

PARA PICAR

Pimientos de Padrón	5
Banderilla	2.5
Bread & Arbequina Olive Oil	2
Pan con Tomate (each)	2.8
Sobrasada Croquetas (2)	4.8
Marcona Almonds	3
Marinated Olives	3

COLD MEATS

Salchichones Vascos	7.5
Paletilla Ibérica 5J	14.8
Coppa Ibérica	12.5
Bull Blanc Cal Rovira	6.5

FRITURAS

Bocadillo de Calamar	7.5
Chicken Wings, Harissa Alioli	6.5
Stuffed Courgette Flower	7.8
Soft Shell Crab	10.8
Gambetas	6.8
Chipirones	6.8
Prawn Tempura (each)	4.6

SEAFOOD

Salt Cod Brandada	5.8
Cuttlefish Empanada	7.5
Arroz Negro	14.8
Diver Caught Scallop Ceviche	8.6
Crab Bun	8.8
Oyster Vinaigrette	3.5

CHARGRILL

Roast Milk Fed Lamb	14.6
Chorizo, Patatas a lo Pobre	8.5
Solomillo de Ternera	16.8
Butifarra Encebollada	8.8
Calves liver	12.6

MEAT

Pork Belly, Mojo Verde	12.6
Rabo de Toro	9.5
Milk Fed Lamb's Sweetbreads	12.8
Braised Ox Tongue	6.8

TORTILLAS Y HUEVOS

Classic Tortilla	6
Chorizo Tortilla	7.8
Huevo Frito con Pisto	7.6
Huevo Frito con Sonsos	5.8
Poached Duck Egg on Brioche	8.5
Pheasant Egg & Morcilla de Burgos on Toast	6.5
Jersey Royals, Scrambled Eggs & Paletilla ibérica	7.8
Migas con Morcilla Patatera y Papada ibérica	6.8

VEGETABLES

Leeks Vinaigrette	5.8
Roast Peppers, Anchovies & Pan de Coca	6.5
Baby Gem, Botarga, Walnuts, Pancetta & Manchego	6.8
Ensaladilla Rusa	6.5
Patatas Bravas	5.8
Tomato, Fennel & Avocado salad	7.5

DESSERTS

Arroz con Leche	6.5
Torrijas	6.8
Leche Frita	6.5
Cuajada	6.5
Tarta de la Casa	6.8
Ice Cream (each)	2.5
Orange sorbet	6.5
Lemon sorbet	6.5
Selection of Spanish Cheese	12

barrafina



CASA MARIOL, VERMUT NEGRE

GLASS 6

Made in Catalonia from 100 % macabeo grapes, this vermut is darkened with unripe, green walnuts and macerated with spices and herbs in oak for six months.

We serve it traditionally with ice and soda, garnished with orange, lemon and olives. It is a wonderfully refreshing aperitif.

OPENING HOURS

Monday to Saturday Lunch 12–3pm Dinner 5–11pm

We also have a private dining area on the lower ground floor for up to 28 guests. Please ask a member of staff for details or email events@barrafina.co.uk.

43 Drury Lane, Covent Garden, London.
www.barrafina.co.uk

[@BarrafinaDRln](https://twitter.com/BarrafinaDRln) [@barrafinadrurylane](https://www.instagram.com/barrafinadrurylane)

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. Please ask a member of staff for information if you have a food allergy or intolerance.

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
Tio Diego Amontillado - Valdespino - fresh, caramelized and nutty	6.5/45
Palo Cortado Cayetano del Pino - elegant yet intense, nutty	7.5/50
Emperatriz Eugenia Very rare Oloroso Lustao - complex, nutty and dry oloroso	8.5/40
Alameda 500ml Oloroso Cream - Hidalgo - semi sweet with hazelnuts	5.5/28
Pedro Ximenez Emilio Hidalgo - super sweet with raisins	6.5/44

CAVA glass 125ml / bottle

Pares Balta Brut Cava Penedés	5.5/30
Pere Ventura Tresor Rosé Cava 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 2014 Aragon (Macabeo)	4/19
Pazo de Mariñan 2014 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 2012 Terras Gauda Rías Baixas (Caiño Blanco)	55
Belondrade y Lurton 2013 Rueda (Verdejo)	70

ROSADO

Tremendus 2014 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 2014 Navarra (Graciano)	5.5/28
Karma de Drac 2012 Montsant (Garnacha/Cariñena)	6/30
Sierra Cantabria Crianza 2011 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 (Tempranillo)	7.5/38
Humilitat 2012 Massard-Brunet 500ml carafe M Priorat (Garnacha/Carignan)	8.5/34
Rioja Reserva Viña Ardanza 2007 Rioja (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