional way with a plate.
A real celebration!

Patatas a lo pobre
Roast Spanish peppers
Fennel, radish & cherry tomato salad

Basque Txuleton 85/pp

A speciality of the Basque region, this very high quality beef comes from animals which have lived a lifetime fed on a natural and varied diet, with fresh air and plenty of exercise. The result is comparable to an Ibérico ham, as the age and lifestyle of the animals gives meat marbled with fat. After being hung for 25 days the meat develops a deep red colour, great texture and flavour.

Served rare & on the bone with the traditional Gernika peppers, roast potatoes, piquillo peppers and green salad.

La Marisquada Gallega 120/pp

A fiesta of the very best seasonal seafood. The selection will depend upon availability and may include carabineros, gambas de palamos, langoustine, scallops & queen scallops, clams, mussels, razor clams, sea urchins oysters. Steamed with garlic & sherry.

Green salad



VEGETARIAN DISHES

Choose two of the following for any vegetarian guests.

Asparagus tortilla (v)

Ceps (bolettos) tortilla (v)

Escalivada (roast aubergine, courgette, onion & peppers) (v)

Grilled asparagus with Romesco sauce

DESSERT

Please choose one of the following for the group to share.

Almond tart & ice cream

Chocolate tart

Mixed berry salad with olive oil & marjoram dressing

Selection of Spanish Cheeses



BARRAFINA PINTXOS LIST

Idea for standing drinks receptions

Canapés are priced per piece unless otherwise stated Order between 5 to 12 different types of pintxos.

Minimum order of 20 of each type of pintxos.

Marcona salted almonds 3 per bowl

Pan con tomate 1

Pimientos 1

Shoulder Iberico de Bellota 1

Cauliflower fritters 1

Txistorra 1

Grilled mussels dressed with herbs & onions 1

Manchego & membrillo 1.25

Salt cod fritters 1.25

Crisp fried chicken wings 1.25

Gordal olives stuffed with orange & oregano 1.50

Coca bread, piquillo & anchovies 1.50

Octopus & smoked paprika 1.50

Tortilla with alioli 1.50

Baby gem bites 1.50

Chorizo potatoes 1.50

Grilled asparagus & romesco sauce 1.75

Ham croquetas 2

Ensaladilla rusa on grilled bread 2

Chipirones 2

Crab croquetas 2.25

Marinated, grilled quail with honey & chilli 2.25

Banderillas 2.50

Tuna tartare 2.50

Prawns in garlic & chilli 2.50

Coca bread, goat's cheese mousse & anchovy 2.50

Coca bread, goat's cheese mousse, broad beans & PX balsamico 2.50

Coca bread, goat's cheese mouse & grilled aubergine 2.50

Pork belly & red wine sauce 2.50

Mussel tigres 2.50

Crisp fried lamb sweetbreads with crushed herbs 2.50

Gazpacho 2.50 per cup (v)

Escalivada on coca bread 2.50

Queen scallop tempura 3

Fresh oysters 3

Crisp fried Calamari 3

Queen scallop ceviche 3.25

Crab on toast 3.50

Morcilla & quail eggs 3.50

Tempura oysters with ceviche 3.50

Salt cod brandada with squid ink 3.50

Grilled skewers of Presa Iberica , piquillo peppers 5.00

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