

¡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

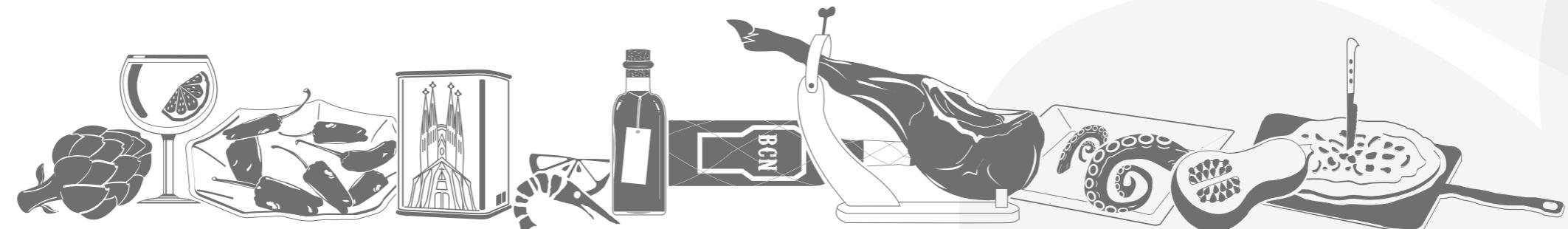
meat & fish

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
haloumi 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

baresca tapas family

f i t barescatapas
barescatapas
escabechetapas

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

