

Well, well, well, here you are. We finally see your pretty face at Barrica, welcome! We have so many nice dishes on the menu, so we made it **shared dining**, this way you can taste even more. Order your favourite wine and maybe **2-3 dishes** per person! When the food is ready, we serve it directly. So you can enjoy instantly. Ready, set, go!

– Starters –

Marcona Almendras – 4.5

The Queen Almond. She only grows on the Spanish coasts, from Malaga to Tarragona. Sweet, soft and buttery. Roasted in olive oil with rosemary and sea salt.

Calamata Olives – 4.5

Greek, dark-brown olives, always nice to have.

Bread & Tomato Salsa – 6.5

The best sourdough bread from Levain et le Vin and our unbeatable home-made tomato salsa. Try it with on of our Spanish hams if you want to go all the way.

add on: **Jamon Ibérico +9,00**

Pata Negra Red Label – 17.5

'De Bellota Iberico'. These pigs eat acorns (the nuts) in the wild all.day.long. Aged for 35 months. Wow.

Manchego – 9.5

Forget all your problems and just eat Manchego.

after 17:00 ↓

Pincho Jamon Ibérico – 12.5

Love Jamon, but also love animals like we do? This is the one: Jamon Ibérico Cebo de Campo, where the pigs are raised on a farm with lots of running in the grass. Sourdough bread from Levain et le Vin, with mascarpone, topped with the Jamon and sherry-soaked figs.

Bruschetta Tomato y Albahaca – 10.5

Sourdough bread from Levain et le Vin with fresh tomato, basil and pesto oil, just the way we like it.

Bruschetta Champion y Trufa – 11.5

The Champion of all bruschettas! Sourdough bread from Levain et le Vin, topped with a mix of mushrooms and truffle, finished off with parmesan and balsamic syrup, delicious!

Vitello Tonato – 15

Thin sliced veal, capers, anchovies & mayo: perfect!

– **Quesos** – *after 17:00*

Burrata Capu Tutti Capi – 14

The BEST burrata cheese combined caponata, which means a savoury dish, with eggplant, onions, capers crumbled olives and more... and some toasted bread.

Melted Saint Marcellin – 10

A piece of heaven on your plate. Served with fig syrup and pecan nuts. You can dip bread in it, or your fingers. We won't judge.

– **Veggies** – *after 17:00*

Patatas Bravas – 7.5

We are back on track with aioli and brava sauce.

Sweet Potatoes – 7.5

Crispy guys dressed with truffle mayo and rolled in parmesan for some salty flavour.

Green Asparagus – 12

Feeling green today? Choose this green asparagus with parmesan & balsamic syrup, they are excellent!

Melanzane – 13.5

Our chefs have done their magic with this grilled eggplant, mozzarella and tomato. Need we say more. No. And we won't.

Truffle Pasta – 11

Pappardelle pasta with truffles, parmesan and champions. Sorry, mushrooms, my mistake. We think they are champions anyways.

Pimientos de Padron – 7.5

Gimme, gimme, gimme! Green, non-hot peppers straight from the oven. With oil, sea salt and lots of love from the chef. He says Hi!

– **Seafood** – *after 17:00*

Gambones – 15

Shrimps but without all the mess. Pan-fried in chili oil, garlic, deglazed with white wine.

Pulpo a la Plancha – 16

This pulpo will make your evening. Straight from the grill with smoky mashed potato, veggies, celeriac-truffle cream, and salsa verde.

Salmon Tartare – 16

This is real STAR. A gorgeous pink salmon tartare avocado crème, apple, cucumber, grapefruit and a yoghurt foam. You're welcome in advance.

– **Carne** – *after 17:00*

Albóndigas – 10.5

Oh my, these balls are our Spanish favourite, with tomato sauce, of course. You won't speak to your table guests from now on, all focus on these balls. With some pecorino and parsley oil on top (can be left out!).

Tagliata di Manzo – 16.5

A perfect flat iron steak, with parmesan & balsamic vinegar.

Pollo Bites – 10.5

Back by popular demand! Small chicken bites, marinated in soy, ginger, ketjap, sambal, and garlic. Finished off with mayo and bravas sauce.

Lamb Racks – 17.5

Grilled lamb racks, served with sweet potato cream, slices of orange, fig reduction sirup,, pomegranate seeds and pistachio. Made for winners!

– **Dolce** –

Tiramisu – 8

Made with lady fingers, amaretto, coffee and mascarpone. Always a good choice.

Sticky toffee – 9,5

Yes, try it and you will stick with it for as long as it is on our menu. We added some dulce leche and roasted and salted pecan nuts. All the sweet flavours nicely counterbalanced with a lemon curd

Cheesecake – 9

White chocolate cheesecake – I love it! Served with a gorgeous raspberry coulis and a white chocolate crumble. Cheesy? Hell no!

Scroppino – 9

'You don't do desserts?' You will do a Scroppino, that's for sure. A classic one from Italy: lemon sorbet, vodka, sparkling wine.