

¡cóctel
del día!



snacks, cold meats & cheeses

gordal olives

marinated in thyme, orange
& garlic GF **VEGAN** 3,75

marcona almonds

GF **VEGAN** 3,50

Spanish anchovies GF 3,50

padrón peppers

with sea salt **VEGAN** 5,25

flatbread strips & dips

hummus, carrot & cumin
V **MAKE IT VEGAN** 5,75

Spanish cured meats

100g selection with pickled
fennel & capers: 18 month
aged serrano ham, Ibérico
chorizo, Ibérico salchichón
GF 10,50

Spanish cheeses

with torta de aceite &
garnishes. Picos blue,
manchego d.o.,
montenebro goats 10,50

cheese & cured meats

manchego d.o. La Mancha,
Ibérico chorizo, Ibérico
salchichón 9,50

Valentine's dinner menu 25,00

to start... Catalan bread *OR* marinated olives **VEGAN**

to follow... choose three tapas

meat & fish

sweet & sticky crispy px beef spring onions, red chilli

bbq chicken wings blue cheese dip, celery

pork belly tacos kimchi cabbage, chipotle & lime mayonnaise

chicken fillet skewers (*marinated in molasses, honey & thyme*) lemon yoghurt, salsa verde GF

baby chorizo glazed in honey & sherry vinegar GF

truffle beef skewers 1,95 supplement carrot & cumin purée, Parmesan shavings GF

garlic and chilli tiger prawns 1,95 supplement with lemon and parsley GF

haddock, green chilli & leek smokies glazed in a rich cheese sauce GF

salmon 'tikka' red mojo marinated salmon fillet, Bombay potato,
curried mayonnaise, baby coriander GF

freshly breaded cod tacos baby gem, caper, gherkins & spring onion aioli

vegetables

lemon & thyme baked feta roast cherry tomatoes V **MAKE IT VEGAN**

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

halloumi fritters lemon aioli V

Moroccan spiced aubergine tagine red chilli, vegan coconut yoghurt
& coriander GF **VEGAN**

spiced beetroot falafel tacos kimchi cabbage, radish, baby coriander, chipotle
& lime vegan mayonnaise **VEGAN**

Spanish cauliflower cheese with chilli & toasted almonds V GF

patatas bravas spicy tomato salsa, roast garlic aioli V **MAKE IT VEGAN**

sweet potato wedges sour cream & chives, dukkah V **MAKE IT VEGAN**

sautéed greens Thai sesame sauce, dukkah GF **MAKE IT VEGAN**

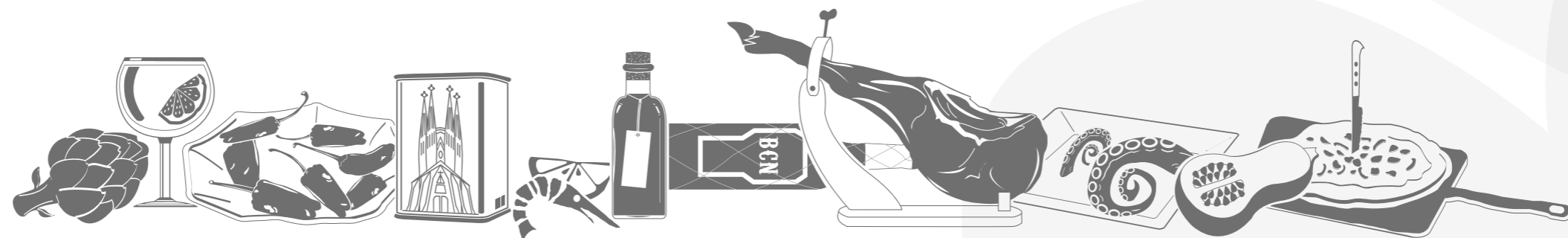
maple glazed butternut squash walnuts, red onion, vegan feta

& pomegranate seeds GF **VEGAN**

Peshwari coca (flatbread) butternut squash, coconut, chilli, sultanas, agave, toasted almonds **VEGAN**

truffle mushroom coca (flatbread) shallot purée, Parmesan* **MAKE IT VEGAN**

to finish... churros to share (*Spanish doughnuts*) salted caramel chocolate sauce V **MAKE IT VEGAN**



V dish is suitable for vegetarians

* we use a premium vegetarian substitute for parmesan

GF dish is suitable for a gluten free diet

VEGAN MAKE IT VEGAN some of our dishes are vegan or can be made vegan on request, please inform us at the time of order

food is prepared in our kitchens which contain allergens, please inform us of any allergies at the time of order

bar**esca** tapas family



barescatapas
escabechetapas

escabeche est. 2010

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

bar**esca** est. 2015

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

14
Feb
2022

tapas

soft drinks

- limonata 2,95
- aranciata 2,95
- fresh juices 3,05
- coca cola 3,05
- diet coke 2,95
- organic ginger beer 3,35
- elderflower pressé 3,35

mocktails

- watermelon cooler**
watermelon, almond, fresh lime 3,50
- lychee-colada**
coconut milk, lychee, fresh lime 3,50
- cherry spritz**
cherry, lemon, basil, soda 3,50



sangria

- classic**
red wine, brandy, orange liqueur, orange juice, fresh orange & lemon glass 7,50 carafe 18,00
- raspberry & limoncello**
white wine, gin, limoncello, apple juice, raspberry purée, fresh lemon glass 7,50 carafe 18,00
- mango & passion fruit**
white wine, gin, mango purée, passion fruit, orange juice, fresh lime glass 7,50 carafe 18,00



gin tonica

35ml blended with fever tree tonic

- larios 12**
Malaga, Spain
this forward thinking gin is made with 12 botanicals including coriander and a host of citrus fruits; served with fresh orange peel & rosemary 6,95
- tanqueray flor de Sevilla**
London
made with bittersweet Seville oranges to deliver fruitful and zesty taste; served with a squeezing wedge of orange 7,50
- puerto de indias peach & orange**
Seville, Spain
peach, orange and elderflower gin garnished with lemon & orange 7,50
- puerto de indias strawberry**
Seville, Spain
created by mistake in the oldest distillery in Seville which dates back to 1880; garnished with strawberries & basil 7,50



beer & cider

- estrella damm** 4.6%
Barcelona
pint 5,50 half 2,75
- adnams mosaic pale ale** 4.1%
Southwold
pint 5,40 half 2,70
- maeloc** 4.5%
Galicia
refreshing dry cider
330ml 4,65
- mahou** 5.5%
Madrid
330ml 4,80
- drynks smashed citrus** 0.0%
Bolton
classy non-alcoholic beer 330ml 4,50



vermut

50ml

classic Catalan aperitif, served over ice with citrus. add lemonade for 1,05

- rojo**
red vermouth 3,50
- blanco**
white vermouth made with over 20 botanicals 3,50
- reserva**
aged for nine months in oak 3,95



jerez

50ml

- fino**
dry, light, crisp 3,50
- amontillado**
aged fino, nutty 3,85
- pedro ximénez**
luscious and sweet 5,50

digestivo

- habelas hails orujo cream liqueur**
this classic Galician cream liqueur is a great alternative to Baileys served over ice 50ml 3,95



- Spanish brandy fernando de castilla reserva** 25ml 4,05
- peinado gran reserva 20 yrs**
oak-matured in sherry cask 25ml 7,50
- peinado gran reserva 100 yrs** ultra-premium brandy from the oldest distillery in Spain 25ml 12,50

tea

- one person pot** 2,95
English breakfast, decaffeinated breakfast tea, Earl Grey
- herbal teas** glass 2,65
camomile, peppermint, green tea & peach, lemongrass & ginger, jasmine tea pearls



selection of coffees on the other side

white

- BIN 9 house white**
Principe De Viana 12.5%
our house white is delicate, crisp and refreshing, flavours of apple, pear & citrus **VEGAN**
bottle 18,50 / 175ml 5,35 / 250ml 7,25
- BIN 11 pinot grigio**
Sartori, Italy 12%
fresh and fruity pinot grigio from northern Italy; light and easy refreshment **VEGAN**
bottle 20,50 / 175ml 5,85 / 250ml 7,85
- BIN 12 sauvignon blanc**
Viñamar, Chile 12%
from gifted young winemaker Francesca Perazzo, this well balanced, fresh yet tropical sauvignon blanc boasts fresh flavours of lemon & mango
bottle 22,50 / 175ml 6,15 / 250ml 8,10
- BIN 14 rioja blanco**
Ramón Bilbao, Spain 12.5%
classic yellow-fruited white rioja, with superior freshness **VEGAN**
bottle 24,95 / 175ml 6,95 / 250ml 9,50
- BIN 17 sauvignon blanc**
Mirror Lake, NZ 12.5%
from Marlborough, this fresh & crisp sauvignon blanc combines gooseberry & passion fruit **VEGAN**
bottle 29,95
- BIN 18 albariño**
Bodegas Eidosela, Spain 13%
from the cool, rainy Rías Baixas region of Spain, apricots & peaches with a zip of zest **VEGAN**
bottle 32,50



drinks

red

- BIN 20 house red, tempranillo**
Principe De Viana, Spain 14%
tempranillo, the grape of rioja, in traditional style: warm, mellow, comforting **VEGAN**
bottle 18,50 / 175ml 5,35 / 250ml 7,25
- BIN 22 merlot**
Viñamar, Chile 12%
plums, blackcurrant and chocolate, in a plush format: simply very merlot!
bottle 20,95 / 175ml 5,95 / 250ml 7,95
- BIN 23 artolas red**
Portugal 13%
spicy, floral, brimming with cherries and earthy notes
bottle 21,95
- BIN 25 rioja**
Ramón Bilbao, Spain 14%
subtle, well-made rioja that is crammed with berries: blackcurrants, raspberries, blueberries and more **VEGAN**
bottle 24,95 / 175ml 6,95 / 250ml 9,35
- BIN 26 malbec**
Trapiche, Argentina 13.5%
classy malbec from Mendoza, bursting with plums & black cherries **VEGAN**
bottle 25,95
- BIN 28 navarra**
Baluarte Roble, Spain 13%
rich, tasty red and black fruit; it's a beauty!
bottle 27,95
- BIN 30 rioja reserva**
Ramón Bilbao, Spain 14%
our rioja reserva is elegant, sophisticated & packed with blackberries **VEGAN**
bottle 32,50

rosé

- BIN 40 house rosé**
Principe De Viana, Spain 12.5%
bright, juicy Spanish rosé, gently spiced and packed with raspberries & strawberries **VEGAN**
bottle 19,50 / 175ml 5,60 / 250ml 7,50
- BIN 41 rioja rosado**
Ramón Bilbao, Spain 12.5%
salmon-pink rosé with real presence, a citrusy nose of lemon & grapefruit and a mouthful of red fruit **VEGAN**
bottle 24,95

cava

- BIN 1 cava**
Pere Ventura, Spain 11.5%
smart, fresh cava, fizzing with green apple, honeycomb and a squeeze of lemon
bottle 25,95 / 125ml 5,95
- BIN 2 cava rosado**
Pere Ventura, Spain 11.5%
charming, lively pink cava, brimming with redcurrant, wild strawberry, cherry & raspberry
bottle 29,50
- BIN 4 cava gran reserva**
Pere Ventura, Spain 11.5%
full bodied, intense & aromatic with toasty layers of brioche, spice and soft ripe fruit... seriously good
bottle 45,50