

PRIVATE
DINING
& EVENTS

barratina

43 DRURY LANE

LONDON WC2B 5AJ



PRIVATE DINING

Barrafina Drury Lane has a beautiful private dining room and an open kitchen where guests can watch their dedicated chef at work. The space can seat between 8 to 24 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

Aubergine tartar

Gilda

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.

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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.

PRIVATE DINING ENQUIRIES

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43 DRURY LANE, COVENT GARDEN

LONDON WC2B 5AJ

