



**BARCELONA™**

---

TAPAS BAR Y RESTAURANTE

*The Authentic Taste of Spain in London*

*Casa Fundada l'any 1991*

**MENU**

## **AUTHENTIC SPANISH PRODUCTS**

At Barcelona Tapas Bar, we are passionate about our food. Most of our products are personally sourced and imported directly from suppliers in Spain. We have a great range of Spanish products, which are available for our customers to purchase. Check out our website for the full range of our services [www.barcelona-tapas.com](http://www.barcelona-tapas.com)



**Jamón** is more than a delicacy in Spain; it is a normal part of family life. Every tapas bar and neighbourhood café has their own hams.

The fresh hams are trimmed and cleaned, then stacked and covered with salt for about two weeks in order to draw off excess moisture and preserve the meat from spoiling. The salt is then washed off and the hams are hung to dry for about six months. Finally, the hams are hung in a cool, dry place for six to eighteen months, depending on the climate, as well as the size and type of ham being cured. The drying sheds (*secaderos*) are usually built at higher elevations, which is why the ham is called *mountain ham*.

The essential difference between Jamón Serrano and Spanish Ibérico Ham is the breed of pigs and diet. **Ibérico Ham** is different, its' curing process is very long (over 2 years) and it has outstanding flavour and aroma.

### **Jamon Iberico Bellota £ 404.65**

#### ***Iberian cured ham* (approx weight of leg 7.5kg)**

The Pata Negra, so called "black hoof" Iberico ham, is the most sought after of hams, made from free-range acorn fed Iberian black footed pigs that roam oak forests. The exercise and the diet have a significant impact on the flavour of the meat; the ham is cured for 36 months. *Bellota* jamones are prized both for their smooth texture and rich savoury taste. The ham is delicate and never tough, it almost melts on your palate.

### **Jamon Serrano £ 108.75**

#### ***Serrano (Mountain) ham* (approx weight of leg 7.5kg)**

Air cured Spanish ham from compound fed white pigs. Most of you will be familiar with Italian Prosciutto, but the Serrano Ham is cured longer for a richer flavour. Reserve hams that are cured longer are more flavoursome. Traditionally, Serrano ham is often thinly sliced and paired with Manchego cheese and olive oil for a tapas dish. It can also be used in cooking. A very popular ham in Spain.

### **Los Cameros Queso del Autor £ 14.90**

Cured goats milk cheese. 100% natural ingredients are used in this traditionally made cheese with the use of cotton cloths. Natural rind bathed in olive oil (908g)

### **Olicatessen Ecological Olive Oil Gift Pack £ 19.50**

Gift pack contains a pure and flavoursome organic Olive Oil (375ml), Olive Pâté (110g) Arbequina Olives (160g) and Olive Soap. A unique gift!

### **Gelée Gift Pack £ 10.00**

Handmade, an ideal accompaniment to cheese and great for cooking with. For example, Cava Gel is used for reductions, on game and carpaccios, on vanilla ice cream and berries, and as seasonings. Pack contains 3 gelées (170g each) Choose from the following sets: ***Cava, Temranillo and Pedro Ximenez; Orange & Coffee, Pepper & Vermouth and Onions & Raisins; Merlot, Syrah and Pinto Noir.*** For something a little extra special why not try: ***Violets, Roses & Jasmine £ 11.50*** or ***Two floral gelées and a Malvasia wine & 22k gold*** (Yes! real gold flakes!) **£ 12.50**

### **Sal de Ibiza £ 7.85**

100% Natural Sea Salt in an attractive ceramic jar (125g)

### **Vinagre Balsamico de la Rioja £ 4.95**

Barcelona Tapas Bar Rioja Balsamic Vinegar (200ml)

### **Bonito del Norte en Aceite Oliva £ 2.50**

Tuna in olive oil (118g)

### **Salsa Brava £ 2.50**

Spicy tomato sauce made with tomatoes, onions & spices (350ml)

### **Pimenton Picante or Dulce £ 1.75**

Paprika— Hot or Sweet (75g)

**All products are subject to availability**

# SET MENUS

If you do not have the time or the inclination to pour through all the tapas in our main menu, take a look at this selection of carefully selected set menus—decision made, how easy is that!

## MENU 1

**£17.50 per person (minimum of 2 people)**

Price includes complimentary Bread

### **ALBÓNDIGAS A LA BARCELONESA**

Fresh home made beef meatballs with peppers, onions & tomatoes (house speciality).

### **CHORIZO AL VINO**

Spanish spicy sausage cooked with wine.

### **CALAMARES FRITOS**

Squid rings, dusted in a light flour and fried until golden brown.

### **TORTILLA ESPAÑOLA**

Traditional Spanish omelette made with eggs, potatoes & onions.

### **PATATAS BRAVAS OR ALL-I-OLI**

Deep-fried potato cubes smothered in a spicy hot sauce or topped with a tasty Catalan garlic mayonnaise.

### **PIMIENTOS ASADOS**

Grilled red peppers sliced & drizzled with extra Virgin olive oil & garlic.

### **PAELLA CATALANA**

A tasty Catalan dish of saffron coloured rice with a combination of sausage, chicken and pork (no seafood).

## MENU 2

**£22.50 per person (minimum of 2 people)**

Price includes complimentary Bread

### **CHORIZO AL VINO**

Spanish spicy sausage cooked with wine.

### **JAMON SERRANO**

Spanish Serrano Ham, mountain cured for up to 3 years.

### **CHIPIRONES FRITOS**

Deep-fried baby squid served with a twist of lemon.

### **GAMBAS CON GABARDINA**

Deep-fried king prawns in a delicate & light batter served with chilli & garlic oil.

### **TORTILLA ESPAÑOLA**

Traditional Spanish omelette made with eggs, potatoes & onions.

### **PATATAS BRAVAS OR ALL-I-OLI**

Deep-fried potato cubes smothered in a spicy hot sauce or topped with a tasty Catalan garlic mayonnaise.

### **PIMIENTOS ASADOS**

Grilled red peppers sliced & drizzled with extra Virgin olive oil & garlic.

### **CHAMPIÑONES AL AJILLO**

Fresh button mushrooms sautéed in garlic & white wine.

### **PAELLA CATALANA**

A tasty Catalan dish of saffron coloured rice with a combination of sausage, chicken and pork (no seafood).

**No cover charge - All prices inclusive of VAT**

**An optional service charge of 12.5% will be added to the bill**

# SET MENUS

If you do not have the time or the inclination to pour through all the tapas in our main menu, take a look at this selection of carefully selected set menus—decision made, how easy is that!

## MENU 3

**£27.50** per person (minimum of 2 people)

Price includes complimentary Bread

### **ALBÓNDIGAS A LA BARCELONESA**

Fresh home made beef meatballs with peppers, onions & tomatoes (house speciality).

### **GAMBAS CON GABARDINA**

Deep-fried king prawns in a delicate & light batter served with chilli & garlic oil.

### **CALAMARES FRITOS**

Squid rings, dusted in a light flour and fried until golden brown.

### **TABLA DE IBERICOS**

A selection of Iberian cured meat (Chorizo Iberico, Salchichon Iberico, Lomo Iberico, Jamon Iberico and Morcon Iberico)

### **MEJILLONES CON SOFRITO**

Half shell mussels served in a sauce of finely blended tomato, onions, garlic & white wine.

### **TORTILLA ESPAÑOLA**

Traditional Spanish omelette made with eggs, potatoes & onions.

### **PATATAS BRAVAS OR ALL-I-OLI**

Deep-fried potato cubes smothered in a spicy hot sauce or topped with a tasty Catalan garlic mayonnaise.

### **CHORIZO AL VINO**

Spanish spicy sausage cooked with wine.

### **PAELLA VALENCIANA**

**A traditional dish of delicately saffron coloured rice containing chicken, seafood and shellfish.**

### **QUESO EL CHAMIZO**

Milk from cows and ewes give us this authentic cheese perfectly blended to produce a smooth textured, flavoursome cheese.

## MENU 4 (v)

**£18.50** per person (minimum of 2 people)

Price includes complimentary Bread

### **ESCALIVADA**

Catalan medley of grilled peppers, onions & aubergines, with Extra Virgin olive oil.

### **PATATAS BRAVAS OR ALL-I-OLI**

Deep-fried potato cubes smothered in a spicy hot sauce or topped with a tasty Catalan garlic mayonnaise.

### **TORTILLA ESPAÑOLA**

Traditional Spanish omelette made with eggs, potatoes & onions.

### **TACOS DE BERENJENAS**

Diced aubergines dusted in flour and egg coating then fried.

### **CHAMPIÑONES AL AJILLO**

Fresh button mushrooms sautéed in garlic & white wine.

### **ENSALADA MIXTA**

Salad of lollo rosso, frisee and iceberg lettuce with tomato & onion

### **PAELLA HUERTANA**

Golden saffron coloured rice cooked with seasonal vegetables.

**No cover charge - All prices inclusive of VAT**

**An optional service charge of 12.5% will be added to the bill**

# TAPAS MENU

## JAMONES Y EMBUTIDOS Hams & Charcuterie

**174. JAMÓN SERRANO** £ 9.50

Spanish Serrano ham, "Mountain Cured". Air cured Spanish ham from compound fed white pigs. Serrano Ham is a national treasure shared in Spain by all walks of life.

**178. JAMÓN IBERICO RESERVA DE BELLOTA** £19.95

Finest air cured ham from free-range acorn fed Iberian black footed pigs that roam oak forests. Exercise and the diet has a significant impact on the flavour of the meat; the ham is cured for a minimum of 36 months.

**190. TABLA DE IBERICOS** £ 9.99

A selection of Iberian cured meat (Chorizo Iberico, Salchichon Iberico, Lomo Iberico, Jamon Iberico and Morcon Iberico)

**182. CHORIZO IBERICO** £ 4.99

This Iberico sausage is from the famed black-hoofed Iberico pig which are fed on acorns or "bellota, native to Spain. It is an excellent sausage.

**188. MORCON IBERICO** £ 4.99

Dry-cured and seasoned with Spanish smoked paprika, giving them their famous red colour and distinctive flavour. The traditional size makes for a deeper, more complex taste

**189. SALCHICHON IBERICO** £ 4.99

Salchichon sausages are similar to chorizos, but they do not contain the smokey paprika that gives chorizo its signature red colour. Instead, salchichon usually has chunks of black pepper as a seasoning.

**78. LOMO IBERICO** £ 9.99

Lomo is one of the finest Iberico pork products – some argue it is superior to the jamon itself. Lomo is the ultimate Iberico sausage!

## QUESOS Cheeses

**220. TABLA DE QUESOS** £15.95

A selection of Spanish cheeses. (Plenty for 2, maybe 3)

**180. TORTA DEL CASAR** £ 6.99

A natural cheese made with raw sheeps milk, matured a minimum of 60 days. Unique creamy texture full of character and intense aroma. A combination of taste sensations achieved by following years of cheese making traditions.

**24. LOS CAMEROS ETIQUETA NEGRA** £ 5.99

This is a full-flavoured, intense and nutty cheese made using selected Ewe's milk. With a distinct and pronounced aroma. With a nice ivory colour and a firm texture with small, well-distributed eyes. Characteristic rind finely marked by the woven cheese basket. Ideal for enjoying with a glass of wine.

**173. QUESO IBORES** £ 5.99

Cheese from Ibores (Extremadura), made with raw milk from Serrana, Retinta or Verata goats. Made using centuries old Traditional methods.

**172. QUESO PICON AZUL** £ 6.99

Exquisite cow's milk cheese, made in the mountains of the Cantabrian coast. It is a semi-soft blue cheese, aged 1-2 months. Believed to be the ancestor of Roquefort, having been taken back to France by pilgrims.

**171. QUESO EL CHAMIZO** £ 5.99

Milk from cows and ewes give us this authentic cheese perfectly blended to produce a smooth textured, flavoursome cheese using the artisan methods.

**183. LOS CAMEROS QUESO DE AUTOR** £ 6.99

A centuries old recipe this goat's cheese which was formerly produced in La Rioja. This is a full-flavoured, very intense, slightly lactic cheese; with an intense aroma from natural curing. Off-white in colour with a firm, crumbly texture. Characteristic rind finely marked by the woven cheese basket.

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill

## AVES Y CARNES Meats & Poultry

- 1. HABAS CATALANAS** £ 3.99  
Rich Catalan stew made with butifarra negra, a type of black pudding & broad beans.
- 7. FABADA ASTURIANA** £ 4.50  
Asturian pork & white bean stew with Chorizo, morcilla and tomato.
- 2. ALBÓNDIGAS A LA BARCELONESA** £ 5.25  
Fresh home made beef meatballs with peppers, onions & tomatoes (house speciality).
- 181. CROQUETAS DE JAMON IBERICO** £ 4.25  
Exquisite, bite size croquettes of Iberico ham. Tasty and very, very morish.
- 175. CROQUETAS DE POLLO** £ 3.99  
Chicken croquettes made to our special recipe. Breadcrumbed & fried till golden brown.
- 12. POLLO AL AJILLO** £ 3.99  
Pieces of chicken sautéed with garlic, spices & white wine.
- 203. BROCHETA DE POLLO** £ 5.99  
A grilled skewer of marinated chicken & mushrooms.
- 13. PINCHO DIABLO** £ 3.99  
Hot! Spicy Hot! Pieces of pork marinated in Spanish Paprika, chillies & red wine
- 39. PRUEBA DE CERDO IBERICO** £ 4.99  
Iberico pork meat marinated with garlic & paprika, and fried potatoes.
- 8. PINCHO MORUNO** £ 5.99  
Highly seasoned skewered cubes of pork with cumin & paprika, marinated in red wine, and grilled to perfection.
- 18. CHORIZO AL VINO** £ 3.99  
Spanish spicy sausage cooked with wine.
- 204. CHISTORRA** £ 5.75  
A long thin ring of sausage made of lean pork, slightly smoked and with lots of sweet pimenton, cumin and paprika.
- 177. RIÑONES AL JEREZ** £ 4.75  
Lamb kidneys sautéed in onions & Sherry from Xerex.
- 35. CORDERO AL LIMON** £ 5.75  
Pieces of tender lamb infused with garlic & lemon.
- 19. PINCHO CORDERO** £ 5.99  
Pieces of tender lamb infused with spices from Andalucia and then grilled on a skewer.
- 58. TRIO DE PINCHOS** £14.99  
A trio of our popular pinchos chicken, pork and lamb.

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill



## PESCADOS Y MARISCOS Fish & Seafood

- 3. BACALAO FRITO** £ 5.50  
Pieces of salt cod fried in extra virgin olive oil.
- 25. BACALAO CON TOMATE** £ 5.99  
Pieces of salt cod cooked in our own special tomato sauce.
- 176. BUÑUELOS DE BACALAO** £ 4.99  
Golden fried balls of salt cod. A classic tapa in Catalonia.
- 60. CHIPIRONES FRITOS** £ 4.99  
Deep-fried baby squid served with a twist of lemon.
- 5. CALAMARES FRITOS** £ 4.99  
Squid rings, dusted in a light flour and fried until golden brown.
- 50. PESCADITO FRITO** £ 3.99  
Whitebait, dusted in light flour and deep fried.
- 43. MEJILLONES AL NATURAL** £ 3.99  
Half shell mussels served cold with a choice of black pepper, fresh lemon or just plain.
- 9. MEJILLONES CON SOFRITO** £ 4.99  
Half shell mussels served in a sauce of finely blended tomato, onions, garlic & white wine.
- 22. GAMBAS ALL-I-OLI** £ 8.50  
Mediterranean prawns served cold with a Catalan Garlic mayonnaise.
- 31. GAMBAS CON GABARDINA** £ 4.99  
Deep-fried king prawns in a delicate & light batter served with chilli & garlic oil.
- 211. GAMBAS AL AJILLO** £ 6.99  
Peeled tiger prawns cooked in garlic, chilli & white wine.
- 46. SARDINAS REBOZADAS** £ 3.99  
Sardines butterfly filleted & dusted in a light flour & egg coating & shallow fried.
- 37. PULPO A LA GALLEGA** £14.99  
Octopus Galician style. Pieces of octopus, sprinkled with sea salt, paprika & olive oil.
- 4. BOQUERONES EN VINAGRE** £ 3.99  
Fresh anchovies (not salty) cured in oil, vinegar & garlic.
- 59. ANCHOAS DE CANTABRIA** £ 5.99  
Traditional Spanish anchovies. Marinated in Extra Virgin olive oil and served with a dash of balsamic vinegar.

## ENSALADAS Salads

- 20. ENSALADA DE TOMATE Y CEBOLLA** £ 3.25  
Tomato & onion salad.
- 28. ENSALADA MIXTA** £ 3.50  
Salad of lollo rosso, frisee and iceberg lettuce with tomato & onion.
- 34. EMPEDRAT** £ 4.50  
A cold salad of black-eyed beans, tuna & onions dressed in a white wine vinaigrette and extra virgin oil.
- 44. XATO DE SITGES** £ 5.99  
Delicious salad comprising of escarole salad, pieces of salt cod, tuna & anchovies drizzled with Romesco sauce.

|

## VERDURAS Vegetable Dishes

- 10. PATATAS BRAVAS** £ 3.25  
Deep-fried potato cubes smothered in a spicy hot sauce.  
*Our Brava sauce is available in 175gm jars to take home - ask your server*
- 45. PATATAS ALL-I-OLI** £ 3.25  
Deep-fried potato cubes topped with a tasty Catalan garlic mayonnaise.
- 6. CHAMPIÑONES AL AJILLO** £ 3.75  
Fresh button mushrooms sautéed in garlic & white wine.
- 27. PIMIENTOS PADRÓN** £ 5.99  
Small green peppers from Padrón fried with Extra Virgin Olive Oil and sprinkled with sea salt.
- 16. PIMIENTOS ASADOS** £ 3.99  
Grilled red peppers sliced & drizzled with extra Virgin olive oil & garlic.
- 30. ESCALIVADA** £ 3.99  
Catalan medley of grilled peppers, onions & aubergines, with Extra Virgin olive oil.
- 11. TACOS DE BERENJENAS** £ 3.50  
Diced aubergines dusted in flour and egg coating then fried.
- 179. ESPARRAGOS BLANCOS** £ 4.99  
White asparagus served with our homemade mayonnaise.
- 40. SAMFAINA** £ 3.75  
A pisto of slow cooked tomatoes, aubergines, peppers, courgettes and onions. A delicious accompaniment to meat or fish.
- 26. GUINDILLAS EN VINAGRE** £ 2.75  
Spanish chilli peppers marinated in vinegar.
- 42. CALABACIN FRITO** £ 3.75  
Slices of courgettes dusted in flour and egg coating and fried.

## TAPAS VARIADAS Miscellaneous Tapas

- 15. TORTILLA ESPAÑOLA** £ 3.99  
Traditional Spanish omelette made with eggs, potatoes & onions.
- 29. PIMIENTOS DEL PIQUILLO** £ 3.99  
Grilled red Piquillo peppers stuffed with tuna or samfaina.
- 21. ENSALADILLA** £ 3.25  
Salad of tuna, squid, potatoes, peppers & egg in a light tasty mayonnaise.
- 17. PA AMB TOMAQUET** £ 2.99  
A Catalan speciality of toasted bread rubbed with tomato, garlic & extra virgin olive oil.
- 38. PA TORRAT** £ 3.99  
Slice of toasted bread rubbed with tomato, topped with either Serrano ham, anchovy or Bonito (tuna).
- 219. ACEITUNAS** £ 2.99  
Choose from:  
Cracked green olives, Sweet brown olives, Manzanilla green olives or mixed olives.
- 41. PAN** £ 0.85  
Bread



## PAELLA y FIDEUA Rice & Noodle Dishes

### 53. PAELLA HUERTANA (V)

Golden saffron coloured rice cooked with seasonal vegetables.

**£ 5.99**

### 51. PAELLA VALENCIANA

A traditional dish of delicately saffron coloured rice containing chicken, seafood and shellfish. A king among Paellas!

**(Minimum 2 people)**

**£ 11.99 PER PERSON**

### 52. PAELLA CATALANA

A tasty Catalan dish of saffron coloured rice with a combination of sausage, chicken and pork (no seafood).

**(Minimum 2 people)**

**£ 9.99 PER PERSON**

### 54. ARROS NEGRE

Catalan black rice with squid. This house speciality obtains its dramatic natural colouring from the squid ink.

**(Minimum 2 people)**

**£ 10.25 PER PERSON**

### 56. FIDEUÁ DE PESCADO

Catalan short noodle speciality, a variation on the paella (originated when someone forgot the rice). Contains seafood and shellfish.

**(Minimum 2 people)**

**£ 12.99 PER PERSON**

### 57. FIDEUÁ DE CARNE

Catalan short noodle speciality, a variation on the paella (originated when someone forgot the rice). Contains chicken and sausage.

**(Minimum 2 people)**

**£ 9.99 PER PERSON**

### 55. FIDEUA NEGRE

Catalan black short noodle with squid. This **house speciality** obtains its dramatic natural colouring from the squid ink.

**(Minimum 2 people)**

**£ 10.25 PER PERSON**

# DESSERT & COFFEE

## POSTRES Desserts

**72. FLAN DE HUEVO** £ 3.50

Home made Crème Caramel, our chef's speciality

Recommended Dessert Wine: OCHOA MOSCATEL

**73. ARROZ CON LECHE** £ 3.25

Home made Rice Pudding with Cinnamon

Recommended Dessert Wine: MOSACATEL LA MARINA

**74. CREMA CATALANA** £ 3.99

Traditional home made Catalan crème brulee

Recommended Dessert Wine: TORRES MOSCATEL

**76. TARTA DE SANTIAGO** £ 3.75

Almond Tart from Santiago de Compostela.

Recommended Dessert Wine: OCHOA MOSCATO

**71. MEL I MATÓ** £ 3.99

A Catalan speciality of Whey Cheese and Honey.

Recommended Dessert Wine: TORRES MOSCATEL

**75. PA, OLI, XOCOLATA I SAL** £ 4.25

Rich Chocolate Mousse served with Bread, Extra Virgin Olive Oil and sprinkled with Sea Salt (a Catalan classic)

Recommended Dessert Wine: DON PX

## HELADOS (ICE CREAM & SORBETS)

Recommended Dessert Wine for our Ice Creams: OCHOA MOSCATO or DON PX

**68. HELADO DE CREMA CATALANA** £ 4.25  
Ice Cream Brulee

**79. SORBETE DE LIMON** £ 4.25  
Refreshing Sorbet served in a whole lemon.

**69. HELADO DE TRUFA** £ 4.25  
Chocolate Truffle ice cream with a rich dark  
Chocolate centre on a coulis of white chocolate

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill

## CAFÉS Coffee

<b>80. CAFÉ DOBLE</b> Double espresso coffee	<b>£ 2.35</b>
<b>81. CAFÉ CAPUCCINO</b> Coffee with froth and chocolate	<b>£ 2.35</b>
<b>82. CAFÉ CON LECHE</b> Coffee with milk	<b>£ 2.35</b>
<b>83. CAFÉ LECHE MANCHADA</b> Very little coffee, a lot of milk	<b>£ 2.25</b>
<b>84. CAFÉ SOLO</b> Small strong black espresso coffee	<b>£ 2.00</b>
<b>85. CAFÉ AMERICANO</b> Large black coffee	<b>£ 1.75</b>
<b>86. CAFÉ CORTADO</b> Small black espresso coffee with a touch of milk	<b>£ 2.30</b>
<b>87. CARAJILLO</b> Small black coffee with anisette or brandy	<b>£ 3.50</b>
<b>92. CAFÉ LICOR,</b> Espresso coffee with a choice of Irish Whiskey, Kahlua, Tia Maria or Baileys with cream	<b>£ 4.25</b>
<b>132. CAFÉ BARCELONA</b> Small espresso coffee with Torres brandy & cream.	<b>£ 4.25</b>
<b>93. CAFÉ MOCHA</b> Espresso coffee, chocolate syrup, steamed milk, topped with whipped cream	<b>£ 2.99</b>
<b>95. CAFÉ LATTE</b> Espresso coffee, steamed milk, topped with foamed milk	<b>£ 2.99</b>

## TE Y CHOCOLATES Tea and Chocolate

<b>88. INFUSIÓN DE TÉ</b> Pot of tea with milk or lemon	<b>£ 1.50</b>
<b>98. HERBAL TEA</b> Ask your server for flavours.	<b>£ 1.50</b>
<b>89. CHOCOLATE LAS RAMBLAS</b> Thick chocolate drink topped with whipped cream and a sprinkle of cocoa	<b>£ 2.75</b>
<b>90. CHOCOLATE LA BOMBA</b> As above but with a shot of brandy to cause the explosion	<b>£ 3.99</b>
<b>91. CHOCOLATE COCO LOCO</b> Thick chocolate drink topped with whipped cream flavoured with coconut liqueur	<b>£ 3.99</b>

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill

# JEREZ Y CAVA



## Sherry & Cava

### JEREZ – Sherry

Bottle / Glass (100ml)

**912. VALDESPINO FINO INOCENTE 37.5cl**  
Grape: 100% Palomino Vol: 15%

£ 20.95 / £6.25

It is also the only Fino Sherry fermented in casks of American Oak. It is then matured under a veil of “flor” for over eight years. A truly superb, forthright dry and supremely tangy flavour. It has great depth and a resoundingly fresh finish.

**901. WILLIAMS & HUMBERT DRYSAK FINO 75cl**  
Grape: Palomino Vol: 15%

£ 25.95 / £3.75

Pale yellow with bright golden tones. Delicate, pungent aroma reminiscent of almonds, with a broad-sword palate, clean, fresh and bone dry.

**908. HIDALGO AMONTILLADO MEDIUM 37.5cl**  
Grape: Palomino & Pedro Ximénez Vol: 16.5%

£ 29.95 / £8.75

Pale amber colour with aromas of salted almond, smoke and sunflower seed. Medium-bodied with a lingering crisp/fruit finish.

**904. WILLIAMS & HUMBERT PALO CORTADO 37.5cl**  
(20 year old)  
Grape: Palomino Vol: 19.5%

£ 33.95 / £9.75

Strongly aromatic wine with a woody bouquet which blends perfectly with the full, nutty palate finishing with a long and intense , aftertaste.

**906. HIDALGO MANZANILLA LA GITANA 75cl**  
Grape: 100% Palomino Vol: 15%

£ 35.95 / £5.25

Very pale in colour with a soft, nutty, yeasty aroma. The palate is lemony-fresh with a moreish salty-sour, nutty twist on the finish.

**902. WILLIAMS & HUMBERT OLOROSO 37.5cl**  
(15 year old)  
Grape: Palomino & Pedro Ximénez Vol: 20.5%

£ 39.95 / £11.50

Bright amber in colour with an aroma reminiscent of dried fruit and nuts. Full flavoured and complex to the palate with a long and persistent after taste.



No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill

## CAVAS - Traditional Method Champenoise

	Bottle / Glass (125ml)
<b>463. CONDE CARALT BLANC DE BLANC</b> Grape: Macabeo, Xarel & Parellada Vol: 11.5% Full and rich with a mature complexity	<b>£ 18.95 / £4.50</b>
<b>467. CONDE CARALT BRUT</b> Grape: Macabeo, Xarel & Parellada Vol: 11.5% Very deep and structured, clean and fresh.	<b>£ 19.95 / £4.75</b>
<b>488. FREIXENET CARTA NEVADA S</b> Grape: Macabeo, Xarel lo & Parellada Vol: 11.5% Quite sweet, honeyed but not cloyingmid palate.	<b>£ 24.95 / £5.75</b>
<b>462. FREIXENET ROSADO</b> Grape: Macabeo, Xarel & Parellada Vol: 12.5% A delicate pink rose with a lively sparkle. Aged for two years. Smooth, dry finish.	<b>£ 25.95 / £5.95</b>
<b>468. FREIXENET BRUT NATURE</b> Grape: Macabeo, Xarel lo & Parellada Vol: 11.5% Very well structured on the palate. Crisp and long. Superb aperitif.	<b>£ 21.95 / £4.95</b>
<b>489. SEGURA VIUDAS RESERVA</b> Grape: Macabeo, Xarel.lo & Parellada Vol: 11.5% Quite sweet, honeyed but not cloying mid palate.	<b>£ 22.95 / £5.25</b>
<b>464. FREIXENET CORDON NEGRO VINTAGE</b> Grape: Macabeo & Parellada Vol: 11.5% Fine and persistent sparkle. Delicate bouquet.	<b>£ 27.95 / £6.25</b>
<b>474. FREIXENET RESERVA REAL</b> Grape: Macabeo, Xarel lo & Parellada Vol: 11.5% Fine and very refreshing in the palate.	<b>£ 39.95 / £8.25</b>
<b>465. SEGURA VIUDAS HEREDAD</b> Grape: Macabeo & Parellada Vol: 12.0% Dry and rounded with delicate but subtle yeasty tones on the palate.	<b>£ 45.95 / £9.95</b>



### **FREIXENET FIZZ!**

**£4.95**

*Cavas included for this would be the Cordon Negro and Carta Nevada  
Ask your server for the different flavour options.*

www.freixenet.co.uk  
02030498500  
F02030498500

*Freixenet*



**Segura Viudas**

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill

# VINO BLANCO Y ROSADO



## White & Rose Wine

### BLANCO— White

#### RECOMMENDED HOUSE WINE

Bottle / Glass(175/250 ml)

#### D.O.Ca RIOJA

##### 200. BARCELONA SELECCION ESPECIAL

£ 17.95 / £ 4.95 / £ 6.95

**Grape:** Viura, Garnacha & Malvasia **Vol:** 12.5%  
Golden yellow with amber tones. An excellent blend of fruity aromas. Perfect for tapas

##### 251. MUGA BARREL FERMENED

£ 25.95 / £ 6.95 / £ 9.50

**Grape:** Viura & Malvasia **Vol:** 13.5%  
Fragrant and aromatic, with a scent of honey from where a nose of French oak arises, soft and fresh.

#### VINO DE LA TIERRA DE CASTILLA

##### 247. FREIXENET ASH TREE

£ 12.95 / £ 3.50 / £ 4.95

**Grape:** Chardonnay & Macabeo **Vol:** 12.5%  
Creamy acidity and good weight with a hint of hot buttered toast. Rich and complex.

~ ~ ~ ~ ~

#### VINO DE LA TIERRA DE CASTILLA Y LEON

##### 205. VALDECAZ

£ 13.95 / £ 3.75 / £ 5.25

**Grape:** Viura & Malvasia **Vol:** 12.5%  
Crisp, light and refreshing. Zingy citrus flavours with good balance.

#### D.O. VALDEPENAS

##### 212. BONAL

£ 15.95 / £ 4.25 / £ 6.00

**Grape:** Arien **Vol:** 12.5%  
Dry, light and fresh with delightful fruit.

#### D.O. NAVARRA

##### 239. OCHOA

£ 17.95 / £ 4.95 / £ 6.95

**Grape:** Viura & Chardonnay **Vol:** 13.0%  
Pale yellow, primary and floral aromas. In mouth it is fresh and fruity, with a refreshing acidity.

#### D.O. Penedés

##### 253. VIÑA ESMERALDA

£ 21.95 / £ 6.25 / £ 8.50

**Grape:** Muscat & Gewürztraminer **Vol:** 12.0%  
Delightfully fragrant and fruity wine. Grapey citrus flavours on the palate.

##### 256. TORRES GRAN VIÑA SOL

£ 22.95 / £ 6.50 / £ 8.95

**Grape:** Chardonnay & Parellada **Vol:** 13.0%  
An attractive pale straw colour with aromas and flavours reminiscent of flowers and peaches.

#### D.O. RUEDA

##### 222. CON CLASS SAUVIGNON BLANC

£ 24.95 / £ 6.95 / £ 9.50

**Grape:** Sauvignon blanc **Vol:** 12.5%  
Pale yellow in colour with a hint of green. The nose is concentrated with a range of fruits that include mango and pineapple. The palate is fresh, fruity and lively. Light and crisp finish.

##### 235. CON CLASS VERDEJO

£ 28.95 / £ 8.25 / £ 10.95

**Grape:** Verdejo **Vol:** 12.5%  
Pale gold and exotically perfumed bouquet of citrus and orchard fruit aromas, along with salty minerals, pungent herbs and white pepper. Sharply focused lemon and pink grapefruit flavours are impressively concentrated and pure, with bright mineral snap on the back end. The long finish boasts outstanding clarity and cut.

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill



## **Barcelona Tapas Bar y Restaurante** The Authentic Taste of Spain



Bottle / Glass(175/250 ml)

### **D.O. AMPURDA COSTA BRAVA**

**245. VERD ALBERA 2007**

£ 25.95 / £ 7.25 / £ 9.75

**Grape:** Macabeo, Parellada & Xarel. lo **Vol:** 12.5%

Aromatic with scents of flowers and fruits. Light and refreshing. Light sparkle.

### **D.O.ALELLA**

**236. MARQUES DE ALELLA CLASICO**

£ 29.95 / £ 8.50 / £ 10.95

**Grape:** Pansa Blanca **Vol:** 12.0%

Golden yellow. Floral over tones with a very good balance.

### **D.O. RIAS BAIXAS**

**254. ADEGA CASTROCELTA 2008**

£ 28.95 / £ 8.25 / £ 10.95

**Grape:** 100% Albariño **Vol.** 12.0%

Stone fruit aromas are backed up by great minerality. A must with seafood or other Galician dishes.

**241. ALBARIÑO de FEFIÑANES**

£ 45.95 / £12.50 / £17.25

**Grape:** 100% Albariño **Vol:** 12.5%

Fresh fruit, floral notes and a subtle herbaceous element. Pleasing minerality and refreshing acidity. Balanced, distinctive and elegant.

### **D.O. CONCA DE BARBERÁ**

**257. TORRES MILMANDA**

£ 57.95 / £15.95 / £21.75

**Grape:** 100% Chardonnay **Vol:** 14.0%

Rich and complex, yet very delicate fruit on the nose. Creamy acidity and good weight with a hint of hot buttered toast.

## **ROSADOS - Rosé**

### **VINO DE LA TIERRA DE CASTILLA**

**241. FREIXENET ASHTREE ROSADO**

£ 14.95 / £ 3.95 / £ 5.50

**Grape:** Tempranillo **Vol:** 12.0%

Fresh red fruits. Well balanced acidity. Remarkable for its fruitiness and freshness.

### **D.O.LA MANCHA**

**240. CASTILLO DE CALATRAVA**

£ 17.95 / £ 4.95 / £ 6.95

**Grape:** Tempranillo **Vol:** 12.5%

The rose displays fresh strawberry fruit character with a medium-full body and a clean, dry finish, nicely balanced with a crisp acidity.

### **D.O. NAVARRA**

**229. OCHOA LAGRIMA**

£ 20.95 / £5.95 / £8.25

**Grape:** Garnacha **Vol:** 13.5%

A fresh bright pink colour, clean, lively and refreshing palate.

### **D.O.Ca RIOJA**

**242. MUGA ROSADO**

£ 24.95 / £ 6.95 / £ 9.50

**Grape:** Garnacha, Viura & Tempranillo **Vol:** 13.5%

Bright salmon colour. On the nose, intense aromas of exotic fruit: raspberry, cherry, kiwi, etc., as well as delicate yeasty notes. Fresh and lively on the palate with good acidity. Full of finesse with a long, rich finish.

### **D.O. MONTSANT**

**255. LES SORTS ROSAT**

£ 24.95 / £6.95 / £9.50

**Grape:** Garnacha, Carignan **Vol:** 14.0%

Dark pink in colour, it offers enticing floral and cherry aromas leading to a full-flavoured, concentrated wine with excellent balance and length. It should pair well with a wide variety of foods.

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill

# VINO TINTO

## Red Wine



### RECOMMENDED HOUSE WINE

Bottle / Glass(175/250 ml)

#### DOCa. RIOJA

500. BARCELONA SELECCION ESPECIAL

£ 17.95 / £ 4.95 / £ 6.95

Grape: Tempranillo Vol: 12.0%

Rich, medium bodied wine, perfect for tapas.

111. BARCELONA RESERVA

£ 25.95 / £ 7.25 / £ 9.75

850. MAGNUM 1.5L

£ 49.50

Grape: Tempranillo, Graciano & Cab Sauvignon Vol: 13.5%

Powerful wine of complexity. Full of carácter.

#### VINO DE LA TIERRA DE CASTILLA

127. FREIXENET SHIRAZ

£ 12.95 / £ 3.50 / £ 4.95

Grape: Shiraz & Monastrell Vol: 13.0%

Deep, ruby purple colour. Rich and long on the palate with great mulberry fruit. Spicy finish.

~ ~ ~ ~ ~

#### VINO DE LA TIERRA DE CASTILLA

103. FREIXENET ASH TREE MERLOT TEMPRANILLO £14.95 / £ 3.95 / £ 5.50

Grape: Merlot & Tempranillo Vol: 13.0%

Deep, rich with intense plum, sloe and morello cherry flavours. Well balanced.

#### VINO DE LA TIERRA DE CASTILLA Y LEON

130. VALDECAZ

£ 13.95 / £ 3.75 / £ 5.25

Grape: Tempranillo Vol: 12.0%.

Fresh and fruity. Enough earthy richness to keep lovers of more traditional tempranillo happy too.

#### D.O. VALDEPENAS

112. BONAL

£ 15.95 / £ 4.25 / £ 6.00

Grape: Tempranillo Vol: 12.0%

A smooth wine with hints of fruit

#### D.O. LA MANCHA

102. CASTILLO DE MANZANARES RESERVA

£ 17.95 / £ 4.95 / £ 6.95

Grape: Tempranillo Vol: 12.5%

A rich and luscious tempranillo with velvety flavours of red berry fruits, coffee and exotic spice

#### D.O. BIERZO

143. ULTREIA

£ 29.95 / £ 8.50 / £10.95

Grape: Mencía Vol: 13.5%

Exotic perfume of cedar, spice box, floral notes and blueberry. Sweet, complex and well structured. Full bodied.

#### D.O. MONTSANT

149. ETIM NEGRE

£ 28.95 / £7 .95 / £ 10.95

Grape: Granache, Carignan & Syrah Vol: 14.0%

A wonderfully, juicy, jammy red with ripe cherry, strawberry and blackberry fruit galore. The nose is bright - even floral - with ripe tannins and spicy oak supporting the fresh fruit on the palate.

#### D.O. PRIORATO

132. PASANAU CEP NOUS

£ 36.95 / £ 10.25 / £14.25

Grape: Garnacha, Merlot, Carignan & Syrah Vol: 14.5%

Wonderful aromas of earth, blackberry and coffee. The palate is fleshy and full bodied with dark fruits and mixed spices.

104. FINCA DOFI 1996

£ 175.00 / £47.25 / £64.95

Grape: 60% Garnacha, Cariñena & Cab Sauvignon, Merlot & Syrah Vol: 14.0%

Deep purple/red. Definitely oak-influenced, but very suave and sophisticated treatment. Toasted nut and brown spices lead off, with deep black raspberry liqueur/jam and a hint of citrus that lifts the nose. Packed.

#### D.O. NAVARRA

105. OCHOA TEMPRANILLO

£ 24.95 / £ 6.95 / £ 9.50

Grape: 100% Tempranillo Vol: 13.0%

Long, soft, elegant palate. Well balanced.

122. OCHOA MERLOT

£ 24.95 / £ 6.95 / £ 9.50

Grape: 100% Merlot Vol: 13.5%

Deep ruby colour. Rich, deep and elegant, with a hint of cherry and vanilla.

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill

## **Barcelona Tapas Bar y Restaurante** **The Authentic Taste of Spain**



**Bottle / Glass(175/250 ml)**

### **D.O. NAVARRA**

#### **153. OCHOA MIL GRACIAS**

**£ 29.95 / £ 8.25 / £ 11.25**

**Grape:** Graciano 100% **Vol:** 14.0%

Dark cherry in colour. Excellent bouquet with aromas of black currant, blackberries and hints of black pepper. Well balanced on the palate with sweets tannins, liquorish overtones.

#### **150. OCHOA RESERVA**

**£ 34.95 / £ 9.75 / £ 13.95**

**Grape:** Tempranillo, Cabernet Sauvignon Merlot. **Vol:** 14.0%

An exceptional marriage of fruit and oak. Good acidity with tannins of vanilla and coffee cream.

#### **860. OCHOA GRAN RESERVA**

**MAGNUM 1.5L £ 75.00**

**Grape:** Tempranillo, Cabernet Sauvignon Merlot. **Vol:** 14.0%

An exceptional marriage of fruit and oak. Good acidity with tannins of vanilla and coffee cream.

### **D.O. CATALUNYA**

#### **126. TORRES NEROLA**

**£ 29.95 / £ 8.50 / £ 10.95**

**Grape:** Syrah & Monastrell **Vol:** 13.5%

A velvety palate is complemented by its firm and elegant body.

### **D.O. PENEDÉS**

#### **116. TORRES MAS LA PLANA**

**£ 64.95 / £ 17.75 / £ 24.50**

**Grape:** Cabernet Sauvignon **Vol:** 14.0%

Voluptuous wine with a lively velvety palate and excellent balance.

### **D.O. RIBERA DEL DUERO**

#### **123. PRADO REY ROBLE**

**£ 26.95 / £ 7.50 / £ 9.95**

**Grape:** 100% Tempranillo **Vol:** 13.0%

Light and fruity with a well rounded after taste.

#### **109. EMILIO MORO CRIANZA**

**£ 38.95 / £ 10.75 / £ 14.75**

**Grape:** 100% Tinto Fino **Vol:** 14.5%

A deep cherry colour with violet glints in the outer rim. On the nose it is elegant, bringing intense notes of mature fruits and toasty touches which are very well balanced.. Vanilla and balsamic hints coming through with a spiciness derived from the ageing in oak. The finish is powerful, concentrated and balanced.

#### **134. VEGA SICILIA UNICO 1987**

**£ 300.00 / £80.75 / £111.25**

**Grape:** Tempranillo 80%, Cab Sauv 10%, Merlot & Malbec 10%. **Vol:** 14.0%

Dark, dense colour with an earthy hue. An impressive, powerful nose full of fruit, still with a perfumed elegance, but also a meaty, rare beef aroma. This power comes through on the palate, with a creamy mouthfeel, but with fresh acidity too.

### **DOCa. RIOJA**

#### **106. PATERNINA BANDA VERDE ORGANIC**

**£ 23.95 / £ 6.75 / £ 10.75**

**Grape:** Tempranillo & Garnacha **Vol:** 13.0%

Ruby red in colour. Complex aromas of red fruit and vanilla. Perfect tannic balance and smooth long finish.

#### **191. VINA MARRO CRIANZA**

**£ 28.95 / £ 8.25 / £ 9.95**

**Grape:** Tempranillo, Garnacha & Graciano **Vol:** 14%

Rich, brambly fruit with a dash of spice. Touch of oak. Great structure.

#### **118. DINASTÍA VIVANCO CRIANZA**

**£ 31.95 / £ 8.75 / £ 11.95**

**Grape:** Tempranillo, Graciano & Garnacha **Vol:** 13.5%

A very spicy, peppery nose of vanilla and soft red fruits. Good freshness to the fruit on the palate, with lots of cherry and ripe berry flavours. A real jammy ripeness, which along with the sweet oak is just a touch cloying, but grippy, roughening tannins and a charry oak quality add balance.

#### **151. MUGA RESERVA**

**£ 39.95 / £ 10.75 / £14.95**

**Grape:** Tempranillo, Garnacha & Graciano. **Vol:** 13.5%

Brilliant ruby colour. Floral notes superimpose the fruit on the nose; fresh hay and oak related aromas such as fresh vanilla, coconut, roasted coffee and smoky notes. Very elegant. Firm and robust on the palate; mineral flavours and soft tannins.

#### **196. VITOLA**

**£ 41.95 / £ 11.50 / £15.75**

**Grapes:** Tempranillo & Graciano **Vol:** 13.0%

Soft and balanced. Long and rounded finish.

#### **161. MAZUELO DE LA QUINTA CRUZ**

**Grape:** Mazuelo **Vol:** 13.0%

**£ 41.95 / £ 11.50 / £ 15.75**

Dark, clean red colour with an intense and balsamic nose, redolent of black fruit, leather and black pepper. There are firm, sweet tannins on the palate which has spiced, mineral notes, underpinned with fresh acidity.

#### **193. MIGUEL MERINO RESERVA**

**£ 47.95 / £ 12.95 / £ 17.95**

**Grape:** Tempranillo, Mazuelo & Graciano **Vol:** 13.0%

Plums and ripe fruits. Balsamic nose with vanilla and coconut coming from the oak.

**No cover charge - All prices inclusive of VAT**

**An optional service charge of 12.5% will be added to the bill**

Bottle / Glass(175/250 ml)

**DOCa. RIOJA**

**194. MUGA SELECCIÓN ESPECIAL RESERVA** £ 59.95 / £ 16.50 / £ 22.95  
**859. MAGNUM 1.5L** £ 118.00

**Grape:** Tempranillo, Mazuelo & Graciano **Vol:** 13.5%

Ripe red berries on the nose, dressed with spices and balsamic aromas. Warm, smooth and silky on the palate, with rounded tannins and complex mineral flavours. The ripe fruit is superimposed by the balsamic flavours in the aftertaste. Incredible length.

**139. C.V.N.E. IMPERIAL G.R. 96/98** £ 56.95 / £ 15.50 / £ 20.95

**Grape:** Tempranillo, Garnacha, Mazuelo & Graciano **Vol:** 12.5%

A firm, full, broad style, showing a great spread of fruit and supporting oak. A big, structured, tannin-infused palate, although there is a rounded texture, and a lovely smoky-feral-tobacco complexity to it.

**165. CONTINO RESERVA** £ 59.95 / £ 16.50 / £ 22.50

**852. MAGNUM 1.5L** £112.50

**Grape:** Tempranillo, Mazuela & Graciano **Vol:** 13.5%

Very complex but very elegant. Extremely full palate.

**168. MIGUEL MERINO GRAN RESERVA** £ 64.95 / £ 17.75 / £ 24.50

**871. MAGNUM 1.5L** £ 127.95

**Grape:** Tempranillo, Mazuelo & Graciano **Vol:** 13.0%

Deep, dark red cherry colour. Vanilla and coconut coming from the oak.

**133. UNNUM** £ 64.95 / £ 17.75 / £ 24.50

**862. MAGNUM 1.5L** £ 127.95

**Grape:** Tempranillo **Vol:** 13.5%

A dark and vibrant red colour. The nose is dominated by black berries, spicy and coffee aromas and balsamic herbs (mint, liquorice). On the palate it is full bodied and balanced with a fresh balsamic background. Long and elegant.

**158. CONTINO GRACIANO (VARIOUS VINTAGES)** £ 85.00 / £ 20.25 / £ 27.75

**Grape:** 100% Graciano **Vol:** 13.5%

Aromas of mulberries. Quite a spicy opening palate, with a massive burst of autumn fruit.

**119. MUGA PRADO ENEA** £ 87.95 / £ 23.95 / £ 32.95

**858. MAGNUM 1.5L** £170.00

**Grape:** Tempranillo, Garnacha, Mazuelo & Graciano **Vol:** 13.5%

Deep ruby colour with brick hues, becoming distinctly tawny on the rim. On the nose, intense and very complex aromas: notes of liqueur mixed with hints of leather and damp earth; vanilla and coconut with a background of red berries.

**113. CONTINO VIÑA DEL OLIVO** £ 105.25 / £ 28.50 / £ 38.25

**853. MAGNUM 1.5L**

£195.00

**Grape:** Tempranillo & Graciano **Vol.** 13.0%

Bright ruby colour with youthful hints of violet

**166. TORRE MUGA RESERVA** £ 125.00 / £ 33.75/ £ 46.75

**861. MAGNUM 1.5L**

£247.00

**Grape:** Tempranillo, Mazuelo & Graciano **Vol.** 12.5%

Intense cherry red colour. Full bodied.

**192. ARO MUGA** £ 155.00 / £ 41.95 / £ 57.50

**Grape:** Tempranillo, Graciano **Vol:** 14.0%

Dark cherry colour. A concentrated and complex wine with intense fruit.

**140. DALMAU RESERVA**

**MARQUÉS DE MURRIETA**

£ 155.00 / £ 41.95 / £ 57.50

**Grape:** Tempranillo, Graciano & Cabernet Sauvignon **Vol.:** 14.0%

Powerful wine of complexity and is full of character. As you would expect from a wine with the name Dalmau.

**D.O. VALDEPUSA**

**187. MARQUÉS DE GRIÑÓN EMERITUS** £ 75.00 / £20.50 / £27.95

**Grape:** Petit Verdot, Syrah & Cabernet **Vol:** 13.0%

A flagship-style blend, this is currently quite shy on the nose, with ripe berry fruit and spicy herbal undertones. Lush, rounded and ripe on the palate with good acidity and tannic structure

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill

# VINO DULCE



## Dessert Wine

### VINOS DULCE - Dessert Wine

Bottle / Glass(100/200 ml)

#### D.O. ALICANTE

ENRIQUE MENDOZA

497. MOSCATEL LA MARINA 75cl

£ 24.95 / £ 4.95 / £ 8.95

Grape: Moscatel Vol: 15%.

Clean transparent colour. Light with a perfect balance between sweetness and acidity.

#### D.O. PENEDÉS

TORRES

508. TORRES MOSCATEL 50cl

£ 26.95 / £ 7.75 / £ 15.50

Grape: Moscatel Vol: 5.0%.

Bright luminosity with an unmistakable aroma and seductive floral scents.

#### D.O. NAVARRA

BODEGAS OCHOA

499. OCHOA MOSCATEL 50cl

£ 26.95 / £ 7.75 / £ 15.50

Grape: Moscatel Vol: 11.5%.

Pale lemon colour of tremendous brilliance. Delicately silky sweet palate. Long finish.

599. OCHOA MOSCATO 75cl

£ 26.95 / £ 7.75 / £ 15.50

Grape: Moscatel Vol: 5.5%

Faithful aromas of moscatel, white roses, ripe fruits and citrics. In mouth it is fresh, elegant, unique, with a fine thin bubble.

#### D.O. MALAGA

ORDONEZ & CO

511.ORDONEZ & CO. SELECCION ESP 50cl

£ 38.95 / £ 12.50 / £ 24.95

Region: Malaga.

Grape: Moscatel Vol: 13%

A stunning Moscatel, made by arguably the finest sweet winemaker, Austrian Alois Kracher, in the hills behind Malaga. Great purity and balance.

#### D.O. MONTILLA-MORILES

WILLIAMS & HUMBERT

498. DON PX (20 years old) 37.5cl

£ 35.95 / £ 11.95 / £ 23.95

Grape: Pedro Ximenez Vol: 18%.

Liquid Christmas pudding. An almost port style desert wine in half bottles.

No cover charge - All prices inclusive of VAT

An optional service charge of 12.5% will be added to the bill



# LISTA DE BEBIDAS Y COCKTAILS



## Drinks List & Cocktails

### Sangrías

**Clasica de la Casa (1 litre)** £12.95  
Famous Spanish red wine punch made to our recipe. Base includes brandy, orange liqueur and fresh fruits.

**Cava (1 litre)** £14.95  
Spanish champagne version of our Clasica de la Casa (above) replacing the red wine with Cava.

### Cervezas

#### Beers

Mahou Clasica 100cl 4.8% £ 7.50  
Mahou Cinco Estrellas 33cl 5.5% £ 3.50  
Estrella Damm 33cl 4.8% £ 3.50  
Estrella Galicia 33cl 4.7% £ 3.50  
Moritz 33cl 4.8% £ 3.65  
San Miguel 33cl 5.0% £ 3.50  
Laiker Sin Alcohol 25cl 0.1% £ 2.85

### Refrescos

#### Soft drinks, mixers & mineral water

Pepsi £ 2.25  
Diet Pepsi £ 2.25  
Lemonade £ 2.25  
Zumos (Fruit juices) £ 2.50  
*Orange, tomato, cranberry, pineapple or grapefruit juice*  
Agua con gas 75cl (sparkling mineral water) £ 3.25  
Agua sin gas 75cl (still mineral water) £ 3.25  
Vichy Catalan 25cl (mineral water) £ 1.95  
Fever-Tree 200ml (bottled premium mixers) £ 1.50  
Mixers (postmix) £ 0.75

### Aperitivos

#### Bitters y Digestivos

Martini Rosso 15.0% £ 1.95  
Martini Bianco 15.0% £ 1.95  
Martini Seco 15.0% £ 1.95  
Cinzano Bianco 14.7% £ 1.95  
Dubbonet Rojo 14.7% £ 1.95  
Campari 25.0% £ 1.95

### Ginebra

#### Gin

House brand 37.5% £ 2.20  
Tanqueray 47.0% £ 2.75  
Bombay Sapphire 40.0% £ 2.75  
Gordons 40.0% £ 2.75  
Hendricks £ 3.00  
Sipsmith 41.6% £ 2.75

### Vodka

House brand 40.0% £ 2.20  
Stolichnaya 40.0% £ 3.00  
Smirnoff Red 37.5% £ 2.50  
Grey Goose 40% £ 3.00  
Grey Goose Citrus 40% £ 3.00  
Absolut Vodka 40.0% £ 2.50  
Vodka Wyborowa 40.0% £ 2.50

### Ron

#### Rum

Bacardi Light 37.5% £ 2.50  
Havana Club 3 year old 40.0% £ 2.50  
Mount Gay Eclipse Gold 40.0% £ 2.50  
Lamb's 40.0% £ 2.50

### Cognac

Remy Martin XO Decanter 40.0% £ 5.95

### Armagnac

Janneau VSOP 40.0% £ 3.50

### Calvados

Vusnel VSOP (40%) £ 3.50

### Whisky

House brand 40.0% £ 2.20  
J&B Rare 40.0% £ 2.50  
Johnny Walker Black 40.0% £ 3.25  
Chivas Regal 12 yrs old 40.0% £ 3.25  
Glenmorangie 10 yrs old 40.0% £ 3.25  
Glenfiddich 40.0% £ 3.25  
Jameson 40.0% £ 2.75  
Bush Mills Malt 10 yrs 40.0% £ 2.75  
Canadian Club 40.0% £ 2.75  
Jack Daniels 40.0% £ 2.75  
Jim Beam 40.0% £ 2.75

### Oporto

#### Port

**Late bottled Vintage Port**  
Bottle £37.50  
Per 100ml glass £ 5.25  
**Vintage Port**  
Bottle £52.95  
Per 100ml glass £ 8.00

### Brandies de España y Catalunya

#### Spanish and Catalan Brandies

Brandy de la casa £ 2.25  
Fundador 36.0% £ 2.50  
Veterano 36.0% £ 2.50  
Magno 36.0% £ 2.50  
Soberano 36% £ 2.50  
Mascaro 36% £ 2.75  
Torres 10 años 38.0% £ 3.25  
Torres Hors D'Age 40.0% £ 3.75  
Carlos I 40.0% £ 3.75  
Cardenal Mendoza 42.0% £ 3.75  
Gran Duque de Alba 40.0% £ 3.75  
Lepanto 36.0% £ 3.75  
Conde Osborne 40.0% £ 3.75

### Licores de España

#### Spanish Liqueurs

Licor 43 31.0% (Fruit with vanilla overtones) £ 2.50  
Ponche Osborne 21.0% (A punch of aromatic fruits and brandy) £ 2.50  
Pacharan Zoco 25.0% (Sloe Anisette) £ 2.50  
Anis del Mono Dulce 36.0% £ 2.50  
(Catalan Anisette)  
Aguardiente 40.0% (Galician fire water made from grape skins) £ 2.50  
Aguardiente de Hierbas 40.0% £ 2.50  
Melocoton (Peach) 20.0% £ 2.50  
Avellana (Hazelnut) 20.0% £ 2.50  
Manzana (Apple) 20.0% £ 2.50  
Crema Catalana 20.0% £ 2.50  
Crema de Alba 20.0% £ 2.50

### Licores del Mundo

#### World Liqueurs

Tia Maria 26.5% £ 2.50  
Cointreau 40.0% £ 2.50  
Amaretto 28.0% £ 2.50  
Southern Comfort 40.0% £ 2.50  
Advocat 15.0% £ 2.50  
Kahlua 26.5% £ 2.50  
Kummel 39.0% £ 2.50  
Drambuie 40.0% £ 2.50  
Benedictine 40.0% £ 2.50  
Crème de Cassis 17.0% £ 2.50  
Tequila Jose Cuervo White 38.0% £ 2.50  
Baileys 17.0% £ 2.50  
Chambord 16.5% £ 2.50



## COCKTAILS

### DELUXE CLASSICS

<b>Martini Classic</b>	£ 4.95
Tanqueray gin with dry vermouth, served straight up with a manzanilla olive	£ 4.95
<b>Bloody Mary</b>	£ 4.95
Absolut vodka, tomato juice, a dash of Jerez and a shot of our own spice.	£ 4.95
<b>Vodka Martini</b>	£ 4.95
Smirnoff Blue vodka with a dry vermouth served straight up or on the rocks.	£ 4.95
<b>Cava Cocktail</b>	£ 4.95
Torres 10 yr old brandy with Castellblanch Brut Zero Cava and a dash of Crème de Cassis	£ 4.95
<b>Manhattan</b>	£ 4.95
Canadian Club with vermouth and a dash of bitters	

### CLASSICS

<b>Sea Breeze</b>	£ 4.50
Vodka, grapefruit and cranberry juice	
<b>Piña colada</b>	£ 4.50
Golden Rum, pineapple juice and coconut cream	
<b>Margarita</b>	£ 4.50
Tequila, cointreau and sours, lime.	
<b>Tequila Sunrise</b>	£ 4.50
Tequila, orange juice, grenadine and a slice of orange served on the rocks	
<b>Cosmopolitan</b>	£ 4.95
Vodka, cranberry juice, cointreau & lime	
<b>Woo Woo</b>	£ 4.95
Vodka, peach schnapps and cranberry	

### BARCELONA COMBINADOS

<b>Sol y Sombra 40.0%</b>	£ 4.95
Sun & Shade. A cocktail of brandy and anisette	
<b>Taxi</b>	£ 4.95
Ponche Osborne (brandy & orange based liqueur) with Castellblanch cava & a slice of orange served on the rocks.	
<b>Morir Soñando</b>	£ 3.95
Licor 43, orange juice, cream and cinnamon	
<b>Café Barcelona</b>	£ 3.95
Torres 10 years old brandy with hot espresso coffee & whipped cream on top	
<b>La Bomba</b>	£ 3.95
Brandy de Jerez, with chocolate milk. Hot or cold	
<b>Cream Soda</b>	£ 3.95
Vodka, licor 43 and soda served on the rocks with a slice of orange.	

### SHOOTERS

<b>Jam Donut</b>	£ 3.00
Chambord layered with cream	
<b>Purple Hooter</b>	£ 3.00
Chambord vodka & lime cordial	
<b>Spanish Fly</b>	£ 3.00
Kahlua, crema de alba & licor 43	
<b>Creamy Nuts</b>	£ 3.00
Hazlenut liqueur topped with cream and dusted with cinnamon	
<b>Playa Dorada</b>	£ 3.00
Elderflower liqueur, apple juice & lime cordial	

***All our alcoholic cocktails contain at least 50ml of alcohol.***

### NON ALCOHOLIC COCKTAILS

<b>Blaugrana</b>	£ 2.50
Tropical liqueur, grenadine and lemonade	
<b>San Francisco</b>	£ 2.50
Orange and pineapple juice, bitter lemon, lime and grenadine.	
<b>Piña Coladita</b>	£ 3.50
Pineapple juice and coconut cream	

**No cover charge - All prices inclusive of VAT**  
**An optional service charge of 12.5% will be added to the bill**

**Barcelona Tapas Bar y  
Restaurante locations:**

**15 St Botolph St  
(entrance at 1 Middlesex St)  
EC3A 7DT**

**email: [reservationsmiddx@barcelona-tapas.com](mailto:reservationsmiddx@barcelona-tapas.com)**

**020 7377 5111**

**24 Lime Street,  
EC3M 7HS**

**email: [reservationslime@barcelona-tapas.com](mailto:reservationslime@barcelona-tapas.com)**

**020 7929 2389**

**481 Lordship Lane,  
Dulwich  
SE22 8JY**

**email: [reservationsmiddx@barcelona-tapas.com](mailto:reservationsmiddx@barcelona-tapas.com)**

**020 8693 5111**

**All of our branches are available for  
Private Hire—Please contact Central  
Reservations for more information.**

**Central Reservations:**

**0845 4900 512**

**email: [reservations@barcelona-tapas.com](mailto:reservations@barcelona-tapas.com)**

**[www.barcelona-tapas.com](http://www.barcelona-tapas.com)**



**BarcelonaTapasBar**



**@barcelonatapas**