

LA VINOTECA | BARCELONA

MENU

TAPAS

APERITIVO Cheese lollipops, root vegetable crisps, olives & nuts	3	SPANISH TORTILLA Traditional omelette, tomato salad & romesco sauce	3.2
PATATAS BRAVAS Deep fried potatoes stuffed with spicy chili sauce	2	FRIED CALAMARI With black lemon mayonnaise	3
GAMBAS AL AJILLO Garlic-chilli fried prawns, cherry tomatoes & paprika	3.5	ESCALIVADA Roasted peppers, aubergines, garlic, parsley & toast	2.7
CHICKEN WINGS Roasted boneless wings & mojo verde	2.7	PADRÓN PEPPERS With rock salt	2.5
PA AMB TOMÀQUET Crispy olive oil bread, tomato spread, olive oil & sea salt	2	FILLET & FOIE GRAS Beef fillet, foie gras, apple salad & truffle purée	6
BOQUERONES Marinated anchovies, escalivada & crispy bread	2.8	CHISTORRA Spanish pork chorizo braised in white wine & garlic (p)	4.8
HOUSE MADE CROQUETAS Chicken Mushroom Ibérico ham (p)	2 2 4.5	PICOTEO A selection of tapas for sharing: Pa amb tomàquet, chicken wings, patatas bravas, Spanish tortilla, gambas al ajillo & escalivada <i>Suitable for two to share</i>	10

STARTERS

CEVICHE Prawns marinated in lemon, spices, plantain chips & olive oil caviar	4	HOUSE MADE BEEF CHORIZO With Padrón peppers	4.5
SMOKED SALMON Thinly sliced house smoked salmon, pickles, red onion & red fruits caviar	4	OCTOPUS A LA GALLEGA Grilled octopus, potatoes & paprika	4.5
HUEVOS ROTOS Fried potatoes topped with fried egg & Ibérico ham (p)	4	GARDEN SALAD Mixed leaves, asparagus, tomatoes, carrots, avocado, red onions, croutons & balsamic vinaigrette	2.5
JAMÓN IBÉRICO Iberian ham & olive oil bread (p)	13	BEEF MOLLETE Pan fried beef fillet in steamed white bread, deep fried potatoes, honey & whole grain mustard sauce	4
CHARCUTERIE PLATE Spanish chorizo, salchichón, ham, lomo & piparras (p)	10.5	PINCHOS Skewers of marinated lamb and chicken, yoghurt dip & basil dip	3.7

(p) contains pork

All prices listed in Bahraini Dinars and are subject to 10% service charge, 5% government levy and 5% VAT

MAINS

PAELLA <i>Bringing the flavours of Valencia to Block 338</i>		SPECIALITIES	GRILLS
SEAFOOD	12.5	APPLE & AVOCADO SALAD With baby spinach, pear sorbet, pistachios & apple vinaigrette	4.7
CHICKEN	11	QUINOA & GOAT CHEESE SALAD With tomato jam & balsamic vinaigrette	5
MUSHROOM	9.5	GRILLED SEA BREAM With zucchini noodles	9
ARRÒS NEGRE	11.5	CORN FED CHICKEN BREAST With mashed potatoes, steamed vegetables & lemon butter sauce	11
STEAKS		ZARZUELA Traditional Spanish seafood stew	7.5
FILLET 200g	16	MILK FED LAMB Slow baked with Castilian potatoes, carrots & rosemary jus	16
SIRLOIN 300g	14	CRISPY SUCKLING PIG 9-hour slow roasted with pumpkin purée & asparagus (p)	15
RIBEYE 300g	18	PASTA MARINERA Linguine, jumbo prawns, mussels, clams & marinera sauce	7
CHURRASCO 400g <i>Spiral cut ribeye marinated in spicy chimichurri</i>	20		
T-BONE 1kg <i>Served with your choice of one side & a sauce</i>	40		
			SIDES Bravas chips Steamed rice Mashed potato Pan-fried mushrooms Grilled vegetables Steamed vegetables House salad Tomato salad Corn & black bean salad
			SAUCES Chimichurri Peppercorn Mushroom Mojo rojo Blue cheese

DESSERTS

CREMA CATALANA Catalan Cream & Barcelona style cookies	3	NUTELLA & BANANA FRITOROLL With chocolate dip	4	CHEESE PLATTER A selection of European cheeses. <i>Pair with Pedro Ximénez dessert sherry</i>	7.5 3.5
PA AMB XOCOLATA Dark chocolate ganache, toasted bread & extra virgin olive oil	3	FRUIT SALAD Summer fruits & pineapple coulis	3		
ICE CREAM & SORBET House made, daily <i>Priced per scoop</i>	1.5	VANILLA CHEESECAKE With red berries	4		
		APPLE TART With vanilla ice-cream	3.5		

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