

barratina

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PRIVATE DINING  
AND EVENTS

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10 ADELAIDE STREET LONDON WC2N 4HZ

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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 space has beautiful curved walls, high ceilings & an open plan kitchen where our Chefs will prepare your selected menu. Tucked into the alcoved walls are our sherry & wine cellars which can be explored with an aperitif.

It is an ideal space for private or business lunches & dinners, drinks & pintxos receptions.

For further details and prices please contact the events team on [events@barrafina.co.uk](mailto:events@barrafina.co.uk) or telephone 020 7440 1486



The Chef's dining bar for up to 8 guests

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## SEATING ARRANGEMENTS

The private dining space is able to accommodate groups of up to 32 seated on rectangular dining tables.

Seating plans are shown opposite.

Table capacities:

12 seated on one rectangular table

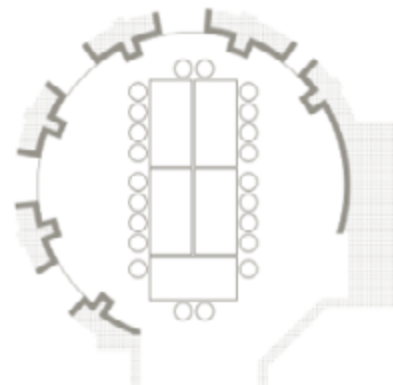
22 seated on one long rectangular table

32 seated on 4 small rectangular tables

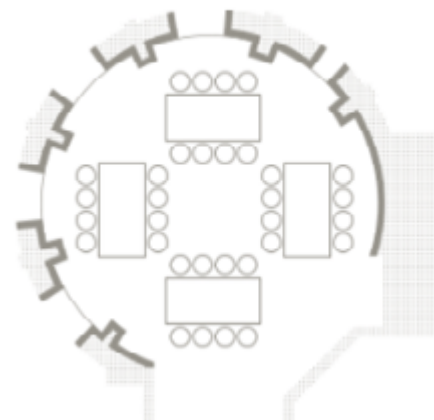
60 standing

The room is equipped with a plasma screen, AV set-up and wi-fi.

22 Seated



32 Seated



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## STANDING RECEPTIONS

With the dining tables removed, the space is ideal for a standing drinks reception.

We can offer a selection of Spanish wines, beer & Sherry as well as jugs of cocktails.

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

Maximum capacity: 60 standing

60 Standing



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## FEASTING MENUS

Our Executive Head Chef Angel Zapata Martin has designed our menus to offer a taste of traditional cooking from across the vast and varied provincias of Spain.

Our menus are designed as 'feasting' menus with your selected dishes served for your party to share. We happily cater for vegetarian & vegan guests in addition to this.

## HOW TO ORDER

Please choose a Para Picar option, 1 main course dish, 2 side dishes & a dessert. This is for your party to share.

Please provide us with a list of all dietary requirements, we cater for these guests separately.

The final menu cost will be determined by which main course dish & which Para Picar selection you choose.



Subject to change.

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

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## PARA PICAR

A selection of our favourite tapas dishes.

These will come to the table for your party to share. Please choose either option 1 or 2.

### OPTION 1

Bread & olive oil  
Pimientos de Padrón  
Cecina croquetas  
Escalivada on coca bread, parsley all-i-oli  
Green asparagus & romesco  
Chipirones  
Patatas bravas  
Esqueixada de bacalao



### OPTION 2 (£10 supplement per guest)

Pan con tomate  
Artichokes & all-i-oli  
Coca bread, butifarra del perol  
Fresh oysters  
Cuttlefish croquetas  
Quisquilla & lime mayonnaise  
Anchovies Cantabrico "000"  
Paletilla Ibérica de Bellota 5J



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## MAIN COURSE DISHES

Please choose one of the following main course options, this is for everyone in your party to share.

The menu price includes the Para Picar, accompanying side dishes & dessert.  
Prices are per head.

Merluza en salsa verde 45/pp

A traditional Basque dish. Fillets of hake cooked with garlic & fresh parsley  
Served with cuttlefish 'al ajillo'.

Roast corn-fed chicken 45/pp

Cooked with a rich tomato & brandy sauce, apricots & pine nuts.

Crisp pork belly 53/pp

Slow cooked with a rich sherry sauce.

Confit salt cod 'a la Catalana ' 55/pp

A traditional Catalan dish. The cod is confit in olive oil and served with sofrito & all-i-oli.

Fish of the day 60/pp

Grilled & served with roasted garlic & espelette peppers .

Ibèrian pork cheeks 60/pp

Slow cooked with red wine.

Whole milk-fed lamb 65/pp

Braised with onions, garlic & bay leaf.

Cabrito shoulder 75/pp

Braised with Pedro Ximenez, onions, garlic & bay leaf.

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## MAIN COURSE DISHES CONTINUED

### ARROCES

All arroz dishes are cooked with Illa de Rui arroz from the Delta del Ebro.

Arroz de Mantanza 60/pp

Corn-fed chicken, morcilla, rabbit & seasonal vegetables.

Paella Marinera 65/pp

Seasonal seafood from the Mediterranean. May include crab, monkfish, mussels & clams.

Paella Paisana 60/pp

Made with the season's best vegetables. Suitable for both vegans & vegetarians (minimum 6).



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## MAIN COURSE DISHES CONTINUED

### BARRAFINA SPECIALS

Whole Segovian suckling pig 75/pp  
Roasted & served whole at the table.

Chuletón de Rubia Gallega 100/pp  
A Galician speciality, 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 results in meat marbled with fat. After being hung for 25 days the meat develops a deep red colour, great texture and flavour. Served medium rare, on the bone.

Arroz de carabineros £100/pp  
A luxurious rice dish, rich in flavour from the carabineros.

La Mariscada Gallega 130/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.



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## SIDE DISHES

Please select 2 of the following side dishes for your party to share.

Green salad

Smoked peppers

Radicchio, mizuna & chicory

Confit shallots

Frisée, sorrel, spring onion & spinach

Grilled leeks vinaigrette

Roast chervil & parsley roots

Spinach, pancetta, pine nuts & raisins

Sweet potatoes 'al caliu'

Papas arrugas & mojo verde

Confit potatoes, garlic & piquillo peppers

Roasted potatoes, garlic & sherry

Santa Pau white beans, pan fried with all-i-oli

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## VEGETARIAN MENU 45/pp

Para Picar

Bread & olive oil  
Pimientos de Padrón  
Pan con tomate  
Patatas bravas  
Broccoli & romesco

*Please select one of the following main courses for all the vegetarian guests in your party.*

Escalivada  
Roast aubergine, courgette, onion & pepper. Coca bread & romesco.

Tortilla

Crisp fried artichokes & all-i-oli

Parrillada de Verdura  
Seasonal grilled vegetables with romesco.

## VEGAN MENU 45/pp

Para Picar

Bread & olive oil  
Pimientos de Padrón  
Pan con tomate  
Tomato & olive salad 'pipirrana'  
Broccoli & romesco

*Please select one of the following main courses for all the vegetarian guests in your party.*

Escalivada  
Roast aubergine, courgette, onion & pepper. Coca bread & romesco.

Parrillada de Verdura  
Seasonal grilled vegetables with romesco.

Artichoke fritura  
Crisp fried artichokes with mojo rojo.

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## DESSERTS

Please choose 1 option for your party. We can offer suitable alternatives for any guests with dietary requirements.

Santiago tart, crème fraîche ice cream

Milhojas

Tarta de queso

Crema Catalana

Chocolate fritters, vanilla ice cream (£3 supplement)

Selection of Spanish cheeses

Sorbet - requires 48 hours' notice

Turrón £2.50 a piece, to have with coffee



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## PINTXOS

Ideal for standing receptions. Our pintxos are priced per piece.

We suggest ordering up to 3 pintxos per person for a pre-lunch or dinner selection or up to 8 for a reception.

Marcona Salted Almonds per bowl 3.8  
Marinated Manzanilla Olives per bowl 4

## VEGETABLES

Pimientos de Padrón 2.7  
Escalivada on coca bread 2.7  
Aubergine, goat's cheese & sundried tomatoes 3.20  
Banderilla 2.8  
Broccoli & romesco 3  
Artichokes all-i-oli 3.20  
Huevos rotos 3

## MEAT

Ibérico pintxos morunos 3.2  
Pigs trotters, gambas & mojo 3.7  
Torreznos, ganxet beans 3.2  
Butifarra de perol, piquillos 3.7  
A plate of jamón Ibérica de Bellota 5J 25 per plate, serves 4

## SEAFOOD

Tuna tartare 3.7  
Cod fish esqueixada 3.2  
Marinated queen scallop 3.2  
Cuttlefish croqueta 3  
Anchovies Cantabrico '000' with coca bread 3.8  
Baby gem, tuna ventresca, piquillos & piparras 3  
Octopus "a feira" 3.2  
Oyster 3.5

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[www.barrafina.co.uk](http://www.barrafina.co.uk)