

PARA PICAR

Pimientos de Padrón	5.75
Marcona Almonds	3.8
Manzanilla Olives	3.8
Crab Croquetas (2)	6.8
Pan con Tomate (each)	3.8
Toast and Alioli	3.8
Bread and Olive Oil	2.8
Banderilla	2.8

COLD MEATS

Paletilla Ibérica de Bellota 5J	16.5
Cecina de León	14.8
Fuet Selection	8
Chicharrón, Olive Oil & Lemon Juice	7

FRITURAS

Chipirones	8.5
Ortiguillas	7
Salt Cod Fritters	7
Artichokes, Alioli	8.5
Oyster, Lime & Chillies (each)	3.9
Suckling Pig's Ears	6.8
Milk Fed Lamb's Brain	10.6
Herb Crusted Rabbit Shoulder	9.5
Stuffed Courgette Flower	8.5

TORTILLA

Classic	8
Gambas, Ajetes and Setas	9
Morcilla and Piquillo Pepper	9

SEAFOOD

Arroz de Marisco	16.5
Prawn and Bonito Carpaccio	8
Queen Scallop Ceviche (each)	3.7
Tuna in Tomato Sauce	10.5
Crab on Toast	8.8

CHARGRILL

Bocadillo de Calamar Ecebollado	8
Iberian Pork Ribs	13.8
Chicken Wings, Mojo Picón	7.8
Milk Fed Lamb's Kidneys	9
Tapa de Entrecot Gallego	9.8

MEAT

Pintxos Morunos	10.5
Braised Ox-Tongue, crushed Potatoes	8.8
Suckling Pig	13.8
Frit Mallorquín	8.5
Quail Escabeche	9.8

VEGETABLES

Fennel, Comice Pears and Radish	8
Yellow Chicory, Don Bocarte Anchovies and Salmorejo	9.5
Judión, Fennel, Smoked Salmon	7
Papas Aliñadas	7
Escalivada con Pan de Coca	7.5
Portobello Mushroom Carpaccio	6.8
Green Salad	4.5

DESSERTS

Milhojas	8.5
Pear in White Wine Sauce	8
Flan	6.8
Doughnuts and Chocolate Sauce	7.5
Ice Cream and Sorbets (each)	2.5
Selection of Spanish Cheeses	12.8
Selection of Turrón	7

barrafina



HART BROS SPECIAL SELECTION Manzanilla Pasada en Rama

GLASS 6.5 BOTTLE 42

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.

OPENING HOURS

Monday to Saturday Lunch 12–3pm Dinner 5–11pm
Sunday 1–3.30pm, 5.30–10pm

We also have a private dining area on the lower ground floor for up to 32 guests. Please ask a member of staff for details or email events@barrafina.co.uk

10 Adelaide Street, Covent Garden, London. www.barrafina.co.uk

[@BarrafinaADst](https://twitter.com/BarrafinaADst) [@barrafinadelaidestreet](https://www.instagram.com/barrafinadelaidestreet)

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 500ml Manzanilla-Hidalgo - salty, yeasty and tangy	6/28
Fino Cesar Florido Fino - complex nutty Fino	6.5/42
Hart Bros SPECIAL SELECTION Manzanilla Pasada en Rama - complex, fresh and nutty	6.5/42
Emperatriz Eugenia Very rare Oloroso Lustao - complex, nutty and dry oloroso	10.5/56
Palo Cortado Cayetano del Pino - elegant yet intense, nutty	8.5/52
Tio Diego Amontillado - Valdespino - fresh, caramelized and nutty	6.5/45
Pedro Ximenez 50cl Emilio Hidalgo - super sweet with raisins	6.5/32
Alameda 500ml Oloroso Cream - Hidalgo - semi sweet with hazelnuts	6.5/32

CAVA glass 125ml / bottle

Pares Balta Brut Cava Penedés	6.5/35
Marta Passio Reserva Rose Brut 2014 Penedés (Macabeo/Xarel-lo/Parellada)	7/40
Gramona Gran Reserva 2012 Penedés (Xarel-lo/Macabeo/Chardonnay)	60
Raventos De Nit Rose 2014 Penedés	58

BLANCO glass 125ml / bottle

Raimat Ventada 2016 Catalunya (Garnatxa)	5/25
Pazo de Mariñan 2016 Monterrei (Godello/Treixadura)	5.5/28
Cuatro Rayas 2016 Verdejo Viñedos Rueda (Verdejo)	6/32
Catalan Eagle 2015 La Bascula Terre Alta (Garnacha Blanca/Viognier)	6.5/34
Txakoli Ameztoi 2016 Guetaria (Hondarribi-zuri)	7/38
Godeval 2016 Valdeorras (Godello)	7.5/42
The Flower & the Bee 2015 Coto de Gomariz Ribeiro (Treixadura)	7.5/42
Navaherreros White 2015 Madrid (Albillo)	8/44
Hacienda del Ternero 2014 Rioja (Viura)	9/48
Hart Bros Albariño 2014 Angel Sequeiros Rías Baixas	9/48
La Mar 2013 Terras Gauda Rías Baixas (Caiño Blanco)	65
Belondrade y Lurton 2015 Rueda (Verdejo)	80

ROSADO

Tremendus 2016 Honorio Rubio Rioja (Viura/Garnacha)	6/32
Las Fincas 2016 Chivite Navarra (Garnacha/Tempranillo)	7/38

TINTO glass 125ml / bottle

Nuviana 2015 Aragon (Tempranillo/Cabernet Sauvignon)	5/25
El Mago Organic 2015 Terra Alta (Garnacha)	5.5/28
Viña Zorzal 2014 Navarra (Graciano)	6.5/34
Vilosell 2014 Tomas Cusine Costers del Segre (Tempranillo/Cabernet)	7/38
Hart Bros Tinto 2015 Galicia (Souso/Caiño/Mencia)	7.5/42
Bhilar Plots 2014 Rioja (Tempranillo, Garnacha, Graciano)	8/44
Pago de los Capellanes 2016 Ribera del Duero (Tinta del Pais)	8/44
Navaherreros Tinto 2014 Madrid (Garnacha)	9/46
Humilitat 2014 Massard-Brunet Priorat (Garnacha/Carignan)	9.5/50
Rioja Reserva Valenciso 2009 (Tempranillo)	11/58
Martinet Bru 2014 Mas Martinet Priorat (Garnacha/Syrah)	58
Aalto 2014 Bodega Aalto Ribera del Duero (Tempranillo)	82