

A private dining room featuring a long, light-colored wooden table set for a meal. The table is surrounded by wooden chairs with teal seats. The room has a rustic yet modern feel, with a brick wall on the left and a large, colorful striped wall art piece on the right. A bar area with wooden shelving and a counter is visible in the background. The ceiling has exposed wooden beams and modern lighting fixtures, including three large glass pendant lamps. The overall atmosphere is warm and sophisticated.

barrafina

PRIVATE DINING & EVENTS  
COAL DROPS YARD  
LONDON NIC 4AB



## PRIVATE DINING

---

Barrafina Coal Drops Yard has a beautiful private dining room filled with natural light and a stunning view overlooking Regent's Canal.

The space can seat between 8 to 22 guests, and can host standing drinks and pinxtos receptions for up to 30 guests.

Our feasting-style menus, designed to share, offer a taste of traditional cooking from across the vast and varied provincias of Spain. All guests are required to select the same menu and we can happily cater for vegetarian and vegan guests.

## CHICKEN FEASTING MENU £55pp

---

### Para Picar

Pan con Tomate

Salchichón Ibérico

Banderilla

Pimientos de Padrón

Ham croquetas

### Main

*(Served to share)*

Spatchcock chicken with romesco

### Served with

Confit potatoes with onion and herbs

Green salad

### Postres

*(please choose one for the group)*

Tarta de queso, crème fraiche ice cream

Crema Catalana

Copa Helada

### Quesos

*(Supplement of £15 per board)*

Selection of Spanish cheeses

*To be shared between 3 guests*

### To finish

*(Supplement of £11.5 per glass)*

Oloroso Crema Alameda

*Traditional dessert sherry. Full and rich on the palate. Warming flavours of raisins and walnut. Sweet with a lasting, smooth finish.*

## PORK BELLY FEASTING MENU £65pp

---

### Para Picar

Pan con tomate

Paletilla Ibérica

Banderilla

Pimientos de Padrón

Ham croquetas

### Main

*(Served to share)*

Slow-cooked pork belly with mojo verde

### Served with

Confit potatoes with onion and herbs

Sauteed seasonal greens

### Postres

*(please choose one for the group)*

Tarta de queso, crème fraiche ice cream

Crema Catalana

Copa Helada

### Quesos

*(Supplement of £15 per board)*

Selection of Spanish cheeses

*To be shared between 3 guests*

### To finish

*(Supplement of £11.5 per glass)*

Oloroso Crema Alameda

*Traditional dessert sherry. Full and rich on the palate. Warming flavours of raisins and walnut. Sweet with a lasting, smooth finish.*

## PESCADO DEL DIA FEASTING MENU £70pp

---

### Para Picar

Pan con tomate

Paletilla Ibérica

Banderilla

Pimientos de Padrón

Ham croquetas

### Main

*(Served to share)*

Fish of the day with all i oli gratin

*Fillet of fish, with sofrito, spinach, prunes and pine nuts*

### Served with

Confit potatoes with onion and herbs

Sauteed seasonal greens

### Postres

*(please choose one for the group)*

Tarta de queso, crème fraiche ice cream

Crema Catalana

Copa Helada

### Quesos

*(Supplement of £15 per board)*

Selection of Spanish cheeses

*To be shared between 3 guests*

### To finish

*(Supplement of £11.5 per glass)*

Oloroso Crema Alameda

*Traditional dessert sherry. Full and rich on the palate. Warming flavours of raisins and walnut. Sweet with a lasting, smooth finish.*

## CORDERO FEASTING MENU £70pp

---

### Para Picar

Pan con tomate

Paletilla Ibérica

Banderilla

Pimientos de Padrón

Ham croquetas

### Main

*(Plated individually)*

Pressed Lamb Shank

*Braised lamb shank, Garnacha wine sauce, and seasonal vegetable puree*

### Served with

Confit potatoes with onion and herbs

Sauteed seasonal greens

### Postres

*(please choose one for the group)*

Tarta de queso, crème fraiche ice cream

Crema Catalana

Copa Helada

### Quesos

*(Supplement of £15 per board)*

Selection of Spanish cheeses

*To be shared between 3 guests*

### To finish

*(Supplement of £11.5 per glass)*

Oloroso Crema Alameda

*Traditional dessert sherry. Full and rich on the palate. Warming flavours of raisins and walnut. Sweet with a lasting, smooth finish.*

## COCHINILLO FEASTING MENU £85pp

---

### Para Picar

Pan con tomate

Paletilla Ibérica

Banderilla

Pimientos de Padrón

Ham croquetas

### Main

*(Served to share)*

Whole Segovian cochinillo

*Whole suckling pig served with a rosemary jus*

### Served with

Confit potatoes with onion and herbs

Sauteed seasonal greens

### Postres

*(Please choose one for the group)*

Tarta de queso, crème fraiche ice cream

Crema Catalana

Copa Helada

### Quesos

*(Supplement of £15 per board)*

Selection of Spanish cheeses

*To be shared between 3 guests*

### To finish

*(Supplement of £11.5 per glass)*

Oloroso Crema Alameda

*Traditional dessert sherry. Full and rich on the palate. Warming flavours of raisins and walnut. Sweet with a lasting, smooth finish.*

## BARRAFINA SIGNATURE MENU £115pp

---

### Para Picar

Pan con tomate

Paletilla Ibérica

Banderilla

Cuttlefish croquetas

Anchoas del Cantabrico

Torta de Cañarejal

### Main

*(Please choose one for the group, served to share)*

Txuleton

A premium cut of Asturian Beef aged for 70 days

OR

Grilled Monkfish Tail with Agua de Lourdes

### Served with

Pimientos de Piquillo Confitados

Patatas Panaderas

### Postres

*(Please choose one for the group)*

Tarta de queso, crème fraiche ice cream

Crema Catalana

Copa Helada

### Quesos

*(Supplement of £15 per board)*

Selection of Spanish cheeses

*To be shared between 3 guests*

### To finish

*(Supplement of £11.5 per glass)*

Oloroso Crema Alameda

*Traditional dessert sherry. Full and rich on the palate. Warming flavours of raisins and walnut. Sweet with a lasting, smooth finish.*



## VEGETARIAN & VEGAN MENU £55pp

---

### Para Picar

Pan con tomate

Pimientos de Padrón

Gilda

Aubergine tartar

Patatas bravas

### Main

(Please choose one for all vegetarian and vegan guests)

Tumbet

*Traditional vegetable dish from Majorca, consisting of layers of sliced potatoes, aubergines and green pepper, cooked with tomato sauce.*

~

Arroz de Primavera

*Rice with seasonal vegetables*

### Served with

Green salad

Confit potatoes with onion and herbs

### Postres

Vegetarians will have dessert the from the main menu.

Vegans will have a seasonal sorbet

### To finish

(Supplement of £11.5 per glass)

Oloroso Crema Alameda

*Traditional dessert sherry. Full and rich on the palate. Warming flavours of raisins and walnut. Sweet with a lasting, smooth finish.*

## PINTXOS & STANDING RECEPTIONS

---

*Choice of 5*      25p/p

*Choice of 7*      33p/p

*Choice of 9*      40p/p

### Vegetables

Pimientos de Padrón

Broccoli fritura

Gilda

Classic tortilla

Mini coca, escalivada

Goat's cheese & spinach croqueta

Pan con tomate

### Seafood

Banderilla

Ensaladilla Rusa

Salt cod buñuelos

Anchoas del Cantabrico & coca bread

Squid fritura

### Meat

Ham croqueta

Pintxo of lamb

Pork belly

Chicken wing confit romesco

Chorizo with potato

### Dessert

Tarta de queso

Chocolate truffles

Manchego with quince

### Snacks (additional cost)

Marinated olives 5.5p/p

Marcona almonds 4.8p/p

## ENQUIRIES

---

Contact: Irene Quintana Soutelo

Email: [events@barrafina.co.uk](mailto:events@barrafina.co.uk)

Phone: 020 7440 1486

COAL DROPS YARD

LONDON NIC 4AB

