

PRIVATE DINING & GROUP BOOKINGS



barrafina

bar
Daskal

parrillan

This PDF is interactive — click the menu below to jump to sections.

BARRAFINA

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PARRILLAN

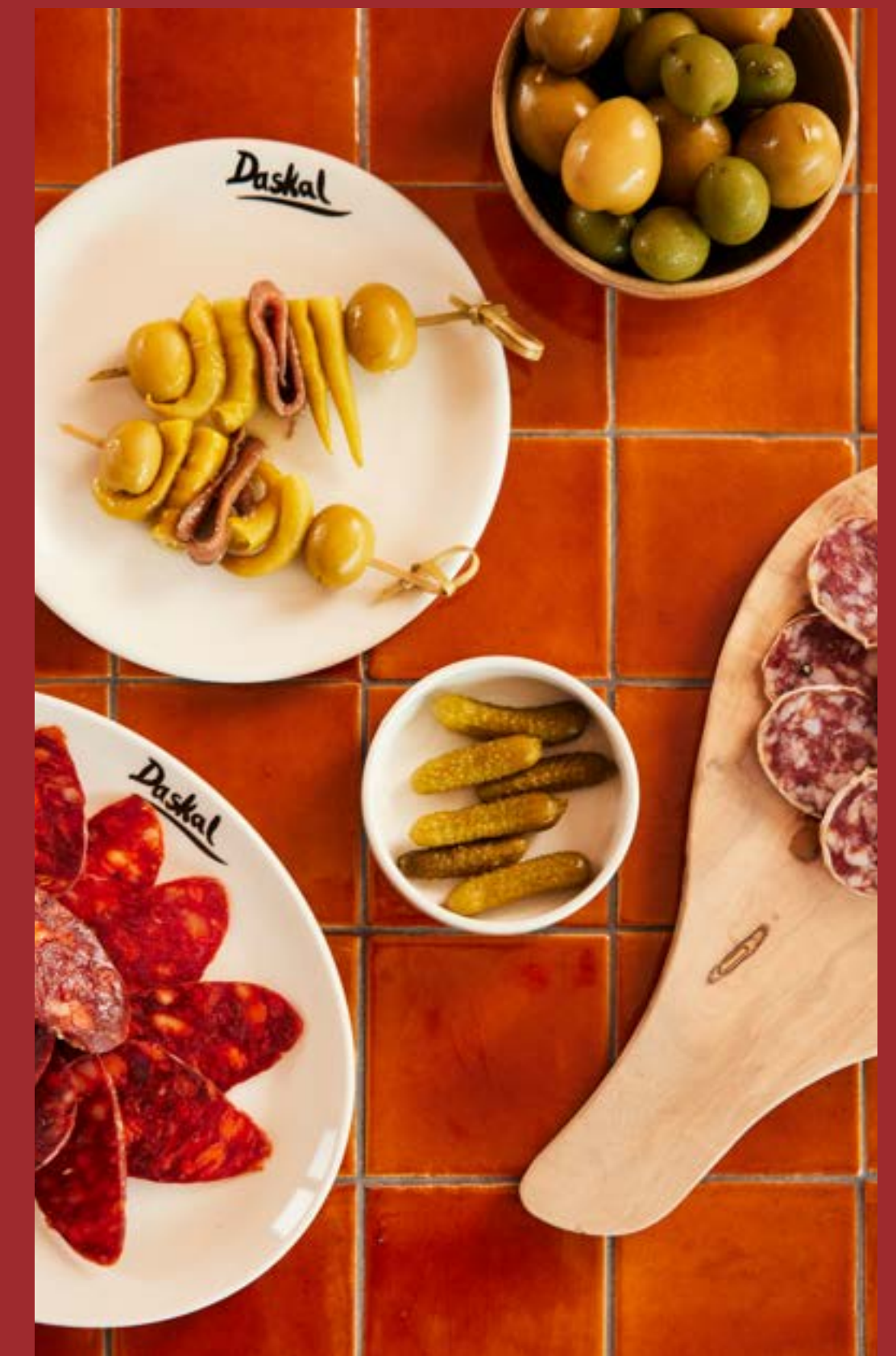
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BAR DASKAL

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BARRAFINA



BARRAFINA DRURY LANE

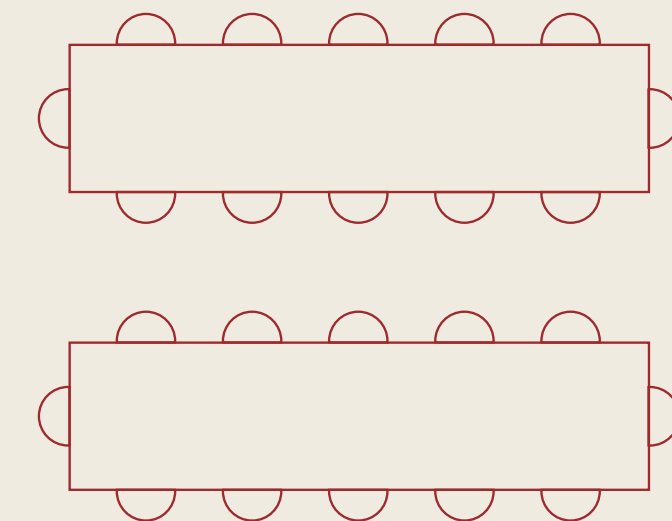
43 Drury Lane, Covent Garden, London WC2B 5AJ

Drury Lane has a warm-toned, inviting private dining room, with an open kitchen where guests can watch their dedicated chef at work. The space can seat between 8 to 24 guests.

The main dining room can accommodate groups of between 8 and 14 guests for non-exclusive bookings, with all guests dining from a set menu and no minimum spend required.



16 seated



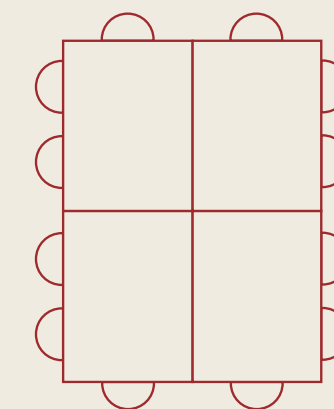
24 seated

BARRAFINA ADELAIDE STREET

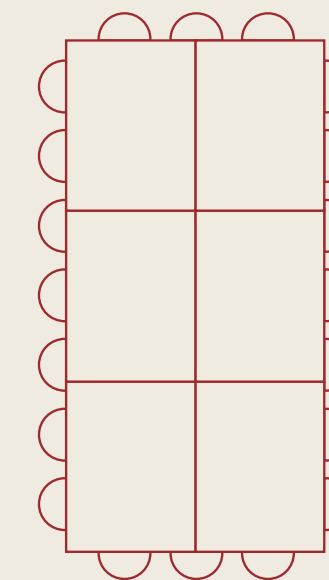
10 Adelaide Street, Covent Garden, London WC2N 4HZ

Barrafina Adelaide Street has a beautiful private dining room with an open kitchen where guests can watch the chefs at work. The space can seat between 8 to 30 guests, and can host standing drinks and pintxos receptions for up to 50.

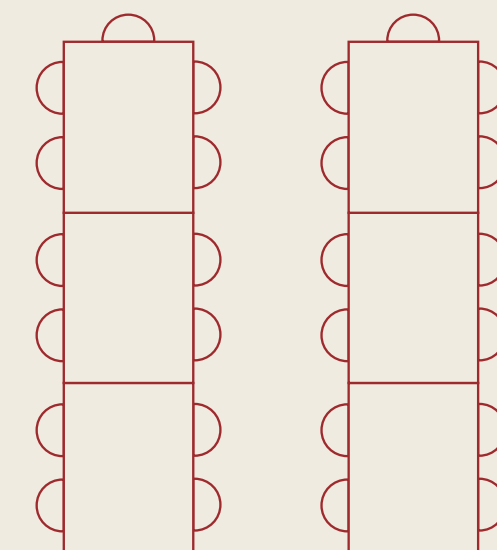
The main dining room can accommodate groups of between 8 and 14 guests for non-exclusive bookings, with all guests dining from a set menu and no minimum spend required.



12 seated



20 seated



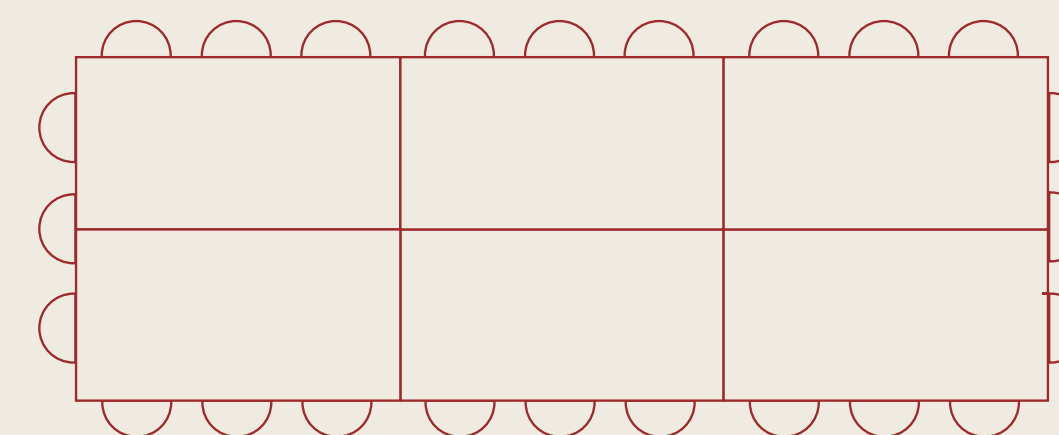
30 seated

BARRAFINA COAL DROPS YARD

Coal Drops Yard, Kings Cross London N1C 4AB

Coal Drops Yard boasts an elegant private dining room, bathed in natural light and offering stunning views of Regent's Canal. This high-ceilinged space accommodates 8 to 24 seated guests and is ideal for standing receptions, with room for up to 30 guests.

The main dining room can accommodate groups of between 8 and 14 guests for non-exclusive bookings, with all guests dining from a set menu and no minimum spend required.



24 seated

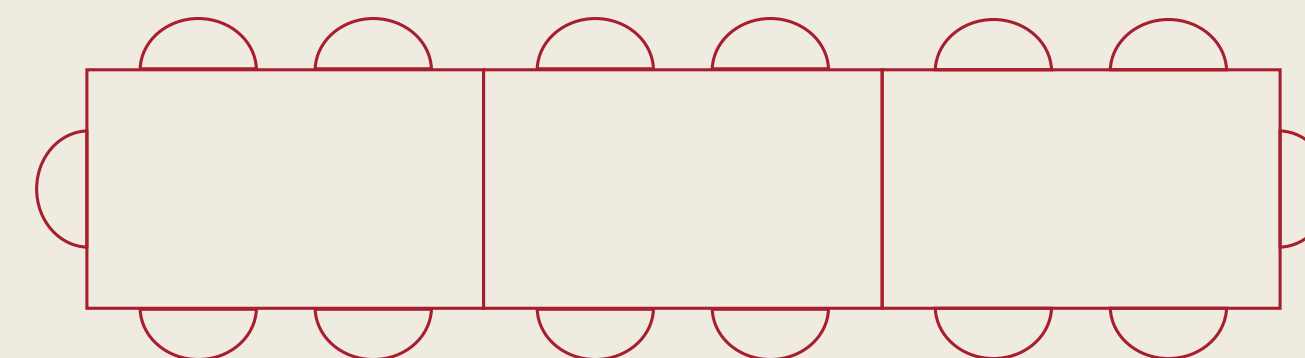
Email: cdyreservations@parrillan.co.uk

[Book here](#)

BARRAFINA BOROUGH YARD

2 Dirty Lane, London, SE1 9AB

‘The Snug’ at Barrafina Borough Yards can accommodate large group bookings between 8 and 14 guests, in a semi-private area.



14 seated

Email: byreservations@parrillan.co.uk

[Book here](#)

PINTXOS & ARRIVAL

COCKTAILS

Sangría 10
Negroni 12
Besos Salados 13
Al Fresco Spritz 13.5
Tontillo (non-alcoholic) 8.5
Sangría (non-alcoholic) 8.5

CAVA

Llopart Brut Reserva 62
(Xarel·lo/Macabeo/Parellada)
Llopart Brut Rosé 65
(Monastrell/Garnacha/Pinot Noir)

SHERRY

Manzanilla 'La Gitana' - Hidalgo-La Gitana 500ml 41
Manzanilla en Rama 'Harts Bros' – Hidalgo-La Gitana 72
Fino 'Del Puerto' - Lustau 72
Amontillado 'Tio Diego' - Valdespino 76
Palo Cortado 'Peninsula' - Lustau 76

VERMUT

Casa Mariol Negre 10
El Bandarra Rojo 11
Lustau Blanco 13

BEER

Estrella Galicia 6.5
Estrella Galicia 1906 7
Estrella Galicia 0.0% 5

PINTXOS

Marcona Almonds 4
Marinated Olives 5.5
Grilled Queen Scallop 4
White Anchovy Tostada 4.5

Please select a maximum of two pintxos per person if you are ordering olives and nuts. Note one portion of almonds or olives can be shared between 3 guests

All prices are inclusive of VAT. A 12.5% discretionary service charge will be added to the bill. There is a £1 per guest cover charge to include unlimited filtered still and sparkling water.

Email:
events@barrafina.co.uk

Phone:
020 7440 1486



FESTIVE MENU



£115 PER PERSON

Pan con Tomate

Ham Croquetas

Truffle Tortilla

Paletilla Ibérica de Bellota

Oyster with Caviar

* * *

Arroz de Carabinero

Turbot with Piquillo sauce

Txuleton

a premium cut of Galician Rubia Gallega

Patatas Bravas

Baby Gem Salad

* * *

Sorbete de Cava with Tejas de Almendra

Torcino de Cielo

Tarta de Manzana with Pasas

SIGNATURE MENU

£100 PER PERSON

Pan con Tomate
Ham Croquetas
Prawn and Piquillo Pepper Tortilla
Paletilla Ibérica de Bellota
Tuna Tartare

Arroz de Carabineros
Hake Vizcaina
Txuleton
a premium cut of Galician Rubia Gallega

Patatas Bravas
Baby Gem Salad

Tarta de Queso
Cremoso de Chocolate
Tarta de Santiago



ORIGINAL MENU



£70 PER PERSON

Pan con Tomate
Ham Croquetas
Chorizo Tortilla
Paletilla Ibérica de Bellota
Tuna Tartare

* * *

Arroz de Mariscos
Pork Cheeks with Saffron Puree

Patatas Bravas
Baby Gem Salad

* * *

Tarta de Queso
Cremoso de Chocolate

CLASSIC MENU



£60 PER PERSON

Pan con Tomate
Ham Croqueta
Classic Tortilla
Charcuteria Ibérica
Tuna Tartare

* * *

Arroz de Mariscos
Chicken Thigh with Romesco

Patatas Bravas
Baby Gem Salad

* * *

Tarta de Queso

CHEESE AND DIGESTIFS



SPANISH CHEESES

(16 per board)

Selection of three Spanish cheeses, served with
quince & crackers
each board serves 3 guests

SHERRY

Oloroso Cream 'Alameda' - Hidalgo-La Gitana 500ml 55

Pedro Ximenez - Emilio Hidalgo 500ml 60

ORUJO & LIQUEURS

Pacharan Etxeko 6

Anis del Mono 7

Pazo Crema de Licor 7

Pazo Hierbas 7

STANDING RECEPTIONS



PARA PICAR

- White Anchovy Tostada 4.5
- Marcona Almonds 4.5
- Citrus Marinated Olives 5.5
- Pan con Tomate 8.5
- Pimientos de Padrón 10.5
- Queen Scallop Ajillo 4.5
- Escalivada on Coca Bread 3.5

PINTXO

- Banderilla 5
- Lamb Moruno 4
- Prawn with Piquillo All I Oli 4
- Chicken Thigh with Romesco 3.5
- Aubergine Tempura with Honey 3
- Artichoke Fritura with All I Oli 3
- Tortilla 1.5

CROQUETAS

- Ham 3
- Mushroom 3
- Goat's Cheese & Spinach 3
- Cuttlefish 3

CHARCUTERIA 50G

- Paleilla Ibérica de Bellota 22
- Chorizo 10
- Salchichon 10
- Lomo Ibérico 12

POSTRES

- Tarta de Queso 3.5
- Cremoso de Chocolate 3.5
- Tarta de Santiago 3.5

PARRILLAN



PARRILLAN BOROUGH YARDS

4 Dirty Lane, London, SE1 9PA

Parrillan, taken from the Spanish word 'parrilla' meaning grill, celebrates cooking over fire.
Parrillan Borough Yards, in London Bridge, can accommodate large groups between 12 and 35 guests in the main restaurant.



Groups of over 14 guests, will be accommodated over multiple tables.

For bookings over 35 guests, please contact the events department to discuss exclusive hire.
byreservations@parrillan.co.uk

Email: byreservations@parrillan.co.uk

Book here

PARRILLAN COAL DROPS YARD

Coal Drops Yard, Stable Street, N1C 4AB

Parrillan Coal Drops Yard, has a beautiful covered and heated terrace.

Groups between 8 and 14 guests can be accommodated across one table in the main restaurant.



FESTIVE MENU



£80 PER PERSON

PARA PICAR

Pan con Tomate

Ibérico Cured Meats, Coca Bread

King Scallop, Jerusalem Artichoke, Truffle

ARROZ

Wild Mushrooms & Truffle Arroz, With All I Oli

FOR THE PARRILLA

Chargrilled Seabass

Txuleton

a premium cut of Galician Rubia Gallega

SIDES

Patatas Bravas

Green Salad

Escalivada

DESSERT

Piña Catalana

SIGNATURE MENU



£65 PER PERSON

PARA PICAR

Pimientos de Padrón

Pan con Tomate

Lomito Ibérico

ARROZ

Arroz de Temporada

FOR THE PARRILLA

Broccoli Parrillada

Lomo Bajo Beef

Prawn Pintxo

SIDES

Patatas Bravas

Green Salad

Escalivada

DESSERT

Piña Catalana

CLASSIC MENU



£50 PER PERSON

PARA PICAR

Pimientos de Padrón

Pan con Tomate

Manteca Ibérica

FOR THE PARRILLA

Moralejo Lamb Pintxo

Broccoli Parrillada

Txistorra Pintxo

Lagarto Ibérico

SIDES

Patatas Bravas

Green Salad

Escalivada

DESSERT

Guanaja Chocolate Fondant

STANDING RECEPTIONS



PARA PICAR

- Marcona Almonds 4
- Smoked Olives 5.5
- Tostada de Sardina 5.5
- Pan con Tomate 8.5
- Chargrilled Pimientos de Padrón 10.5
- Lomito Ibérico 12.5
- Torta de Barros Cheese 15

ARROZ

served as individual bowl

- Arroz de Verano 8
- Arroz de Matanza 9

PARRILLA

individual pintxo

- Confit Leeks, Manchego & Caramelised Onion 4.5
- Txistorra, Mojo Verde 4.5
- Lamb Moruno, Mojo Picón 5.5
- Prawn, Fino & Soy 6
- Scallop Ajillo 6.5

DESSERT

- Spanish Cheeses 6.5
- Tarta de Santiago 3.5
- Tarta de Queso 3.5

BAR DASKAL



BAR DASKAL BOROUGH YARDS

16 Park Street, London, SE1 9AB

Bar Daskal is a Spanish wine and cocktail bar named after the owners' grandfather Vladimir Daskaloff, an artist who worked under the name 'Daskal', and set up a home and studio in Estellencs, Mallorca. The bar offers an exclusively Spanish wine and sherry list with a selection of cocktails.



Bar Daskal can be hired exclusively for standing receptions for up to 55 guests, or partially for up to 25.

The top floor can accommodate meetings, breakfasts, lunches and dinners for up to 15 guests.

Please contact our events department for further details.

byreservations@parrillan.co.uk

Email: byreservations@parrillan.co.uk

[Book here](#)

FESTIVE MENU



£115 PER PERSON

Pan con Tomate
Ham Croquetas
Truffle Tortilla
Paletilla Ibérica de Bellota
Oyster with Caviar

* * *

Arroz de Carabinero
Turbot with Piquillo sauce
Txuleton
a premium cut of Galician Rubia Gallega

Patatas Bravas
Baby Gem Salad

* * *

Sorbete de Cava with Tejas de Almendra
Torcino de Cielo
Tarta de Manzana with Pasas

SIGNATURE MENU



£100 PER PERSON

Pan con Tomate
Ham Croquetas
Prawn and Piquillo Pepper Tortilla
Paletilla Ibérica de Bellota
Tuna Tartare

* * *

Arroz de Carabinero
Hake Vizcaina
Txuleton
a premium cut of Galician Rubia Gallega

Patatas Bravas
Baby Gem Salad

* * *

Tarta de Queso
Cremoso de Chocolate
Tarta de Santiago

ORIGINAL MENU



£70 PER PERSON

Pan con Tomate
Ham Croquetas
Chorizo Tortilla
Paletilla Ibérica de Bellota
Tuna Tartare

* * *

Arroz de Mariscos
Pork Cheek with Saffron Puree

Patatas Bravas
Baby Gem Salad

* * *

Tarta de Queso
Cremoso de Chocolat

CLASSIC MENU



£60 PER PERSON

Pan con Tomate
Ham Croquetas
Classic Tortilla
Charcutería Ibérica
Tuna Tartare

* * *

Arroz de Mariscos
Chicken Thigh with Romesco

Patatas Bravas
Baby Gem Salad

* * *

Tarta de Queso

STANDING RECEPTIONS



PARA PICAR

- White Anchovy Tostada 4.5
- Almonds 4
- Citrus Marinated Olives 5.5
- Pan Con Tomate 8.5
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PINTXO

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- Lamb Moruno 4
- Prawn with Piquillo All I Oli 4
- Chicken Thigh with Romesco 3.5
- Aubergine Tempura with Honey 3
- Artichoke Fritura with All I Oli 3
- Tortilla 1.5

CROQUETAS

- Ham 3
- Mushroom 3
- Goat's Cheese & Spinach 3
- Cuttlefish 3

CHARCUTERIA 50G

- Paletilla Ibérica de Bellota 22
- Chorizo 10
- Salchichon 10
- Lomo Ibérico 12

POSTRES

- Tarta de Queso 3.5
- Cremoso de Chocolate 3.5
- Tarta de Santiago 3.5

MEETINGS



BREAKFAST

- | | |
|-------------------------|--|
| Magdalenas 3.5 | Queso Fresco con Membrillo 3.5
Fresh cheese with quince |
| Churros con Chocolate 4 | Bocadillo de Chorizo 8.5 |
| Tortilla 4 | Requesón with Seasonal Fruit 7 |
| Pan con Tomate 8.5 | |

DRINKS

- Pot of Tea 4
English Breakfast, Earl Grey, Oolong
Green Tea (Serves 1)
- Fresh Mint Tea 3
(Serves 1)
- Cafetière of Coffee 10
(Serves 4-5 guests)
- Freshly Squeezed Orange Juice 5
(glass)
- Filtered Still and Sparkling Water 1
(unlimited)

Thank you