



barratina

PRIVATE DINING
AND EVENTS

43 DRURY LANE
LONDON WC2B 5AJ

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 or telephone 020 7440 1456.



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ARRANGEMENTS

The private dining space is able to accommodate parties from 8 to 24 seated on rectangular dining tables. Table plans are shown opposite.

Capacities:

12 seated on one rectangular table

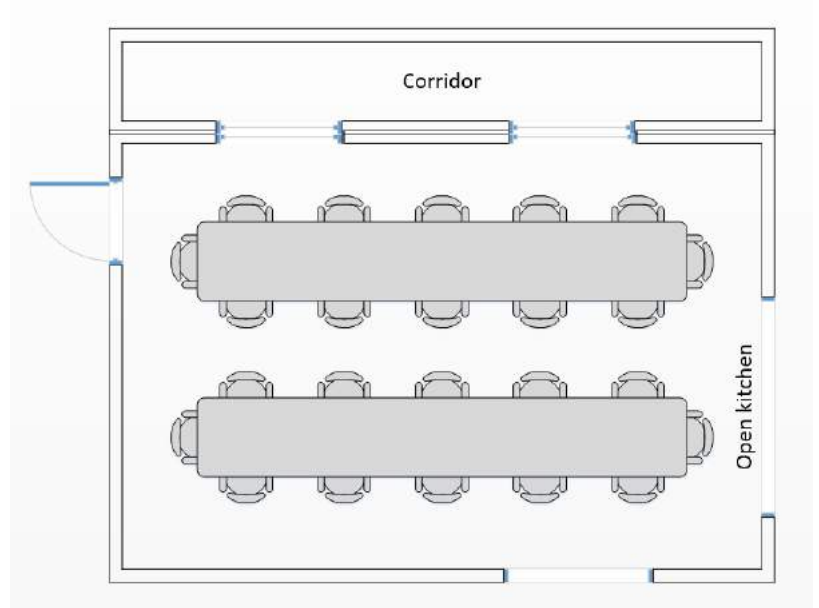
18 seated on one long rectangular table

24 seated on two long rectangular tables

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



The private dining space set for 24



FEASTING MENUS

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 and 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 .

Banderillas

Bread & Olive Oil

Salchichon

Queen Scallop Ceviche

Tuna Tartare

Ensaladilla Rusa

Gambas & Salsa Rosa

Coca Bread, Goat's Cheese Mousse,
Sobrasada & Honey

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 **40/pp**

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

Patatas a lo Pobre

Broccoli, chilli & ajillo

CRISP PORK BELLY **48/pp**

With a red wine sauce.

Patatas a lo Pobre

Broccoli, chilli & ajillo

ARROZ MELOSO

55/pp

A beautifully rich and smoky dish made with Calasparra rice, slow cooked tomatoes, fresh basil & red mullet or squid.

Green Salad

BARRAFINA SPECIALS

LEG OF LAMB **65/pp**
Braised with sherry, onions, garlic & bay for three hours until tender.
Served on the bone.

Patatas a lo Pobre
Green Salad

WHOLE BRAISED CABRITO **65/pp**
Tender & delicate, cooked with sherry, onions, garlic & bay.
Roast Potatoes, Piquillo Peppers
Green Salad

Whole baked fish with lemon, garlic & parsley. Served on the bone.
Prices per person.
Subject to availability.

SEA BASS **48/pp**
Patatas a lo Pobre
Fennel & Pesto

WHOLE SEGOVIAN SUCKLING PIG **65/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



VEGETARIAN DISHES

Choose one of the following main course options for vegetarian guests.

40/pp

Tortilla Paisana

Classic Tortilla

Escalivada (Roast Aubergine, Courgette, Onion & Peppers)

DESSERT

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

Chocolate Tart

Almond Tart & Ice Cream

Apple Tart & Ice Cream

Sorbet - requires 48hrs notice

Selection of Spanish Cheeses



BARRAFINA PINTXOS LIST

Pintxos are ideal to serve to your party with an aperitif.

The pintxos are priced per piece unless otherwise stated.

Choose up to 5 different pintxos for your party.

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|--|----------|------------|--|------------|
| Marcona Salted Almonds | per bowl | 3.8 | Fresh Oysters, Cucumber, Coriander & Chilli Vinaigrette | 3.5 |
| Pan con Tomate | | 1.6 | Crab on Toast | 3.8 |
| Coppa Iberica | | 1 | Beef Tartare | 5.5 |
| Manchego & Membrillo | | 1.8 | Ensaladilla Rusa on toast | 2.5 |
| Gordal Olives marinated with Orange & Oregano | | 1.6 | Tuna Tartare | 2.8 |
| Coca Bread, Piquillo & Anchovies | | 1.8 | Escalivada on Coca Bread | 2.8 |
| Octopus & Smoked Paprika | | 1.8 | | |
| Tortilla with al-i-oli | | 1.6 | | |
| Baby Gem Bites | | 1.8 | | |
| Pork Belly & Red Wine Sauce | | 2.8 | | |



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OPENING HOURS

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

Sunday Lunch 1pm - 3.30pm Dinner 5.30pm - 10pm

43 Drury Lane, Covent Garden, London.

www.barrafina.co.uk



@BarrafinaDRln



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