



barratina

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PRIVATE DINING  
AND EVENTS

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43 DRURY LANE  
LONDON WC2B 5AJ

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Barrafina Drury Lane is located at the northern end of Drury Lane, well positioned for Covent Garden, The Royal Opera House and the surrounding theatres.

The restaurant has a lower ground floor space that can be booked for private dining and events. The space includes a private kitchen where a dedicated Chef cooks for the day's party.

The private dining room can seat up to 24 guests for lunches and dinners. The space is also suitable for breakfasts and meetings.

For further details and prices please contact the events team on [events@barrafina.co.uk](mailto:events@barrafina.co.uk) or telephone 020 7440 1456.





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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.



All of our menus are seasonal and therefore 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

Jamon croquetas

Boquerones & manzanilla olives

Coca bread, goat's cheese, sobrasada & honey

Banderillas

Morcon Iberico, picos bread

Pimientos de Padrón

Queen scallop gratin

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

Pan con tomate

Paletilla 5J

Langostino de Sanlúcar, citrus a-li-oli

Tuna, ajoblanco

Marinated stone bass

Fresh oyster, vinagretta

Cuttlefish croquetas

Ensaladilla Rusa



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## MAIN COURSE DISHES

Please choose one of the following main course options.

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

Hake bilbaina 45/pp

A traditional Basque dish made with fillets of hake, cooked with Txakoli, tomato & herb 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 pepper.

Crisp pork belly 53/pp

Slow cooked with a rich sherry sauce.

Pyrenean lamb ribs 70/pp

Frit mallorquin & sobrasada.

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## BARRAFINA SPECIALS

Chuleton de Rubia Gallega o Casina Asturiana      100/pp  
Grilled in the Jospier, served with sea salt & Arbequina olive oil.

Whole braised cabrito      75/pp  
Tender & delicate, cooked with sherry, onions, garlic & bay.

Whole Segovian suckling pig      75/pp  
Roasted in a traditional way with lemon, thyme, bay & sherry.

Mariscada      130/pp  
A fiesta of the very best seasonal seafood. The selection will depend on availability & may include carabineros, gamba roja, langoustine, scallops & queen scallops, mussels, razor clams, sea urchins & oysters.

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



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## SIDE DISHES

Green salad

Smoked peppers

Braised chicory

Confit shallots

Grilled leeks vinaigrette

Seasonal roasted roots

Seasonal greens, pancella, pine nuts & raisins

Sweet potatoes 'al caliu'

Papas arrugas & mojo verde

Confit potatoes, garlic & piquillo peppers





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## VEGETARIAN MENU 45/PP

Para Picar

Bread & olive oil  
Pan con tomate  
Coca bread, sobrasada vegana, goats cheese & honey  
Pimientos de Padrón  
Patatas bravas  
Broccoli & romesco

Choose one of the following main course options for your vegetarian guests:

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

Tortilla classica OR paisana

Crisp fried artichokes  
Romesco & quail egg.

Parrillada de Verduras  
Manchego crumble & mojo rojo.

## VEGAN MENU 45/PP

Para Picar

Bread & olive oil  
Pan con tomate  
Coca bread, sobrasada vegana  
Pimientos de Padrón  
Green salad  
Broccoli & romesco

Choose one of the following main course options for your vegan guests:

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

Parrillada de Verduras  
Seasonal grilled vegetables, romesco.

Crisp fried artichokes  
Mojo verde.

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## DESSERTS

Choose one option for your party

Crema Catalana

Tarta de queso Idiazabal

Lemon verbena, orange or seasonal fruit sorbet - requires 48 hours' notice

Turrón ice cream

Chocolate tart, vanilla ice cream (£3 supplement)

Tarta de Santiago, quince & creme fraiche ice cream (£3 supplement)

Selection of Spanish cheeses

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 3.8

Marinated manzanilla olives 4

### VEGETABLES

Pan con tomate 2

Manchego & membrillo 2.2

Baby gem bites 3

Escalivada on coca bread, flamed a-li-oli 3

Protobello croqueta 3

Patatas bravas 3.2

### SEAFOOD

Banderilla 2.8

Anchovies Cantabrico '000' with coca bread 4

Octopus & smoked paprika 3.2

Cuttlefish croquette 3

Chipirones planca, black a-li-oli & paprika 3.5

Tuna marinated & ajoblaco 3.2

Stone bass marinated, on toast 3

Oyster vinagreta 4

### MEAT

Paletilla Iberica 17.5 per plate, serves 4

Morcon Iberico 12.5 per plate, serves 4

Smoky ox tongue 10.8 per plate, serves 4

Ham croqueta 3

Pork belly & red wine sauce 3.5

Buttifara perol, confit potatoes 3.7

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**barrafina**

COAL DROPS YARD, KINGS CROSS, LONDON, NIC 4AB

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