

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 20 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.

Please choose a Para Picar selection, a main course dish, side dishes and a dessert. The final menu cost will be determined by which main course dish & which Para Picar selection you choose.

Should you wish to offer your guests more than one main course option, please choose one meat dish & one fish or rice dish which will allow your party to try both.



All of our menus are seasonal and therefore subject to change.

* Please do let us know if you would prefer us to serve & plate the food for you.

A discretionary service charge of 12.5% will be added to your bill.

Prices include VAT at 20%.

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
Jerusalem artichoke salad

OPTION 2 (£10 supplement per guest)

Pan con tomate
Mussel escabete
Fresh oyster, vinagrette
Calamar a la Andaluza
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 40/pp

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

Crisp pork belly 48/pp

Slow cooked with a rich sherry sauce

Confit salt cod 'a la Catalana' 50/pp

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

Fish of the day 55/pp

Grilled & served with roasted garlic & espelette peppers

Pyrenean lamb ribs 65/pp

Frit Mallorquin & sobrasada

ARROCES

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

Arroz negro 55/pp

With Iberian pork ribs & artichokes

Paella Marinera 60/pp

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

Paella Paisana 55/pp

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



BARRAFINA SPECIALS

Whole Segovian suckling pig 70/pp
Roasted & served whole at the table

Arroz de carabineros £95/pp
A luxurious rice dish, rich in flavour from the carabineros

La Mariscada Gallega 125/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 do not hesitate to ask for recommendations.

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 40/pp

Para Picar

Bread & olive oil
Pimientos de Padrón
Pan con tomate
Patatas bravas
Jerusalem artichoke salad

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 40/pp

Para Picar

Bread & olive oil
Pimientos de Padrón
Pan con tomate
Tomato & olive salad
Jerusalem artichoke salad

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

Choose one option for your party

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 3.8

VEGETABLES

Pimientos de Padrón 2.5

Aubergine, goat's cheese & sundried tomatoes 3

Banderilla 2.8

Jerusalem artichoke fritura, mojo rojo 2.8

Artichokes all-i-oli 3

Huevos rotos 2.8

Beetroot salmorejo 3.5

MEAT

Empanadillas de cochinillo 4.8

Cecina 2.5

Calamar and butifarra bun 4.5 half /9 whole

Chicken & prawn toast, ajillo 3.5

A plate of jamón Ibérico de Bellota 5J 23 per plate, serves 4

A plate of salchichón 5J 9.5 per plate, serves 6

SEAFOOD

Sea bass tartare 3.5

Cured monkfish 3

Calamar a la Andaluza 3.2

Langostino de Sanlúcar 2.5

Anchovies Cantabrico '000' with coca bread 3.5

Ensaladilla Rusa 2.25

Fresh oyster 3

Fried oyster with espellette all-i-oli 3

barrafina

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

www.barrafina.co.uk