

snacks

gordal olives marinated in thyme, orange & garlic V GF 3,50 **marcona almonds** V GF 3,50 **Spanish anchovies** GF 3,50 **bread & oil** ciabatta with extra virgin olive oil V 2,95

OUR MENU TAKES STRONG INFLUENCES

from Barcelona and beyond – it is very much 'our take' on tapas

ALL TAPAS ARE FRESHLY PREPARED

to order and will arrive at your table as and when ready however as a general rule the dishes from the top half of the menu are prepared first

WE RECOMMEND TWO TO THREE DISHES

per person, plus perhaps one side between two; however we encourage you to enjoy as little or as much as you like

Catalan flatbreads

a great way to start your meal; perfect eaten with some cold meats or cheese; inspired by the Catalan coca our flatbreads are freshly prepared and stone-baked to order

flatbread strips & dips roast onion hummus, carrot & cumin V 4,25

Catalan simply finished with fresh tomato & sea salt V 3,95

garlic & mozzarella V 4,75

tomato, mozzarella & basil V 4,95

mozzarella, parmesan* red onion & thyme V 5,50

beetroot, goats cheese & thyme served with beetroot dip V 5,95

asparagus, goats cheese & toasted almonds honey V 5,95

Spanish hot salchichón sausage, tomato, mozzarella & chilli flakes 6,50

chorizo, halloumi, tomato, mushroom & rosemary 6,50

cold meats & cheeses

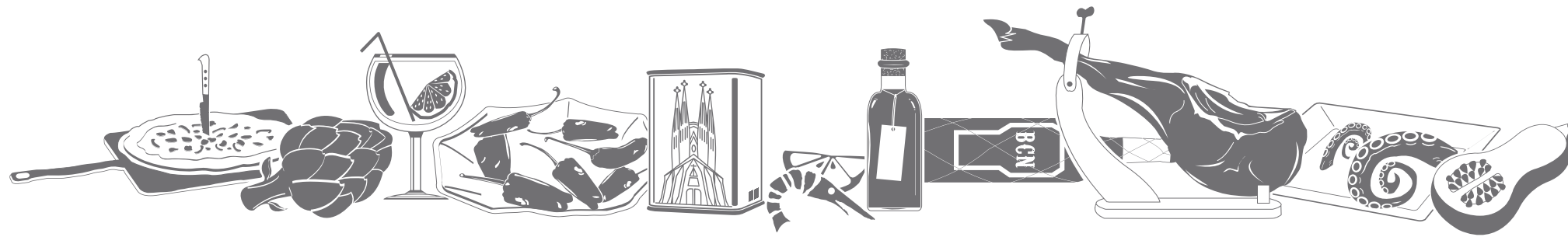
Ibérico de bellota paleta ham 50g – rich, nutty ham from pure breed pigs fed on a diet of fresh grass & acorns GF 8,95

Jamón de teruel 18 month aged Serrano ham with pickled fennel 50g GF 7,50

Spanish cured meats with pickled fennel & capers [lomo, chorizo, salchichón] GF 7,50

manchego d.o La Mancha, semi-cured for 3 months, served with truffled honey & torta de aceite 110g 6,50

Spanish cheeses with torta de aceite & garnishes [picos blue, manchego d.o, bland d'oli 'brie-style', moluengo goats] 9,50



meat

pork bocatas slow cooked pork sliders, aioli 4,95

jamón Ibérico croquettes minted pea purée 6,25

baresca meatballs spiced tomato sauce, parmesan GF 5,50

beef skewers (cooked pink) green mojo dip GF 7,50

baby chorizo glazed in honey & sherry vinegar GF 5,50

Moroccan chicken & chickpea stew apricots, sultanas, yoghurt, feta, red onion & coriander GF 6,50

oloroso sticky ribs green chilli slaw GF 7,50

chicken wings in a sweet chilli & sesame jam, coriander 6,50

creole sausage tomato & butter bean stew GF 5,50

lamb koftas mint yoghurt, pickled cucumber GF 6,75

fish

smoked haddock, cauliflower & chilli gratin toasted almonds 6,95

mackerel escabeche apple & red cabbage slaw GF 5,95

prawn, chorizo & octopus paella GF 7,50

salmon 'tikka' marinated in yoghurt & red mojo,

pickled cucumber GF 7,50

garlic & chill prawns finished with lemon & parsley GF 7,95

lobo beer battered cod lemon aioli, green mojo 7,25

seared fillet of hake jamón, leek, mussel & cider cream sauce GF 9,95

crispy fried squid garlic aioli 5,95

vegetables

wild mushroom croquettes shallot purée, truffle oil V 5,95

halloumi fritters lime mayonnaise V 5,50

butternut squash, feta & raisin empanadillas V 3,95

sweetcorn fritters mint yoghurt, dukkha, mango chutney V 4,50

polenta 'chips' romesco sauce V 3,95

spinach & sweet potato falafel braised peppers, spicy harissa yoghurt V 5,50

beetroot & goats cheese arancini basil pesto V 5,50

asparagus with parmesan*, almonds & chilli V GF 5,95

aubergine tumbet [aubergine, tomato, potato & cheese gratin] V GF 5,25

mushroom risoni rice shaped pasta, mushroom, parmesan* & chive cream sauce V 4,95

sides

puy lentil salad with chilli, piquillo peppers, coriander & feta V GF 3,95 **patatas bravas** served with aioli V 3,95 **patatas with blue cheese & bacon sauce** 4,50

panzanella salad feta, tomato, olives, red onion, cucumber, sherry vinegar dressing, garlic croutons V 4,50 **padrón peppers** with sea salt V 4,95

V dish is suitable for vegetarians * we use a premium vegetarian substitute for parmesan GF dish is suitable for a gluten free diet

baresca food may contain nuts, please advise of any allergies or dietary conditions at the time of order

barescanotts

barescanotts

barescanotts