



Diner Menu

*A table's first hello; small,
shareable, unforgettable*

Marcona Almendras - 4.5 (N)

Roasted with sea salt.

Calamata Olives - 4.5

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

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! Oh wait! One last thing. If you have an allergy, you can find the labels below. Enjoy your night!

Allergens

G	Gluten
E	Egg
F	Fish
P	Peanuts
S	Soybeans
M	Milk (Including Lactose)
N	Nuts
CE	Celery
MD	Mustard
L	Lupin
MK	Mollusk
SU	Sulfite
SH	Shellfish
SE	Sesame

– Starters –

Bread & Tomato Salsa – 6.5 (G, SU)

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

Toast Anchoas – 10 (2 pieces) (G, SU, F)

Anchovies from Spain, cured in olive oil and served on a toast with 'sofrito': a mix of sautéed vegetables. We have the best of the best. But that's our not-so-humble opinion.

Pata Negra Black Label – 17.5 (G)

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

Salchichon – 8 (G)

Amazing dried (5 months) thin sliced sausage made of the solemilllo meat of the Iberico pig. The ones fed with acorns. This is just top notch quality sausage from Spain.

Manchego – 9.5 (G, M, N)

Forget all your problems and just eat Manchego.

Pincho Pata Negra – 14.5 (4 pieces) (G, M)

Love Pata Negra, but also love animals like we do? This is the one: 'De Bellota Iberico', 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 – 11

(3 pieces) (G, M, N, SU)

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

Boquerones – 6.5 (F)

These babies are white little anchovies, cured in a vinaigrette. We just add some oil, parsley and calamata olives. Simple and tastes like pure Spain. We import them ourselves (*Coarvi*), to make sure you get the best of the best.

– Veggies –

Patatas Bravas – 7.8 (E, G, M)

We are back on track with aioli and brava sauce.

Sweet Potatoes – 7.8 (E, G, M)

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

Romanesco Romesco – 12.5 (G, S, N, SE)

Say what? Okay, let us explain. These are different types of cauliflower (and other veggies), served with a typical Catalan salsa Romesco. Topped with mushrooms and a nice finish of acqua de rucola. Say rrrrr to the cauliflowerrrr!

Green Asparagus – 13 (M, N)

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

Melanzane – 14 (G, M, N)

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

Truffle Pasta – 12 (G, M)

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

Escalivada con Anchoas – 13.5 (F, MD)

Straight outta the fire! Vegetables with a little extra love: slow-roasted, melt-in-your-mouth soft, with a hint of smokiness. Finished with a fresh vinaigrette and two anchovies from Spain.

Pimientos de Padron – 8

Gimme, gimme, gimme! Green, non-hot peppers straight from the oven. With oil, sea salt and lots of love from our chefs. They say Hi!

– Quesos –

Burrata Capo Tutti Capi – 14 (G, M, N, CE, F)

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 – 10.5 (G, M, N)

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.

– Seafood –

Gambones – 15.5 (G,SH)

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

Pulpo a la Plancha – 17.5 (M, MK)

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

Salmon Tartare – 16.5 (G, M,F)

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

Calamares Andaluz – 11 (G, E, F)

Calamaris Made Easy. This one is the most uncomplicated, because we believe the best calamaris doesn't need a big winter jacket of batter. This one is simple, with just a slight touch of rice flour, and shortly fried. Enjoy

Ceviche de Ventresca de King Fish – 13

(G, E, F, M, SE)

In doubt ordering Ceviche? Well, let us make the decision for you. We say: put in the order. This one is belly from 'King Fish' a.k.a. 'Dutch yellow tail' tuna. With leche de tigre (tiger milk: a citrus based spicy marinade). Two times a week this one is imported straight out of Dutch 'Zeeland' and therefore as fresh as they can be.

- Croquetas de Catalunya -

(3 pieces)

Freshly made, as you expect from us. With a real Catalan chef at our big sis Bar U.Y.T., you can imagine what these will taste like, right?

Croqueta de Carne (E,G,M,CE) - 7.5

Hand made with a filling of chicken and pork.

Croqueta de Verduras y Queso (E,G,M,CE) - 7.5

Smoked veggies from our own Josper Grill, mixed with parmesan cheese. YUM!

- Carne -

Albóndigas - 11 (E, G, M)

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 - 21 (M,MD) 150 Gram *after 17:00*

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

Pollo Bites - 11.5 (E, G, M)

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

Lamb Racks - 19.5 (M, N)

after 17:00

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

Costillas Iberico - 17 (S, G)

Yes! Iberico pigs, and now the ribbbbbsssss....
Marinated and slow cooked. We advice you to place your order immediately.

– **Dolce** –

Pistachio Tiramisu – 10 (E, G, M, N)

An original made better with a touch of our Italian master. Pistachio cream and home-made cookies. Always a good choice.

Sticky Toffee – 9.5 (E, G, M, N)

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

Cheesecake with a twist – 10

(G, M, E, N)

If you've already tried (loved) our classic cheesecake then brace yourself for our latest experiment, made with pine nut, white chocolate and strawberries.. Need we say more?

Sgroppino – 10

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

Esma – 13

Because sometimes, dessert needs to come with caffeine and consequences Check out the cocktail menu... Things only get wilder from here.