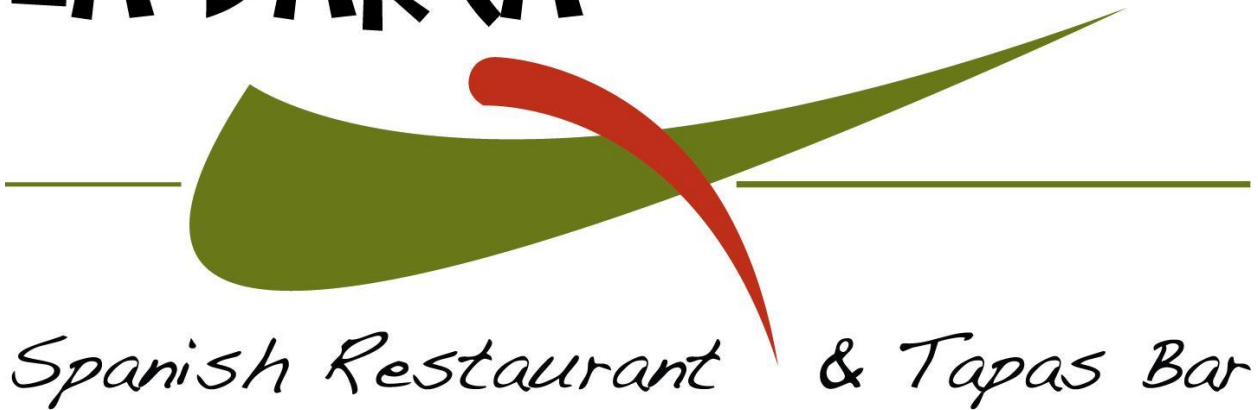


LA BARCA



Spanish Restaurant & Tapas Bar

Open daily, 12 noon to midnight
Lunch and tapas served from 12-4pm
Dinner and tapas from 6-10pm

TAPAS

Available from 6 - 10pm

All our tapas dishes are prepared and cooked freshly, to order, so please allow a little time for your food to be served. The Spanish style is to serve each tapas dish as it is ready, rather than all at once: please inform your waiter if you would prefer all your tapas to be brought to you at the same time.

APERITIVES

Salted snacks <i>Marcona almonds, habas fritas (broad beans) and kikones (giant corn)</i>	£1.75
Marinated Olives <i>with lemon, oregano and garlic</i>	£2.00
Bread <i>with extra-virgin olive oil and fig vinegar condiment</i>	£1.50
Pan con tomate <i>Garlic toast topped with a tomato salsa</i>	£2.50
Pan con tomate y jamón <i>Garlic toast topped with tomato salsa and Serrano ham</i>	£3.50

CHARCUTERIE AND CHEESE

Cecina de Leon <i>Fabulous oak-smoked dry-cured beef slices, with figs</i>	£6.95
Serrano ham <i>slices with mini-breadsticks</i>	£6.95
Serrano Charcuterie platter <i>Slices of Serrano ham, chorizo, lomo and Catalan salami (Fuet)</i>	£7.95
Iberico ham <i>Acorn-fed Pata Negra ham slices with mini-breadsticks</i>	£14.95
Iberico Charcuterie platter <i>Iberico ham, chorizo, salami and lomo with mini-breadsticks</i>	£14.45
Iberico Charcuterie and Cheese platter <i>A mixed plate of sliced meats and cheeses</i>	£12.50
Spanish Cheese platter <i>A selection of cheeses, with tomato jam, quince jelly & pickled figs</i>	£11.50
Manchego cheese <i>with membrillo (quince jelly)</i>	£4.75

FISH AND SEAFOOD TAPAS

Boquerones <i>Marinated white anchovies with garlic and parsley oil</i>	£5.50
Calamares fritos <i>Crisp fried squid rings with a garlic mayonnaise</i>	£6.75
Pulpo a la Gallega <i>Octopus pieces Galician-style with smoked paprika, potatoes & olive oil</i>	£7.95
Gambas al ajillo <i>Prawns sautéed with garlic and chilli</i>	£6.50
Prawn 'Piruletas' <i>Lightly battered King prawn 'lollipops'</i>	£7.00
Mejillones <i>Steamed Cornish mussels with white wine, cream and herbs</i>	£6.00
Pescadito frito <i>Mixed fried fish pieces with ali-oli</i>	£7.00
Scallops with Iberico chorizo <i>and an apple and ginger puree</i>	£7.45
Seafood croquettes	£5.50

MEAT TAPAS

Iberico ham Croquettes	£5.50
Albóndigas <i>(meatballs) with a 'Rioja-style' pepper and tomato sauce</i>	£6.00
Chorizo a la Sidra <i>Smoked chorizo cooked in 'scrumpy' cider</i>	£6.00
Alitas de Pollo <i>Spicy chicken wings with garlic and paprika</i>	£6.00
Fabada Asturiana <i>Classic Asturian stew of chorizo, morcilla, panceta and beans</i>	£5.50
Conejo al ajillo <i>Rabbit pieces sautéed with confit garlic</i>	£6.00

VEGETABLE TAPAS

Setas al ajillo <i>Assorted mushrooms sautéed with garlic</i>	£6.50
Padron peppers <i>Sautéed variably spicy small green peppers sprinkled with sea-salt</i>	£5.50
Aubergine Piruletas <i>Aubergine 'lollipops' with honey</i>	£5.50
Quails eggs with Pisto Manchego <i>Fried quails eggs on a pepper and tomato sauce</i>	£6.00
Tortilla 'Espanola' <i>The classic Spanish potato omelette</i>	£5.00
Patatas Bravas <i>Sautéed potatoes with spicy tomato sauce</i>	£5.00

MIXED TAPAS PLATTERS

Seafood selection platter	£19.50
<i>Calamares fritos, King prawn lollipops, scallops with Iberico chorizo and apple puree, Gambas al ajillo (garlic prawns) and seafood croquettes</i>	
La Barca selection platter	£19.50
<i>Smoked chorizo in cider, albóndigas (meatballs) with a pepper and tomato sauce, Iberico ham croquettes, Tortilla Espanola and Aubergine and honey lollipops</i>	

DINNER

Green Salad <i>of assorted leaves and avocado with raspberry vinaigrette</i>	£6.50
Warm salad of grilled asparagus <i>with melted cheese and Cecina (smoked beef) slices - optional</i>	£6.95
Tuna 'en escabeche' <i>Tuna loin marinated in olive oil, sherry vinegar, carrots and shallots</i>	£7.50
Chicken liver parfait <i>with raspberry confit, served with toast</i>	£6.75
Vieras con queso <i>Scallops in their shells with shallots & panceta, topped with cheese sauce</i>	£7.45



Sea bass <i>in a white wine and cream sauce with sautéed potatoes and vegetables</i>	£14.95
Dorada a la espalda	£15.50
<i>Grilled Sea bream with patatas panaderas, roasted cherry tomatoes and asparagus flavoured with cumin</i>	
Red Mullet <i>with a Salsa verde of parsley and coriander, sautéed potatoes and wild mushrooms</i>	£14.95
Lobster Paella	Please allow at least 45 minutes cooking time. Minimum two persons, £17.50 each
Baked red pepper <i>stuffed with goat cheese & couscous, with a fig vinegar and red pepper sauce</i>	£13.45
Chicken breast <i>stuffed with Mahon cheese and ham, port and mushroom sauce and new potatoes</i>	£16.95
Partridge <i>flavoured with thyme, sweet potato puree, spinach with pine-nuts and raisins, fondant pumpkin with almonds and cinnamon and a Pedro Ximenez reduction</i>	£17.25
Presa Iberica	£18.50
<i>Acorn-fed Iberico pork with a tropical fruit ali-oli, millefeuille potatoes and spinach with pine-nuts and raisins</i>	
Rabo de Toro <i>Slow-cooked casserole of Ox-tail with sautéed potatoes</i>	£16.50
Scottish Fillet steak <i>with a truffle and cardamom gravy, sautéed potatoes and vegetables</i>	£21.50
Carne a la Piedra	Minimum two persons, £20.00 each
<i>Scottish Fillet steak slices to cook on a stone, with three salsas - five pepper, barbeque and blue cheese, served with sautéed potatoes and vegetables</i>	

DESSERTS

Crema Catalana <i>The famous Catalan version of crème brûlée</i>	£6.00
Vanilla Crème brûlée <i>with figs in brandy and fruits of the forest ice-cream</i>	£6.00
Tarta de Santiago <i>Almond cake with vanilla ice-cream</i>	£6.00
Chocolate mousse <i>with coconut milk, blood-orange sorbet and flaked almonds (lactose-free)</i>	£6.00
Pears stewed in Rioja <i>with a hint of cinnamon, served with a pear sorbet</i>	£6.00
Selection of La Barca ice-creams and sorbets	£6.00
Lemon Sorbet with Cava	£6.00
Dessert selection (for two)	£14.00
Spanish Cheese platter <i>A selection of cheeses with tomato jam, quince jelly & pickled figs</i>	£11.50
Manchego cheese <i>with membrillo (quince jelly)</i>	£4.75

DESSERT WINE

	Glass (75ml)	Bottle
Castilla de Maetierra Melante <i>Moscatel de Grano menudo, an old Moscatel variety from Rioja; with flavours of honey and almonds</i>	2.95	19.50 (500ml)
Vicente Gandia Fusta Nova <i>Winner 'Nariz de Oro' Best Spanish Moscatel; from Valencia, notes of honey, citrus fruits and toasted wood</i>	3.15	21.00 (500ml)
Vendimia Tardia de Chardonnay <i>Late-harvested Chardonnay from Navarra; Gold, Chardonnay du Monde 2009</i>	3.75	25.00 (500ml)
Grahams Late-bottled Vintage Port 2005 <i>Liquorice and floral aromas and fresh, ripe blackberry fruit flavours</i>	3.25	29.50 (750ml)

SHERRY

	Glass (75ml)	Bottle
Fino (15% abv) <i>Delicate and bone dry; drink as an aperitif or with seafood and other tapas dishes</i>	2.95	29.75 (750ml)
Manzanilla (15% abv) <i>Light and dry with a hint of sea salt; drink as an aperitif or with seafood and other tapas dishes</i>	2.95	19.95 (500ml)
Amontillado (17% abv) <i>Semi-dry and nutty; drink as an aperitif or with pates and cheeses</i>	3.45	33.00 (750ml)
Oloroso (17% abv) <i>Rich, nutty and semi-sweet; drink with cheeses or desserts</i>	3.45	33.00 (750ml)
Oxford 1970 Pedro Ximenez (18% abv) <i>Naturally sweet and raisiny, like Christmas pudding in a glass; drink with cheeses or desserts</i>	3.95	26.00 (500ml)