

ALLERGEN/DIETARY

LUPIN CELERY SULPHUR DIOXIDE GLUTEN FISH MOLLUSCS CRUSTACEAN
DAIRY NUTS SESAME SEEDS EGG PEANUTS SOYA MUSTARD SULPHITES
V vegetarian * vegetarian Parmesan substitute GF gluten free
VEGAN MAKE IT VEGAN some of our dishes are vegan or can be made vegan on request

falafel

snacks, cold meats & cheeses

gordal olives marinated in thyme, orange & garlic 3,95
GF VEGAN SOYA SULPHITES
marcona almonds 3,75
GF VEGAN NUTS

Spanish anchovies 3,75
GF FISH SULPHITES
padrón peppers with sea salt 5,50
GF VEGAN SOYA

Spanish cheeses
with torta de aceite & garnishes:
Picos blue, manchego d.o., montenebro goats 10,50
GLUTEN DAIRY NUTS SULPHITES

Spanish cured meats
100g selection with pickled fennel & capers: 18 month aged serrano ham, Ibérico chorizo, Ibérico salchichón 11,50
GF SULPHITES

cheese & cured meats
manchego d.o, Ibérico chorizo, Ibérico salchichón 9,50
DAIRY NUTS SULPHITES

Catalan bread grilled Welbeck estate ciabatta with olive oil & fresh tomato 4,25
VEGAN GLUTEN SULPHITES

cocas *fresh flatbreads*

strips & dips flatbread strips: hummus, carrot & cumin purée 5,95
V MAKE IT VEGAN GLUTEN DAIRY SESAME SEEDS SOYA SULPHITES
beetroot, goats cheese & thyme beetroot ketchup 7,75
V MAKE IT VEGAN GLUTEN DAIRY MUSTARD SULPHITES
Spanish hot salchichón sausage, tomato, mozzarella & chilli flakes 7,50
CELERY GLUTEN DAIRY SULPHITES
tres quesos manchego, Colston Bassett stilton, mozzarella 7,95
V GLUTEN DAIRY
caprese tomatoes, mozzarella, basil pistou 7,50
V MAKE IT VEGAN GLUTEN DAIRY SULPHITES
broccoli & brie toasted almonds, truffle oil 7,95
V GLUTEN DAIRY NUTS MUSTARD SULPHITES
ham & mushroom tomato, mozzarella 7,95
CELERY GLUTEN DAIRY SULPHITES
Peshwari butternut squash, coconut, chilli, sultanas, honey, toasted almonds 7,75
MAKE IT VEGAN GLUTEN NUTS SULPHITES
caramelised onion & goats cheese 7,75
V MAKE IT VEGAN GLUTEN DAIRY SOYA SULPHITES
chorizo, halloumi & mushroom tomato, mushroom & rosemary 7,95
CELERY GLUTEN DAIRY SULPHITES
garlic & mozzarella 6,50
V MAKE IT VEGAN GLUTEN DAIRY SOYA

vegan & vegetables

rosemary & Parmesan* polenta 'chips' romesco sauce 5,75
V GLUTEN DAIRY NUTS SOYA SULPHITES
halloumi fritters chilli jam aioli 6,75
V GLUTEN DAIRY EGG SOYA
mushroom risoni rice shaped pasta, mushrooms, Parmesan* & chive cream sauce 6,25
V GLUTEN DAIRY SOYA SULPHITES
sweet potato & beetroot falafel tacos pickled vegetables, vegan tzatziki, dukkah 6,75
GF VEGAN NUTS SESAME SEEDS SULPHITES
rose harissa, feta & courgette tortilla (cooked to order) lemon aioli 5,95
V DAIRY EGG
maple glazed butternut squash walnuts, red onion, vegan feta & pomegranate seeds 5,75
GF VEGAN NUTS SESAME SEEDS
sweetcorn & red onion fritters mango chutney yoghurt, dukkah 5,50
V MAKE IT VEGAN GLUTEN DAIRY NUTS SESAME SEEDS SOYA SULPHITES
Moroccan spiced aubergine & tomato tagine red chilli, yoghurt & coriander 5,50
V GF MAKE IT VEGAN CELERY DAIRY SOYA SULPHITES
vegan meatballs tabbouleh, tahini 'yoghurt', rose harissa, pomegranate seeds 6,50
VEGAN GLUTEN SESAME SEEDS SULPHITES
Korean cauliflower gochujang, spring onion & sesame seeds 5,25
VEGAN GLUTEN SESAME SEEDS SOYA MUSTARD SULPHITES
patatas bravas spiced tomato sauce, confit garlic aioli 3,95
V MAKE IT VEGAN CELERY GLUTEN EGG SOYA
French fries with Parmesan* 3,95
V MAKE IT VEGAN GLUTEN DAIRY SOYA
Greek salad tomatoes, red onion, olives, feta, sherry vinegar dressing 5,50
V GF MAKE IT VEGAN DAIRY SULPHITES

meat & fish

miso caramel chicken wings chilli & sesame 7,50
GLUTEN DAIRY SESAME SEEDS SOYA
baresca meatballs local pork belly & loin meatballs in a spiced tomato sauce, Parmesan 7,25
GF CELERY DAIRY SOYA MUSTARD SULPHITES
roast chicken suprême (marinated in garlic & rosemary) Redhill carrot & cumin purée, marsala soaked raisins, dukkah 8,50
GF DAIRY NUTS SESAME SEEDS SULPHITES
baby chorizo chorizo from La Rioja, glazed in honey & sherry vinegar 6,50
GF SOYA SULPHITES
sweet & sticky crispy px beef spring onions, red chilli 8,50
GLUTEN SESAME SEEDS SOYA SULPHITES
pork belly tacos braised local pork, kimchi cabbage, chipotle & lime mayonnaise 7,95
GLUTEN NUTS SESAME SEEDS EGG PEANUTS SOYA SULPHITES
crispy fried squid in a light coating of cumin, turmeric & paprika flour, confit garlic aioli 6,50
GLUTEN MOLLUSCS EGG SOYA
salmon 'tikka' red mojo marinated salmon fillet, Bombay potato, curried mayonnaise 8,95
GF FISH EGG SOYA MUSTARD SULPHITES
cod tacos freshly crumbed cod fillet, kimchi cabbage, lemon mayonnaise, pickled red onion 7,75
GLUTEN FISH NUTS SESAME SEEDS EGG PEANUTS SULPHITES
smoked haddock, leek & chilli gratin glazed in a rich cheese sauce 7,95
GF FISH DAIRY SOYA MUSTARD SULPHITES
garlic & chilli prawns lemon, parsley 7,95
GF CRUSTACEAN SOYA

desserts VEGAN DESSERT AVAILABLE ON REQUEST

sticky toffee pudding toffee sauce, salted caramel & Bourbon ice cream 7,50
GF DAIRY
chocolate brownie chocolate sauce, orange mascarpone 6,95
V GF DAIRY EGG
lime cheesecake ginger brittle, blueberry compôte 6,95
V GLUTEN DAIRY
churros (Spanish doughnuts) chocolate sauce 6,50
V GLUTEN DAIRY SOYA
ice cream selection 5,25
V GF DAIRY NUTS EGG

churros & coffee your choice of coffee or tea to accompany a smaller portion of our churros with chocolate sauce 5,95
V GLUTEN DAIRY SOYA

coffee *all served with double shot espresso*

espresso 3,05
americano 3,05 DAIRY
cappuccino 3,50 DAIRY
cortado 3,25 DAIRY
latte 3,50 DAIRY

tea

one person pot English breakfast, decaffeinated breakfast tea, Earl Grey 3,50 DAIRY
herbal teas glass camomile, peppermint, green tea & peach, lemongrass & ginger, jasmine tea pearls 2,85 DAIRY

soft drinks

limonata 2,95 **VEGAN**

aranciata 2,95 **VEGAN**

fresh juices 3,15 **VEGAN**

coca cola 3,25 / **diet coke** 3,15 **VEGAN**

organic ginger beer 3,50 **VEGAN**

elderflower pressé 3,50 **VEGAN**

sangria

classic red wine, brandy, orange liqueur, orange juice, fresh orange & lemon **glass** 7,60 / **carafe** 17,95 **VEGAN** **SULPHITES**

raspberry & limoncello

white wine, gin, limoncello, apple juice, raspberry purée, fresh lemon **glass** 7,60 / **carafe** 17,95 **VEGAN** **SULPHITES**

gin tonica

35ml blended with fever tree tonic

gin xoriguer Menorca

a cult gin from Mahón and the only gin along with Plymouth to have a designation of origin, served with fresh lemon 6,75 **SULPHITES**

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 **VEGAN**

nordes atlantic Galicia, Spain

made with an albariño-grape-based spirit and Galician botanicals such as samphire, eucalyptus and lemon verbena; garnished with citrus 8,25 **SULPHITES**

mocktails

watermelon cooler

watermelon, almond, fresh lime 3,65 **VEGAN** **NUTS**

lychee-colada

coconut milk, lychee, fresh lime 3,65 **VEGAN**

cherry spritz

cherry, lemon, basil, soda 3,65 **VEGAN**

mango & passion fruit white

wine, gin, mango purée, passion fruit, orange juice, fresh lime **glass** 7,60 / **carafe** 17,95 **VEGAN** **SULPHITES**

mixed berry rosé wine,

blackcurrant liqueur, cranberry juice, raspberry purée, berries **glass** 7,60 / **carafe** 17,95 **VEGAN** **SULPHITES**

beer & cider

leon 4.0% Staffordshire

craft lager, brewed by freedom **pint** 5,10 / **half** 2,55 **VEGAN** **GLUTEN**

mahou 5.1%

Madrid **pint** 5,75 / **half** 2,90 **VEGAN** **GLUTEN**

camden pale ale 4.0%

London **pint** 5,60 / **half** 2,80 **VEGAN** **GLUTEN**

estrella damm daura 5.4%

Barcelona award winning gluten free pilsner **330ml** 4,80 **VEGAN**

maeloc 4.5%

Galicia refreshing dry cider **330ml** 4,65 **VEGAN** **SULPHITES**

cider mayador 4.1%

Castilla y Leon light & clean medium cider **330ml** 4,10 **SULPHITES**

brewdog nanny state 0.5%

Ellon **330ml** 3,50 **VEGAN** **GLUTEN**

san miguel 0.0%

Madrid **330ml** 3,50 **VEGAN** **GLUTEN**

digestivo

melody crema catalana

this authentic Catalan cream liqueur is an excellent alternative to Baileys; served over ice 50ml 3,95 **DAIRY** **EGG**

Spanish brandy

fernando de castilla reserva

25ml 4,05 **VEGAN** **SULPHITES**

peinado gran reserva 20 yrs

oak-matured in sherry cask 25ml 7,95 **VEGAN** **SULPHITES**

peinado gran reserva 100 yrs

ultra-premium brandy from the oldest distillery in Spain 25ml 12,95 **VEGAN**

vermut

classic Catalan apéritif,

served over ice with citrus.

add lemonade for 1,20

rojo red vermouth 3,75 **SULPHITES**

blanco white vermouth made

with over 20 botanicals 3,75 **SULPHITES**

reserva aged for nine months

in oak 4,05 **SULPHITES**

white wine

BIN 9 house white

Príncipe De Viana 12% delicate, crisp & refreshing **bottle** 19,50 175ml 5,50 / 250ml 7,50 **VEGAN** **SULPHITES**

BIN 11 pinot grigio

Sartori, Italy 12% **bottle** 21,95 175ml 6,15 / 250ml 8,15 **VEGAN** **SULPHITES**

BIN 12 sauvignon blanc

Viñamar, Chile 12.5% **bottle** 23,50 / 175ml 6,50 / 250ml 8,50 **SULPHITES**

red wine

BIN 20 house red

Príncipe De Viana, Spain 13.5% tempranillo, the grape of Rioja; warm mellow & comforting **bottle** 19,50 175ml 5,50 / 250ml 7,50 **VEGAN** **SULPHITES**

BIN 22 merlot

Viñamar, Chile 13.5% **bottle** 22,50 / 175ml 6,25 / 250ml 8,35 **SULPHITES**

BIN 26 malbec

Trapiche, Argentina 13.5% **bottle** 27,50 **VEGAN** **SULPHITES**

BIN 13 verdejo organic

Bodegas Verum, Spain 12.5% bright hay & fennel flavours interlaced with plums & pears **bottle** 23,95 **VEGAN** **SULPHITES**

BIN 14 rioja blanco

Ramón Bilbao, Spain 12.5% **bottle** 25,95 **VEGAN** **SULPHITES**

BIN 15 chardonnay

Vintae, Spain 12.5% an exotic Spanish chardonnay; a juicy mouthful of tropical fruits **bottle** 27,95 **VEGAN** **SULPHITES**

BIN 23 sangiovese

Vina Falerñaia, Chile 14% northern Chile's take on juicy Chianti: full of black cherry, red berries and a touch of vanilla **bottle** 23,95 **VEGAN** **SULPHITES**

BIN 25 rioja

Ramón Bilbao, Spain 14% **bottle** 26,95 175ml 7,40 / 250ml 9,95 **VEGAN** **SULPHITES**

BIN 41 malbec rosé

Santa Ana, Argentina 12.5% a cherry red, intense malbec rosé; strawberries & plums bursting from the glass **bottle** 24,95 **VEGAN** **SULPHITES**

cava

BIN 1 cava

Pere Ventura, Spain 11.5% smart, fresh cava **bottle** 26.95 / 125ml 6,25 **SULPHITES**

BIN 2 cava rosado

Pere Ventura, Spain 11.5% lively pink cava **bottle** 30,50 **SULPHITES**

BIN 17 sauvignon blanc

Yealands, NZ 13% single vineyard; serious premium sauvignon from Marlborough **bottle** 32,00 **VEGAN** **SULPHITES**

BIN 18 albariño

‘Alba Martin’ Martin Codax, Spain 12.5% flavours of ripe lemons & peach; stunning wine **bottle** 34,00 **VEGAN** **SULPHITES**

BIN 19 assyrtiko

Ktima Kir-Yianni, Greece 13% the classic Greek assertiko grape, sauvignion-esque & truly delicious **bottle** 35,00 **VEGAN** **SULPHITES**

BIN 27 crianza

Bodegas Añadas, Spain 14% rich & powerful crianza from Navarra; merlot-tempranillo blend - offering generous red fruit and a touch of spice **bottle** 28,95 **VEGAN** **SULPHITES**

BIN 28 monastrell

Juan Gil, Spain 14.5% monastrell (mourvèdre in the Rhone) offers intense yet soft dark fruit and pepper **bottle** 31,50 **VEGAN** **SULPHITES**

BIN 29 garnacha organic

Terra Alta, Spain 13.5% silky & vibrant garnacha from master sommelier turned winemaker Franck Massard **bottle** 34,00 **SULPHITES**

BIN 30 syrah

Quinta Do Crasto, Portugal 14.5% Crasto’s flagship syrah (shiraz), brimming with berries and perfumed with clove, cinnamon and vanilla **bottle** 42,00 **VEGAN** **SULPHITES**

BIN 42 rioja rosado

Sierra Cantabria, Spain 13% Cantabria, one of the most iconic estates in Rioja offers a delightful red berry, pomegranate & fennel flavoured rosé: elegant & sophisticated **bottle** 31,50 **VEGAN** **SULPHITES**

BIN 4 cava gran reserva

Pere Ventura, Spain 11.5% full bodied, intense & aromatic; seriously good **bottle** 45,00 **SULPHITES**

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LUPIN **CELERY** **SULPHUR DIOXIDE** **GLUTEN** **FISH** **MOLLOSCS** **CRUSTACEAN** **DAIRY** **NUTS** **SESAME SEEDS** **EGG** **PEANUTS** **SOYA** **MUSTARD** **SULPHITES**

V vegetarian ***** vegetarian Parmesan substitute

GF gluten free

VEGAN **MAKE IT VEGAN** some of our dishes

are vegan or can be made vegan on request

jerez

fino

dry, light, crisp 50ml 3,65 **VEGAN** **SULPHITES**

amontillado

aged fino, nutty 50ml 3,95 **VEGAN** **SULPHITES**

pedro ximénez

luscious & sweet 50ml 5,65 **SULPHITES**

ALLERGEN/DIETARY

baresca

LUPIN CELERY SULPHUR DIOXIDE GLUTEN FISH MOLLUSCS CRUSTACEAN

DAIRY NUTS SESAME SEEDS EGG PEANUTS SOYA MUSTARD SULPHITES

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menú del día 14,95

your choice of Catalan bread or marinated olives, plus two tapas & one side

meat & fish

miso caramel chicken wings chilli & sesame

GLUTEN DAIRY SESAME SEEDS SOYA

baresca meatballs local pork belly & loin

meatballs in a spiced tomato sauce, Parmesan GF

CELERY DAIRY SOYA MUSTARD SULPHITES

lamb koftas minced lamb shoulder skewers,

Redhill carrot & cumin purée, dukkah GF

DAIRY NUTS SESAME SEEDS SULPHITES

chicken, chorizo & prawn paella GF

CELERY CRUSTACEAN SULPHITES

baby chorizo chorizo from La Rioja,

glazed in honey & sherry vinegar GF

SOYA SULPHITES

Spanish hot coca (flatbread) salchichón

sausage, tomato, mozzarella & chilli flakes

CELERY GLUTEN DAIRY SULPHITES

sweet & sticky crispy px beef

spring onions, red chilli 1,50 supplement

GLUTEN SESAME SEEDS SOYA SULPHITES

pork belly tacos braised local pork, kimchi

cabbage, chipotle & lime mayonnaise

GLUTEN NUTS SESAME SEEDS EGG PEANUTS

SOYA SULPHITES

crispy fried squid in a light coating of cumin,

turmeric & paprika flour, confit garlic aioli

GLUTEN MOLLUSCS EGG SOYA

salmon 'tikka' red mojo marinated salmon

fillet, Bombay potato, curried mayonnaise GF

FISH EGG SOYA MUSTARD SULPHITES

cod tacos freshly crumbed cod fillet,

kimchi cabbage, lemon mayonnaise,

pickled red onion GLUTEN FISH NUTS

SESAME SEEDS EGG PEANUTS SULPHITES

garlic & chilli prawns lemon, parsley GF

1,50 supplement CRUSTACEAN SOYA

vegan & vegetables

rosemary & Parmesan* polenta 'chips' romesco sauce V

GLUTEN DAIRY NUTS SOYA SULPHITES

halloumi fritters chilli jam aioli V 0,50 supplement

GLUTEN DAIRY EGG SOYA

caprese coca (flatbread) tomatoes, mozzarella, basil pistou

MAKE IT VEGAN GLUTEN DAIRY SULPHITES

Peshwari coca (flatbread) butternut squash, coconut, chilli,

sultanas, honey, toasted almonds

MAKE IT VEGAN GLUTEN NUTS SULPHITES

mushroom risoni rice shaped pasta, mushrooms, Parmesan* & c

hive cream sauce V GLUTEN DAIRY SOYA SULPHITES

rose harissa, feta & courgette tortilla (cooked to order) lemon aioli V

DAIRY EGG

maple glazed butternut squash walnuts, red onion, vegan feta &

pomegranate seeds GF VEGAN NUTS SESAME SEEDS

sweet potato & beetroot falafel tacos pickled vegetables,

vegan tzatziki, dukkah GF VEGAN NUTS SESAME SEEDS SULPHITES

sweetcorn & red onion fritters mango chutney yoghurt, dukkah V

MAKE IT VEGAN GLUTEN DAIRY NUTS SESAME SEEDS SOYA SULPHITES

Moroccan spiced aubergine & tomato tagine red chilli, yoghurt &

coriander V MAKE IT VEGAN CELERY DAIRY SOYA SULPHITES

vegan meatballs tabbouleh, tahini 'yoghurt', rose harissa,

pomegranate seeds VEGAN GLUTEN SESAME SEEDS SULPHITES

sides

patatas bravas spiced tomato sauce, confit garlic aioli V

MAKE IT VEGAN CELERY GLUTEN EGG SOYA

French fries with Parmesan* V MAKE IT VEGAN GLUTEN DAIRY SOYA

Greek salad tomatoes, red onion, olives, feta,

sherry vinegar dressing V MAKE IT VEGAN DAIRY SULPHITES

Korean cauliflower gochujang, spring onion & sesame seeds

VEGAN GLUTEN SESAME SEEDS SOYA MUSTARD SULPHITES

sautéed green vegetables sesame & chilli dressing GF

VEGAN SESAME SEEDS SOYA

baresca tapas family



barescatapas
escabechetapas

MAIN MENU

7,95

includes one tapas, one side, small glass of fruit juice available from 12pm

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LUPIN CELERY SULPHITES GLUTEN FISH MOLLUSCS CRUSTACEAN

DAIRY NUTS SESAME SEEDS EGG PEANUTS SOYA MUSTARD

V vegetarian * vegetarian Parmesan substitute GF gluten free

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1. choose your tapas dish

flatbread strips & dips

V MAKE IT VEGAN SULPHITES GLUTEN DAIRY
SESAME SEEDS SOYA

freshly made tomato & mozzarella pizza

V MAKE IT VEGAN CELERY GLUTEN DAIRY SOYA

freshly made tomato, mozzarella & salami pizza

CELERY SULPHITES GLUTEN DAIRY SOYA

spicy meatballs with tomato sauce & cheese

GF SULPHITES DAIRY SOYA MUSTARD

freshly breaded cod goujons lemon aioli

GLUTEN FISH EGG

halloumi fritters with lemon mayonnaise

V GLUTEN DAIRY EGG SOYA

mushroom risoni rice shaped pasta with creamy sauce

V SULPHITES GLUTEN DAIRY SOYA

2. choose you side

French fries V VEGAN GLUTEN SOYA

tomato & cucumber salad VEGAN GF

sautéed green vegetables VEGAN

3. choose your fruit juice

apple, orange, pineapple, cranberry

add something sweet for 1,95

two scoops of ice cream vanilla, strawberry or chocolate

MAKE IT VEGAN DAIRY EGG

churros Spanish doughnuts with chocolate sauce

GLUTEN DAIRY SOYA [MAY CONTAIN TRACES OF DAIRY NUTS PEANUTS]



escabeaenies