

BARECA

MENU



SMALL PLATES & SIDES

Small plates make a great starter or side order – or make your own selection to enjoy in a tapas style.

- Classic Italian olives** – 4.50 **Vg**
- Ciabatta bread** – freshly baked & served warm, with butter & olive oil – 4.25 **V**
- Garlic bread** – pizza style – 4.95 **V**
- Garlic & cheese bread** – pizza style – 5.50 **V**
- Roasted beetroot** – with balsamic onions – 4.50 **Vg**
- Mac & Cheese** – our own recipe cheese sauce – 4.95 **V**
- Charcuterie** – spicy sausage, Salami Milano & Serrano ham – 6.25
- Hot spicy chicken wings** – with our own recipe Sriracha mayonnaise – 5.95
- Ham hock terrine** – cider apple chutney & crispy fried onion – 4.95
- Fresh mussels** – steamed in the pan with tomato & garlic sauce, mini loaf – 6.75
- Calamari** – in panko breadcrumbs, with sweet chilli mayonnaise – 8.50
- Crispy whitebait** – spicy lemon & smoked paprika dip – 5.95
- King prawn skewers** – barbecued with sweet chilli butter – 8.50
- Caesar salad** – Romaine lettuce, homemade croutons, classic Caesar dressing & anchovies – 4.95
- Green side salad** – Cos lettuce, rocket, green beans, courgette, lemon & mint dressing – 4.00 **Vg**
- Caprese salad** – semi-dried tomatoes, mozzarella, rocket & basil, balsamic dressing – 6.25 **V**
- Orzo pasta salad** – with tomatoes & black olives – 4.50 **V**
- Feta salad** – with olives, rocket & tomato – 4.95 **V**
- Baked Camembert** – with mini toasts and rosemary & garlic – 8.50 **V**
- Hummus & warm flatbread** – with house-made chilli oil – 6.50 **Vg**
- Vegan antipasti** – olives, roast peppers, pickled onion, artichoke hearts & hummus – 7.00 **Vg**
- Chargrilled stem broccoli & fine beans** – with lemon & mint dressing – 4.50 **V**
- Skin-on fries** – 3.95 **Vg**
- Truffle & Parmesan fries** – 4.75 **V**
- Deep-fried onion rings** – beer batter – 3.95 **Vg**
- Roast potatoes** – with sea salt, garlic & rosemary – 4.50 **Vg**
- Cauliflower cheese** – 4.95 **V**

V = vegetarian

Vg = vegan

SERVICE CHARGE – Please note that a discretionary service charge of 8% is added to all bills. The service charge is distributed to all staff, without deductions.

GRILLS & MAINS

Our steaks & grills are cooked in our charcoal oven for an unbeatable barbecue flavour.

- 8oz Sirloin steak** – 28-day matured, with skin-on fries, from our charcoal oven – 26.00
- 8oz Flat iron steak** – with fries (cooked rare, medium rare or medium), from our charcoal oven – 19.50
- Add – **Giant king prawns** 3.50
- Blue cheese sauce** 4.25 **Bearnaise sauce** 3.75 **Wild mushroom sauce** 3.50
- Pepper sauce** 3.50 **Melted garlic butter** 2.95
- Grilled 10oz pork chop** – with stuffed roasted apple & cider reduction, roast potatoes – 16.95
- Smoked haddock gratin** – spinach, peas & cheese sauce, crispy onion breadcrumbs, roast potatoes – 17.50
- Chicken Milanese** – crispy breaded chicken breast with Parmesan, garlic butter & roast potatoes – 17.25
- Fresh mussels** – steamed in the pan with tomato & garlic sauce, fries – 15.50
- Grilled chicken & bacon Caesar salad** – Chicken breast with smoked bacon, cos lettuce, croutons, white anchovies & classic Caesar dressing – 15.50
- Grilled salmon fillet** – warm Greek orzo pasta, tomatoes, olives & creamy pesto dressing – 18.00
- Crispy duck leg** – slow-roasted, with beetroot sauce & roast potatoes – 16.95

SEAFOOD PLATTER TO SHARE

- Grilled king prawns** in red pepper & lemon oil
 - Fresh mussels** – steamed in the pan with tomato & garlic sauce
 - Seafood paella** – classic paella with seafood & chorizo
 - Smoked salmon** & capers
 - Calamari** in panko breadcrumbs
 - Crispy whitebait**
 - Skin-on fries**
 - Saffron & lemon mayonnaise
 - Sweet chilli sauce
- 58.00

RISOTTI

- Seafood Paella** – mixed seafood, chorizo, prawns, mussels, squid, saffron & charred lemon – 18.50
- Wild mushroom risotto** – with Gorgonzola cheese & truffle oil – 16.50 **V**
- Pancetta, Pea & Parmesan** – crispy bacon on top – 15.50

PASTA

- Mac & Cheese** – our own recipe cheese sauce – 12.00 **V**
- with Italian ham – 13.00 – with Balsamic onions – 13.00 **V** – with Sun-blushed tomatoes – 13.00 **V**
- Spaghetti bolognese** – beef & tomato ragu with shaved Parmesan – 13.50/8.25
- Linguini carbonara** – Pancetta, wild mushroom, Parmesan – 15.50/8.00
- Creamy vegetable linguini** – with charred broccoli, peas & pine nut sauce – 13.50 **Vg**
- Seafood linguini** – King prawns, smoked salmon, shellfish sauce & our own lemon oil – 16.00/10.50
- Asparagus & mascarpone cheese ravioli** – lemon & mint butter, lemon mascarpone – 13.50/9.50 **V**

PIZZA & PIZZETTI

Stonebaked, thin crust, twelve inch pizzas or seven inch pizzetti – from our traditional pizza oven. All our pizzas are handmade using our own recipe tomato sauce & specially selected mozzarella or aged feta.

Additional toppings – mushrooms, olives or Jalapeno peppers 1.50 each

- Margarita** – tomato, mozzarella, fresh basil – 13.00/7.00 **V**
- Pepperoni** – 14.00/7.50
- Feta, olive & red onion** – 13.50/7.50 **V**
- Mediterranean vegan pizza** – tomato, roasted pepper, red onion, spinach, olives & spiced beetroot – 14.00/7.50 **Vg**
- Spicy sausage** – Spianata Piccante, jalapeno pepper – 15.50/8.00
- Tandoori chicken** – Indian spiced chicken fillets, onions, peppers, feta cheese, garlic yoghurt & coriander – 15.50/8.00
- Italian meats** – Spianata Piccante, Prosciutto ham, salami Milano & pepperoni – 16.00/8.50
- Seafood** – Smoked salmon, King prawns, white anchovies & capers – 16.95

BURGERS

Our own recipe burger patties are made just for us, and grilled in our charcoal oven for extra barbecue flavour.

- Bareca beef burger** – sun-blushed tomatoes, gherkin, smoky bacon, Monterey Jack cheese, brioche bun & skin-on fries – 16.95
 - Dirty burger** – cheese sauce, smoky bacon, fried onions, cheese, our signature burger sauce, relish, brioche bun & skin-on fries – 17.50
 - Chargrilled chicken burger** – coal-fired chicken breast, our unique burger sauce, roasted peppers, lettuce, Monterey Jack cheese, smoky bacon, brioche bun & skin-on fries – 16.95
 - Chicken Caesar burger** – coal-fired chicken breast, Smoky bacon, flaked Parmesan, lettuce, classic Caesar dressing & skin-on fries – 17.95
 - Tandoori chicken burger** – Spicy marinated coal-fired chicken breast, yoghurt & mint dressing, fresh coriander, cos lettuce, soused onions, toasted brioche bun & skin-on fries – 17.50
 - Simple cheeseburger** – Our own burger patty, Monterey Jack cheese, burger relish & fries – 14.95
 - Vegan burger** – vegan brioche, sun-blushed tomatoes, vegan cheese, signature burger sauce, gherkin, & skin-on fries – 15.95 **Vg**
- **Upgrade to Truffle & Parmesan fries**** for just 1.50

DESSERTS

- Apple crumble** – with cream – 7.50 **V**
- Crème Brulee** – with shortbread biscuit – 7.50 **V**
- Chocolate Brownie** – with Cappuccino ice cream – 7.95
- Red berry Eton Mess** – 6.50

AFFOGATI

Small ice cream desserts

- Classic** – vanilla ice cream, Amaretti biscuit & a shot of espresso – 3.95
- Lemon sorbet, with a shot of Limoncello** – ginger biscuit & stem ginger – 4.75

SUNDAES

- Tirami-sundae** – espresso-soaked sponge, Tiramisu ice cream, mascarpone, chocolate sauce – 7.95
- Strawberry cheesecake sundae** – 7.95
- Banoffee split** – caramel, chocolate & vanilla ice creams, fresh banana, toffee sauce, cream & chocolate nibs – 7.50

LARGE TABLE BOOKINGS

You can now book tables of eight guests or more in advance. Just speak to a member of staff and they'll make the arrangements. We have a tapas-style sharing menu that's great for larger parties. You don't have to choose a menu for the whole party – everyone just helps themselves.

- Classic Italian olives Vg**
 - Vegan antipasti sharers** – roast peppers, sun-dried tomatoes, balsamic onions, artichoke hearts, caper berries, hummus & flatbread **Vg**
 - Garlic bread V**
 - Charcuterie sharers** – ham hock terrine, salami Milano, Prosciutto, Spianata Piccante, chutneys & flatbread
 - Calamari** – in breadcrumbs, with sweet chilli mayonnaise
 - Fresh mussels** – steamed in the pan with tomato & garlic sauce
 - Chicken Milanese** – with garlic butter
 - Skin-on fries Vg**
- £28.00 per adult. £17.00 per child. (12 years & under)

BARECA DRINKS

CHAMPAGNE & PROSECCO



175ml



750ml

Bin	Product	175ml	750ml
101	Prosecco Il Fresco, Villa Sandi, Treviso, Italy	10.00	35.00
102	Pure Prosecco Rose		33.00
103	Gardet Brut Tradition, Chigney Les Roses		60.00
104	Gardet Brut Rose, Chigney Les Roses		67.50
105	Pol Roger Brut Reserve		79.00

WHITE WINE



175ml



250ml



500ml



750ml

Bin	Product	175ml	250ml	500ml	750ml
201	Sauvignon Blanc 'Le Charme', Christian Gabri – IGP Pays du Gers – France	7.45	8.90	16.50	25.50
202	Pinot Grigio, Ca Tesore – Venetie, Italy	7.45	8.90	16.50	25.50
203	Sauvignon Blanc, Kuraka – Marlborough, New Zealand	9.25	12.00	24.00	35.00
204	Sun Gate Chardonnay – USA	7.65	9.95	19.00	29.00
205	Vermentino, Coquille de Mer – Languedoc, France				27.00
206	Chardonnay, Pitchfork – South Eastern Australia				27.00
207	Rioja Blanco, Rioja Vega – Rioja, Spain	7.50	9.95	19.00	28.00
208	White Malbec 2022, Santa Rosa – Mendoza, Argentina				29.50

ROSE WINE

Bin	Product	175ml	250ml	500ml	750ml
301	Zinfandel Rose, Route 66 – California, USA	7.50	9.00	16.50	25.50
302	Pinot Grigio Rose, Ca Tesore – Venetie, Italy	7.30	8.40	16.00	23.50
303	Grande Reserve Cinsault Blush, Jean Didier, IGP Pays d'Oc – France				26.00

RED WINE

Bin	Product	175ml	250ml	500ml	750ml
401	Merlot, El Picador – Central Valley, Chile	7.50	9.00	16.75	25.50
402	Cabernet Sauvignon, Big Beltie – Languedoc, France	7.85	10.50	20.25	31.00
403	Pitchfork Shiraz – Australia	7.75	9.25	17.95	27.00
404	Rioja Vega, Tinto – Spain	7.75	10.50	20.00	30.00
405	Primitivo 'Appassimento', Carlomagno – Puglia, Italy				32.00
406	Pinot Noir, Kuki – Marlborough, New Zealand				33.00
407	Cotes Du Rhone Vieilles Vignes, Les Coteaux du Rhone – France				26.50
408	Malbec, Santa Rosa – Mendoza, Argentina				28.50

PUDDING & PORT



100ml



500ml

501	Pacheranc de Bic Vihl Collection – Plaimont, France	4.50	21.00
502	Ruby Port – Pocas	5.25	25.00

BEER & CIDER

IPA

Product	ABV%	Volume	Price
BrewDog Punk	5.4	330ml	5.50
BrewDog Elvis Juice	6.5	330ml	5.50
Shindigger Mango Unchained	4.2	440ml	5.95
ShinDigger Session	4.2	440ml	5.95
Shindigger IPA	5.4	440ml	5.95

Lager

Birra Moretti, NRB	4.6	330ml	4.75
Budvar	5.0	500ml	5.95
Camden Hells	4.6	330ml	4.95
Brewdog Lost Lager	4.5	330ml	5.25
Peroni	5.2	330ml	4.75
Pravha	4.0	330ml	4.50

Lo & No

BrewDog Punk AF	0.5	330ml	4.50
Peroni Nastro Azzuro	0.0	330ml	4.50
Old Mout Berries & Cherries 0%	0.0	500ml	4.50

Pale Ale

Camden Pale Ale	4.0	330ml	5.25
BrewDog Wingman	4.3	330ml	4.95
Meantime Pale Ale	4.8	330ml	5.75

Cider

Aspall Draught Suffolk	5.5	500ml	6.15
Old Mout Berries & Cherries	4.0	500ml	5.95
Old Mout Pineapple & Raspberry	4.0	500ml	5.95
Cornish Orchards	5.0	500ml	5.95

Stout

BrewDog Blackheart	4.1	440ml	5.75
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SPIRITS, LIQUEURS & APERITIFS



Gins – various – from	25ml	3.80
Vodkas – various – from	25ml	3.80
Whiskies – various – from	25ml	3.50
Rums – various – from	25ml	3.60

A full list of spirits, liqueurs and aperitif options are available on our Bareca drinks/cocktail menu.

SOFT DRINKS

All soft drinks come in a bottle apart from * which are in cans.



Coca Cola	330ml	3.60
Coca Cola Zero	330ml	3.30
Coca Cola Diet	330ml	3.15

Fentimans Rose Lemonade	275ml	4.25
Franklin & Sons Dandelion & Burdock	275ml	4.25
Franklin & Sons Elderflower Lemonade	275ml	4.50
Red Bull*	250ml	3.85
Red Bull Sugarfree*	250ml	3.50
San Pellegrino Aranciata*	330ml	3.25
San Pellegrino Rossa*	330ml	3.25
San Pellegrino Limonata*	330ml	3.25
Old Jamaica Ginger Beer	330ml	3.25

Juice

Daymer Bay Orange	250ml	3.95
Daymer Bay Cloudy Apple	250ml	3.95
Daymer Bay Apple and Mango	250ml	4.15
Daymer Bay Cranberry	250ml	4.15
Folkington's Orange Juice	250ml	3.95
Folkington's Cloudy Apple Juice	250ml	3.95

Mixers

Coca Cola	200ml	2.90
Coca Cola Diet	200ml	2.70

Fever-Tree Elderflower Tonic	200ml	2.75
Fever-Tree Low Calorie Tonic	200ml	2.75
Fever-Tree Ginger Ale	200ml	2.75
Fever-Tree Mediterranean	200ml	2.75
Fever-Tree Original	200ml	2.75
Fever-Tree Soda	200ml	2.75
Fever-Tree Lemon Tonic	200ml	2.75
Fever-Tree Lemonade	200ml	2.75

Franklin & Sons Pink Grapefruit & Bergamot Tonic	200ml	2.85
Franklin & Sons Rosemary & Black Olive Tonic	200ml	2.85
Franklin & Sons Rhubarb & Hibiscus Tonic	200ml	2.85

Water

Harrogate Spring Still	330ml	1.95
Harrogate Spring Sparkling	330ml	1.95
Harrogate Spring Still	750ml	3.75
Harrogate Spring Sparkling	750ml	3.75

99% Antibacterial Menu

This menu has been treated with an anti-bacterial laminated film. This eliminates 99% of bacteria that comes into contact with the film. No matter how many hands touch the menu, the film will remain free of bacteria.