



# DECEMBER MENÚ DEL DÍA

12-5pm everyday; max table of eight  
« £11,95pp »

dishes are freshly prepared to order, served as and when they are ready, not necessarily at the same time

flatbread strips & dips - two tapas - one side

## meat

**puttanesca** beef ragù with olives, tomato, capers, guindillas & yoghurt GF

**pork bocatas** slow cooked pork sliders, aioli

**chicken wings** in a sweet chilli & sesame jam, coriander

**baresca meatballs** spiced tomato sauce, parmesan GF

**baby chorizo** glazed in honey & sherry vinegar GF

**lamb koftas** mint yoghurt, pickled cucumber GF

**oloroso sticky ribs** (1,95 supplement) green chilli slaw GF

## fish

**crispy fried squid** garlic aioli

**smoked haddock, cauliflower & chilli gratin** toasted almonds

**mackerel escabeche** apple & red cabbage slaw GF

**salmon 'tikka'** marinated in yoghurt & red mojo, pickled cucumber GF

**confit fillet of hake** crushed new potatoes, tomato & caper dressing GF

**devilled whitebait** lime mayonnaise

**baresca prawn & chorizo paella** (1,95 supplement) GF

## vegetables

**sweetcorn fritters** mint yoghurt, dukkha, mango chutney V

**mushroom risoni** rice shaped pasta, mushrooms, parmesan\* & chive cream sauce V

**aubergine, tomato & potato tumbet** glazed with cheese V GF

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

**halloumi fritters** (1,95 supplement) lime mayonnaise V

## sides

**padrón peppers** V

**polenta chips** romesco sauce V

**patatas bravas** V

**puy lentil salad** with chilli, piquillo peppers, coriander & feta V GF

## finish with an espresso, americano or any tea

(with a sweet treat on us!) for just 1,50pp

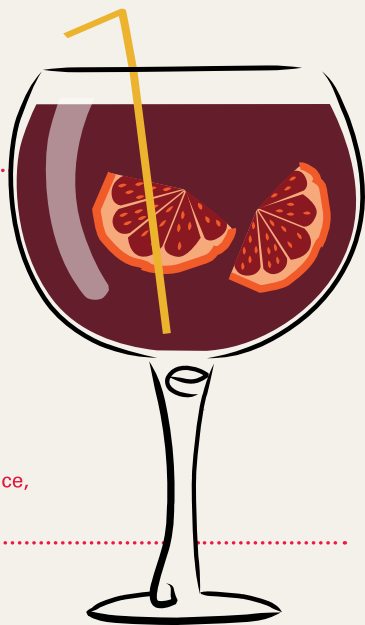
# COCTEL DEL DÍA

## winter garden 2,95

berry purée, lemon,  
apple, honey

## sangría navidad 4,95

mulled wine, brandy, apple juice,  
orange juice, lemonade, fruit



# CHRISTMAS PARTY MENU

« £24pp »

drinks – we recommend pre-ordering arrival drinks for larger tables to ensure speedy service please ask for a drinks menu if needed

## to start

**panzanella salad** feta, tomato, olives, red onion, cucumber, sherry vinegar dressing, garlic croutons V

**mozzarella, parmesan, red onion & thyme flatbread** V

**charcuterie plate** with pickled fennel & caper berries GF

**padrón peppers** with sea salt V

**halloumi fritters** lime mayonnaise V

**chicken wings** in sweet chilli, coriander & sesame jam

**baby chorizo** in honey & sherry vinegar GF

## followed by

**jamón Ibérico croquettes** minted pea purée

**beef skewers** (cooked pink) green mojo dip GF

**baresca meatballs** spiced tomato sauce & parmesan GF

**garlic & chilli prawns** finished with lemon & parsley GF

**salmon 'tikka'** marinated in yoghurt & red mojo,

pickled cucumber GF

**lamb koftas** mint yoghurt, pickled cucumber GF

**mushroom risoni** rice shaped pasta, mushrooms,

parmesan\* & shallot cream sauce V

**patatas bravas** with aioli V

## to finish

**churros** (2,50pp supplement)

Spanish doughnuts with chocolate sauce



V dish is suitable for vegetarians

GF dish is suitable for a gluten free diet

\* we use a premium vegetarian substitute for parmesan

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



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