

¡cóctel del día!



tropical garden
Bacardi rum,
passion fruit,
vanilla basil &
soda 5,95

calypso cooler
passion fruit,
vanilla, basil &
soda 3,50

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.,
montanebro goats 10,50

cheese & cured meats
manchego d.o. La Mancha,
Ibérico chorizo, Ibérico
salchichón 9,50

menú del día 13,95

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

14th
Sept
2021

meat

chicken wings sweet chilli jam, sesame & coriander
baresca meatballs spiced tomato sauce, Parmesan GF
lamb koftas coriander & cumin yoghurt, dukkah GF
chicken fillet skewers (marinated in molasses,
honey & thyme) lemon yoghurt, salsa verde GF
baby chorizo glazed in honey & sherry vinegar GF
pork belly tacos kimchi cabbage, chipotle &
lime mayonnaise
sweet & sticky crispy px beef 1,95 supplement
spring onions, red chilli

fish

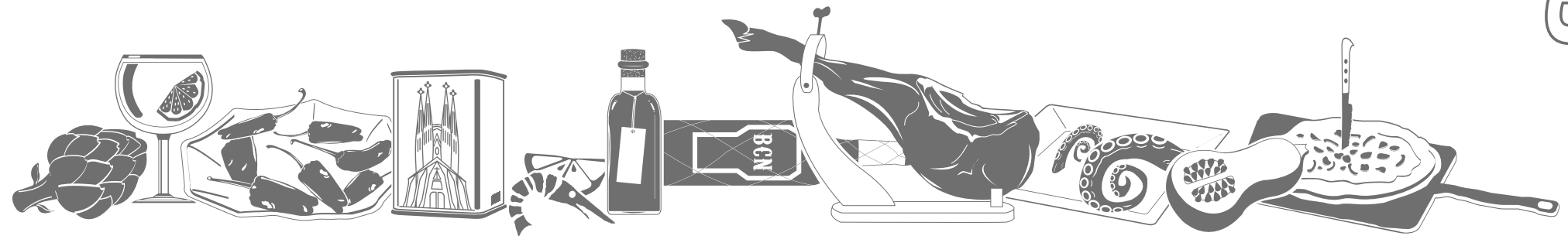
crispy fried squid in a light coating of
cumin, turmeric & paprika flour,
roast garlic aioli
salmon 'tikka' red mojo marinated salmon
fillet, Bombay potato, curried mayonnaise,
baby coriander GF
haddock, green chilli & leek smokies
glazed in a rich cheese sauce GF
garlic & chilli prawns 1,95 supplement
with lemon & parsley GF

vegetables

sweetcorn & black bean empanadillas crème
fraîche, chimichurri sauce V **MAKE IT VEGAN**
mushroom risoni rice shaped pasta,
mushrooms, Parmesan* & chive cream sauce V
beetroot, goats cheese & thyme coca (flatbread)
beetroot ketchup V **MAKE IT VEGAN**
Moroccan spiced aubergine tagine red chilli,
yoghurt & coriander V GF **MAKE IT VEGAN**
halloumi fritters 1,50 supplement lemon aioli V

sides

baby gem salad Colston Bassett stilton dressing,
sun blush tomato, roast garlic migas V
Spanish cauliflower cheese with chilli
& toasted almonds V GF
patatas bravas spicy tomato salsa,
roast garlic aioli V **MAKE IT VEGAN**
French fries with Parmesan* V **MAKE IT VEGAN**



tapas

today's specials

tapas

hake katsu
mild curry sauce,
crispy kale, red
chillies
1,95 supplement

Aubergine fritters
honey, dukkah
V N
{MAKE IT VEGAN}

**Sweet potato,
chickpea, coconut,
peanut &
cauliflower
tagine**
GF N VEGAN

**buttermilk fried
chicken**
sweetcorn relish,
garlic aioli

**our own smoked
salmon & fennel
croquettes preserved
lemon & caper
mayonnaise**
1,95 supplement

morcilla Scotch egg
shallot puree
1,95 supplement

sides

tempura broccoli
sesame & miso
sauce, spring onion
{VEGAN}

salt baked potatoes
red mojo GF V

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

**iWIN! a menú
del dia for two**

to enter: post a photo
of your time here and
tag @barescatapas
or @escabechetapas

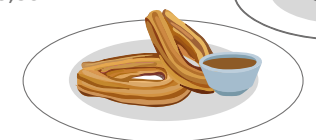
desserts

churros (Spanish doughnuts) salted chocolate caramel sauce V 6,50
San Sebastián baked cheesecake berry compote V GF 6,25
apple & walnut baklava vanilla ice cream V 6,95
chocolate brownie chocolate sauce, orange mascarpone V GF 6,50
ice cream/ sorbet selection V GF 4,95

VEGAN DESSERT AVAILABLE

coffee & sweet treat
choose an espresso, americano
or tea to go with your sweet treat V 3,05

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



coffee

espresso 2,85
americano 2,85
cappuccino 2,95

cortado 2,95
latte 3,10
café con leche 2,95

**selection of teas
on the other side**

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