



BARÇA bar

SAMPLE FOOD MENU

BARÇA FOOD

WALTON LODGE FARM. All our meat is organically reared and sourced from Walton Lodge Farm, just four miles away. The beef we use is Belted Galloway and Highland Cattle. The lamb we use is Greyface Dartmoor and Texel. The pork & we use is Gloucestershire Old Spot.

TAPAS

Serrano Ham

Spanish Monroyo dry cured ham, freshly sliced off the bone, tomato salsa and pan con tomate (rustic bread rubbed with garlic & tomato)

£

6.5

Champiñones con Queso (v)

Button mushrooms stuffed with rich & creamy Spanish Picos blue cheese

3.5

Gambas al ajillo

Large prawns sautéed in garlic, parsley and olive oil

4

Croquetas

Traditional Spanish cheese & smoked bacon croquettes

3.5

Pan con Tomate (v)

Rustic bread rubbed with tomato, garlic and olive oil

2

Patatas Bravas (v)

Fried potatoes cooked in a spicy tomato sauce

3

Albóndigas

Our own farm's organically reared pork meatballs in a fresh, spicy tomato and garlic sauce

4

Tempura Calamari

Fresh squid, in light tempura batter, served with a garlic alioli

4

Chorizo

Spicy Spanish sausage lightly caramelised on the grill, served with garlic infused sautéed potatoes

4

Tortilla Española (v)

A thick slice of Spanish omelette made with our free range eggs and potato, served cold, with a fresh tomato salsa

3

Boquerones

Anchovy fillets marinated in a seasoned olive oil dressing

3

Aceitunas Mixtas (v)

Mixed Spanish olives marinated in garlic and basil

3

BARÇA FOOD

SALAD

Casa Ensalada

Serrano cured ham, salami, salad leaves, sun-dried tomatoes, black olives, croutons, our free range egg & a lime vinaigrette

£

12

Caesar salad

Baby gem lettuce, olive oil baked croutons, anchovies & parmesan shavings

9

Light Salad (v)

A light and healthy mixed salad without dressing or oils

7

Feta Salad (v)

Mixed leaves with Feta cheese & marinated spanish olives

8

The following can be added to any of the above salads

Grilled Chicken

3

Grilled Salmon

4

HOT

Sopa del Dia

Fresh homemade soup of the day served with rustic bread

£

5

Char-Grilled Mediterranean Vegetables (v)

Marinated aubergine, courgette, capsicum & artichokes

9

Fajitas

with Chicken or Walton Lodge steak

10

8oz Rib-Eye

with Spanish Picos blue cheese stuffed mushrooms

19

PIZZA

Classic stone-baked Pizza (v)

topped with homemade plum tomato sauce and buffalo mozzarella

£

10

Serrano ham, grilled chicken, marinated artichokes, black olives, mushrooms, ham, pepperoni, jalapenos, anchovies, onion, egg, tuna, pineapple, sweetcorn

per topping 0.75

*This is a sample menu and is therefore subject to change

HOT SANDWICHES

The following sandwiches are served with mixed dressed leaves and crisps

Casa BLT

Walton Lodge bacon, lettuce & tomato served on a choice of toasted white or brown bread

Spicy Chorizo

Spicy Spanish sausage with caramelised onion served in a warm baguette

8oz Casa Homemade Beef Burger

in a toasted sesame seed bun with a fresh salad garnish

Add Cheese or Bacon

Casa Club

Grilled chicken, smoked Walton Lodge bacon, tomato, free range egg, crisp lettuce and alioli served on toasted white bread

Barça Pepito

Peppered steak sandwich, with caramelized onions and horseradish alioli

COLD SANDWICHES

The following triple-decker Sandwiches are served on your choice of farmhouse white, wholemeal or seeded bread with mixed dressed leaves and crisps

Egg Mayonnaise (v)

Free range Walton Lodge Farm eggs

White English Cheddar (v)

with tomato chutney

Hand Carved Ham

with sliced tomato and salad leaves

Chicken Salad

Grilled chicken breast with crisp Iceberg lettuce, cucumber, tomato & mayo

North Atlantic Prawn's

Bound in freshly made marie rose sauce

Scottish Smoked Salmon

With cream cheese and cucumber

Add a basket of dual fried chips to your order

£

7.5

7.5

7.5

1

8.5

9

£

5

5.5

6

6.5

7

7

3

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BARÇA BEVERAGES

TEA & COFFEE

Cappuccino	3
Latte	3
Americano	3
Espresso	2.5
Selection of Teas	2.5

WHITE WINE

	£ 175ml	£
Borsao Blanco Macabeo 2009 Spain	3.8	15
Pinot Grigio Conviviale Trentino 2009 Italy	4.5	18
Joan Sarda Chardonnay 2008 Penedes	4.5	18
Albarino Orballo Bodega La Val, Rias Baixas 2009 Spain	6.5	25
Adoro Sauvignon Blanc 2008 South Africa	6.5	25

RED WINE

	£ 175ml	£
Borsao Tinto Garnacha 2009 Spain	3.8	15
Joan Sarda Cabernet Sauvignon 2007 Penedes	4.5	18
Marilyn Merlot 2007 France	5	20
Kudu Ridge Mountain Red 2003 South Africa	6	24
Artesa Rioja Crianza D.O.C. 2007 Spain	6.5	25

ROSÉ

	£ 175ml	£
Borsao Rosado Garnacha 2008 Spain	3.8	15
Marilyn Merlot 2008 France	5	20

SPARKLING

	£ 125ml	£
Cava Brut	4	16
Cava Reserva	6	25
J.M. Gremillet Brut Champagne	7	40
Moet et Chandon	8.5	55

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