

barratina

PRIVATE DINING
AND EVENTS

COAL DROPS YARD, LONDON, NIC 4AB

The private space at Barrafina Kings Cross is situated within the brand new Barrafina at Coal Drops Yard.

The dining room is a light & bright space, with full length windows overlooking the Regent's Canal.

The dining room can accommodate up to 24 guests for standing receptions, lunches & dinners.

For further details and prices please contact the events team on events@barrafina.co.uk or telephone 020 7440 1486





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.

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
Banderillas
Morcilla croquetas
Cecina
Salchichon 5J
Patatas bravas
Marinda tomato with ricotta



OPTION 2 (£10 supplement per guest)

Pan con tomate
Mussel escabete
Fresh oyster, vinaigrette
Chirirones
Langostino de Sanlúcar
Cured monkfish
Mojama, almonds & olive oil
Jamón Ibérico 5J



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.

Merluza en salsa verde 45/pp

A traditional Basque dish. Fillets of hake cooked with garlic & fresh parsley
Served with confit shallots and Jamón.

Crisp pork belly 53/pp

Slow cooked with a rich sherry sauce - requires a minimum of a week's notice.

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.

Pyrenean lamb ribs 70/pp

Frit Mallorquin & sobrasada .

MAIN COURSE DISHES CONTINUED

ARROCES

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

Arroz negro 60/pp

With Iberian pork ribs & artichokes.

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).



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.



SIDE DISHES

Choose two side dishes to accompany your main course.

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

Green salad

Smoked peppers

Braised chicory

Confit shallots

Grilled leeks vinaigrette

Roast chervil & parsley roots

Seasonal greens, pancetta, pine nuts & raisins

Sweet potatoes 'al caliu'

Papas arrugas & mojo verde

Confit potatoes, garlic & piquillo peppers

VEGETARIAN MENU 45/pp

Para Picar

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

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

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

Tortilla

Crisp fried artichokes & all-i-oli

Parrillada de Verduras
Seasonal grilled vegetables with pesto & manchego.

VEGAN MENU 45/pp

Para Picar

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

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

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

Parrillada de Verdura
Seasonal grilled vegetables, romesco.

Crisp fried artichokes with mojo verde.

DESSERTS

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

Arroz con leche

Tarta de queso

Crema Catalana

Lionesa, vanilla ice cream & chocolate sauce (£5 supplement)

Selection of Spanish cheeses

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

Banana, Crème fraîche or turrón ice cream - requires 48 hours' notice

Turrón £2.50 a piece, to have with coffee



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

Pimientos de Padrón 2.7

Aubergine, goat's cheese & sundried tomatoes 3.2

Banderilla 2.8

Artichokes all-i-oli 3.2

Huevos rotos 3

Beetroot salmorejo 3.6

Broccoli & romesco 3

MEAT

Empanadillas de cochinillo 5

Cecina 2.7

Calamar and butifarra bun 4.5 half /9 whole

Chicken & prawn toast, ajillo 3.7

A plate of jamón Ibérico de Bellota 5J 25 per plate, serves 4

A plate of salchichón 5J 10.5 per plate, serves 6

SEAFOOD

Sea bass tartare 3.7

Cured monkfish 3.5

Chipirones 3.5

Langostino de Sanlúcar 2.8

Anchovies Cantabrico '000' with coca bread 3.8

Ensaladilla Rusa 2.5

Fresh oyster 3.5

Fried oyster with espellette all-i-oli 3.5

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