

## snacks

**gordal olives** marinated in thyme, orange & garlic V GF 3,50 **marcona almonds** V GF 3,50 **Spanish anchovies** GF 3,50  
**Catalan bread** grilled bread with fresh tomato V 3,95 **flatbread strips & dips** hummus, carrot & cumin V 4,50 **padrón peppers** with sea salt V 4,95

## OUR MENU TAKES STRONG INFLUENCES

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

## 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

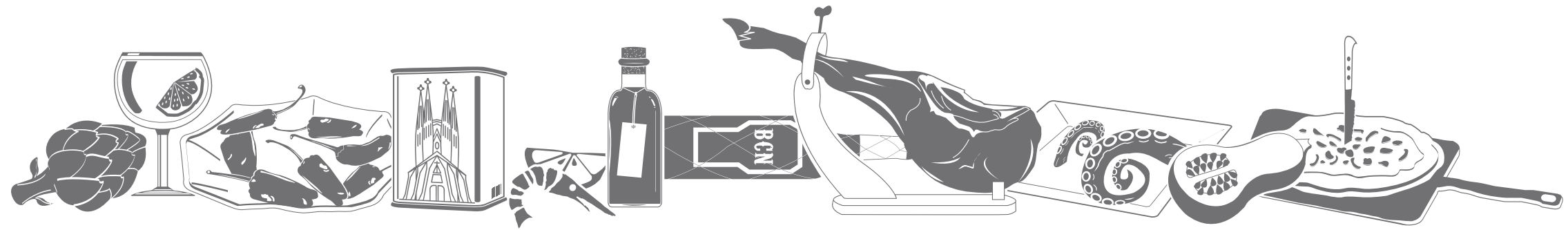
per person plus perhaps a coca or patatas between two; however, we encourage you to enjoy as little or as much as you like

## cold meats & cheeses

**Ibérico de bellota** paleta ham 50g – rich, nutty ham from purebred 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

## cocas Catalan-style flatbreads

**garlic & mozzarella** V 4,95  
**tomato, mozzarella & basil** V 5,25  
**mozzarella, parmesan\* red onion & thyme** V 5,50  
**red pepper, onion, olives & capers** shallot purée V 5,75  
**truffled mushroom** shallot purée V 5,95  
**beetroot, goats cheese & thyme** served with beetroot dip V 6,25  
**Spanish hot** salchichón sausage, tomato, mozzarella & chilli flakes 6,75  
**chorizo, halloumi, tomato, mushroom & rosemary** 6,75



## meat

**pork bocatas** slow cooked pork sliders, aioli 4,95  
**baresca meatballs** spiced tomato sauce, parmesan GF 5,50  
**baby chorizo** glazed in honey & sherry vinegar GF 5,50  
**teriyaki beef empanadillas** chimichurri sauce 5,95  
**jamón Ibérico croquettes** manchego, creamed leeks 6,25  
**Moroccan chicken & chickpea stew** apricots, sultanas, yoghurt, feta, red onion & coriander GF 6,50  
**chicken wings** in a sweet chilli & sesame jam, coriander 6,50  
**lamb koftas** harissa yoghurt, Moroccan spiced onions GF 6,75  
**beef skewers** (cooked pink) green mojo dip GF 7,50  
**oloroso sticky ribs** green chilli slaw GF 7,50

## fish

**mackerel escabeche** warm potato salad, shallot, pepper, cornichon & sweet paprika dressing GF 5,95  
**crispy fried squid** garlic aioli 5,95  
**haddock, green chilli & leek smokies** glazed in a rich cheese sauce 6,95  
**lobo beer battered cod** lemon aioli, green mojo 7,25  
**salmon ‘tikka’** marinated in yoghurt & red mojo, pickled cucumber GF 7,50  
**hake fillet** fried potatoes, red onion, olives, rosemary, caper berries GF 7,50  
**chorizo, onion & oloroso stuffed mussels** almond & lemon migas 7,95  
**garlic & chilli prawns** finished with lemon & parsley GF 7,95

## vegetables

**patatas bravas** aioli V 3,95  
**butternut squash, feta & raisin empanadillas** V 3,95  
**polenta ‘chips’** romesco sauce V 3,95  
**mushroom risoni** rice shaped pasta, mushroom, parmesan\* & chive cream sauce V 4,95  
**quinoa, butternut squash, mushroom & red onion salad** garlic & sesame dressing V GF 4,50  
**grilled tenderstem broccoli** harissa dressing, dukkha V GF 4,95  
**sweet potato, chickpea, coconut, peanut & cauliflower tagine** V GF 4,95  
**aubergine tumbet** [aubergine, tomato, potato & cheese gratin] V GF 5,25  
**halloumi fritters** zesty lime mayonnaise V 5,50  
**spiced beetroot falafel** beetroot & tahini purée V 5,50  
**tempura courgettes** goats cheese dressing, honey V 5,50  
**wild mushroom croquettes** blue cheese dip V 5,95

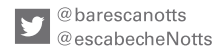
V dish is suitable for vegetarians

\* we use a premium vegetarian substitute for parmesan

GF dish is suitable for a gluten free diet

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

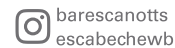
baresca tapas family



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@escabecheNotts



barescanotts  
escabechenottingham



barescanotts  
escabecheww

escabeche est. 2010

our original neighbourhood tapas restaurant & bar in West Bridgford  
escabeche.co.uk

baresca est. 2015

our city centre tapas restaurant with cellar bar on Byard Lane  
baresca.co.uk

tapas