



BARRACA

## TAPAS

**PATATAS BRAVIOLI \$8**

Crispy potatoes with spicy sauce and ali-oli

**ALMEJAS EN SALSA VERDE \$12**

Clams served with Spanish salsa verde, asparagus and egg.

**TORTILLA DE PATATAS \$9**

Spanish potato omelet, ali-oli and bread with tomato.

**GAMBAS AL AJILLO \$12**

Prawns sautéed with garlic sauce and spices

**PIMIENTOS DE PIQUILLO RELLENOS DE RABO DE TERNERA \$9**

Piquillo peppers stuffed with oxtail stew and creamy piquillo sauce

**CROQUETAS DE SETAS Y POLLO \$9**

Chicken and oyster mushroom croquettes

**ALBONDIGA DE TERNERA AL ESTILO DE LA ABUELA DE JESUS \$11**

Jesus' grandmother's meatballs in a vegetable sauce.

**PULPO A LA PARRILLA CON PATATAS, PIMIENTOS ASADOS Y PIMENTON DE LA VERA \$12**

Grilled octopus and baby potatoes, roasted peppers and pimenton de la vera

**SEPIA A LA PLANCHA CON ALI-OLI, LIMON CONFITADO Y KALE. \$11**

Grilled cuttlefish with parsley ali-oli, preserved lemon and kale

**HUEVOS ROTOS CON PANCETA, PIMIENTOS VERDES FRITOS Y QUESO DE TETILLA \$11**

"Broken eggs" served with crispy potatoes, pork belly, fried green peppers and tetilla cheese

**MOLLETE DE CORDERO CON MANCHEGO Y ALI-OLI DE PIQUILLO \$11**

Sandwich with pulled lamb, Manchego cheese and a piquillo ali-oli

**JARRETE DE TERNERA CON MERMELADA DE CEBOLLA, OREJONES Y CABRALES \$9**

Veal osso buco stewed in an onion compote, creme of cabrales cheese and dried apricots

**HUEVO RELLENO DE ATUN \$6**

Deviled eggs stuffed with tuna

## VERDURAS (VEGETABLES)

**ESPARRAGOS BLANCOS DE NAVARRA CON MOJAMA Y VINAGRETA \$7**

White Navarra asparagus with cured tuna and vegetable vinaigrette.

**PIMIENTOS DE GUERNICA CON SAL MALDON \$7**

Guernica peppers with Maldon sea salt

**SETAS AL AJILLO A LA PLANCHA \$8 ADD BUTIFARRA \$3**

Grilled oyster mushrooms with garlic sauce (add pork sausage \$3)

**PARRILLADA DE VERDURAS Y ROMESCU \$9**

Grilled eggplant, zucchini, asparagus, cherry tomatoes, baby onions, baby carrots, scallions and romescu.

**LECHUGA A LA BRASA \$7**

Grilled romaine lettuce with bilbaina vinaigrette.

**PAN DE CRISTAL CON TOMATE \$7 add Jamon Iberico \$5**

"Pan de cristal" with spread tomatoe olive oil, and salt



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## ENSALADAS (SALADS)

### ENSALADA DE PERAS CON QUESO VALDEON, MEMBRILLO Y NUECES \$8

Mixed salad with roasted pears, valdeon cheese, caramelized walnuts and quince paste.

### ENSALADA DE FOIE CON FAMBUESAS Y AVELLANAS \$12

Mixed green salad with grilled foie medallion, raspberry vinaigrette and hazelnuts.

## COCAS (FLAT BREADS)

### COCA DE ESCALIBADA, ACEITUNAS NEGRAS Y PIÑONES \$9

Flat bread with roasted vegetables, black olives and pine nuts.

### COCA DE PATO CONFITADO, MANZANA AZADA, NUECES Y ESPINACA \$11

Duck confit with roasted apple, walnuts and baby spinach

### COCA DE SALMON AHUMADO, MERMELADA DE CEBOLLA Y ARUGULA \$10

Smoked salmon, onion marmalade and arugula

## CHARCUTERIA (CHARCUTERIE)

Jamon de pata negra 5 "jotas" \$30

Jamon iberico de bellota. \$25

Jamon Serrano \$12

Chorizo \$8

Salchichon \$8

## QUESOS (CHEESES)

Choice of 3 \$15

Choice of 5 \$22

Manchego, Mahon, Valdeon, Idiazabal, Tetilla

Torta de Casar (served hot) for 4 \$18

## PAELLAS

### PAELLA ROJA DE CARABINEROS \$27

Red shrimp stock, prawns, rock shrimp and carabineros.

### PAELLA DE MARISCOS \$24

Shrimp, clams, mussels, scallops, swordfish, and squid

### PAELLA CON VEGETALES \$21

Artichoke, snow peas, broccoli, English peas, zucchini, scallions, shitake and garbanzo beans

### PAELLA NEGRA \$22

Squid ink infused rice, artichoke, monkfish, squid, and shrimp with ali-oli

### PAELLA DE TIERRA \$24

Chicken, rabbit, pork belly and pork ribs, string beans and fava beans

### FIDEUA \$23

Cuttlefish, Butifarra sausage and shrimp



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## PLATOS FAMILIARES A LA PARRILLA

### SOLOMILLO \$28

Filet mignon with fingerling potatoes, piquillo peppers with green picon mojo

### POLLO A LA BRASA \$23

Grilled half chicken served with fingerling potatoes, spicy red sauce from Canary islands.

### COSTILLAS DE CORDERO \$27

Marinated rack of lamb served with broccoli and mushrooms sautéed in olive oil and ali-oli

### PESCADO A LA BRASA M/P

Fish of the day "a la Bibiana" (garlic, vinegar, guindilla pepper and virgin olive oil) with potatoes "a lo pobre"

## POSTRES \$7 (DESSERTS)

FLAN -Traditional egg custard

ARROZ CON LECHE - Rice pudding

TORRIJA - Pan-seared egg dipped toasted

COPA DE CHOCOLATE Y NATA - Chocolate mousse and cream

## SANGRIAS

**Sangria Compostela** - Albarino, sake, Apple-rosemary puree, Lemongrass syrup -\

**Sangria Valencia** - rose, Ipso saccharum, Grapefruit juice, Vodka, Ginger

**Sangria de la Mancha**- Saffron infused passion fruit, Clementine syrup, Don Q Limon, verdejo

**Sangria Canarias**- Viura, Don Q Coco, Lemongrass, cucumber juice

**Sangria Rioja** - Rioja, Jalapeño syrup, Aperol, Orange