

barratina

PRIVATE DINING
& EVENTS



Barrafina is an award-winning, modern Spanish tapas bar.

There are five Barrafinas in London; the original site is on Soho's Dean Street, there are two in Covent Garden, Adelaide Street and Drury Lane; a fourth in Coal Drops Yard, King's Cross; and the first south of the river, in Borough Yards.

Each restaurant has an open kitchen and a beautiful marble –topped bar where guests can sit and watch the chefs at work. The á la carte menus from Executive Chefs, Antonio González Milla and Francisco Jose (Paco) Torrico, comprise authentic regional dishes from around Spain, as well as daily changing specials menus unique to each restaurant. The succinct wine list features the finest Spanish sherries, cava, and wines.

feasting style

Our feasting - style menus, designed to share, offer a taste of traditional cooking from across the vast and varied provincias of Spain. All guests are required to select the same menu and we can happily cater for vegetarian and vegan guests.

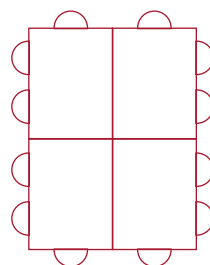


ADELAIDE STREET

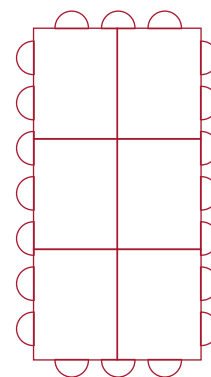
10 Adelaide Street, Covent Garden,
London WC2N 4HZ

Barrafina Adelaide Street has a beautiful private dining room and an open kitchen where guests can watch the chef at work.

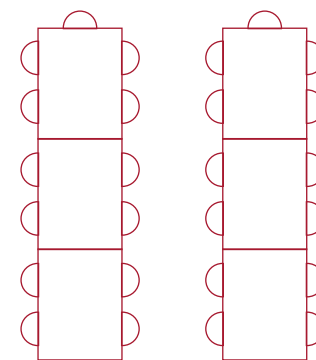
The space can seat between 8 to 30 guests, and can host standing drinks and pinxtos receptions for up to 50.



12 seated



20 seated



30 seated

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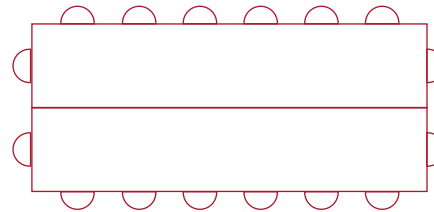
All prices are inclusive of vat. At 12.5% discretionary service charge will be added to the bill

DRURY LANE

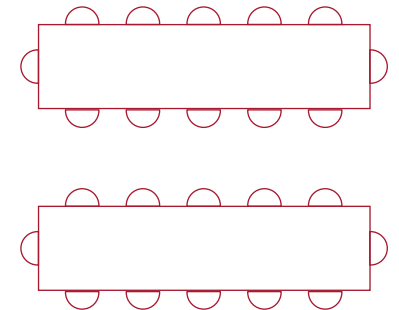
43 Drury Lane, Covent Garden,
London WC2B 5AJ

Barrafina Drury Lane has a beautiful private dining room and an open kitchen where guests can watch their dedicated chef at work.

The space can seat between 8 to 24 guests.



16 seated



24 seated

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COAL DROPS YARD

Coal Drops Yard, Kings Cross
London N1C 4AB

Barrafina Coal Drops Yard has a beautiful private dining room filled with natural light and a stunning view overlooking Regent 's Canal.

The space can seat between 8 to 22 guests, and can host standing drinks and pinxtos receptions for up to 30 guests.



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PINXTOS & ARRIVAL

ARRIVAL DRINKS

cocktails

Sangria	9.5
Negroni	11.5
Al Fresco Spritz	13.5
Palmita	8.5

cava

Llopart Brut Reserva 2019 (XAREL·LO/MACABEO/PARELLADA)	10.4 / 59
Llopart Brut Rosé 2019 (MONASTRELL/GARNACHA/PINOT NOIR)	11.4 / 64

sherry

Manzanilla 'La Gitana' HIDALGO-LA GITANA 500ML	9 / 41
Fino 'Del Puerto' LUSTAU 375ML	13.5 / 46
Manzanilla Pasada en Rama 'Hart Bros' HIDALGO-LA GITANA	10 / 69
Amontillado 'Tio Diego' VALDESPINO	11 / 76

vemut

Casa Mariol Negre 10	Estrella Galicia	6.5
El Bandarra Rojo 11	Estrella Galicia 1906	7
Lustau Blanco 13	Estrella Galicia 0.0%	5

beer

PINXTOS

Please select a maximum of two pintxos per person if you are ordering olives and nuts. Note one portion of almonds or olives can be shared between 3 guests

Marinated Olives 5.5

Marcona Almonds 5

Pintxo de Tortilla 3.5

Pintxo de Gamba a la Plancha 3.5

Small skewer with prawns al ajillo

Salchichón Ibérico con Picos y Piparras 3.5

Iberian cured sausage with baby bread sticks and pickled green chili

Grilled Queen Scallops 4.5

Small skewer with scallops served with ajillo



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CHICKEN FEASTING MENU



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£55 PER PERSON

para picar

pan con tomate
salchichón ibérico
banderilla
pimientos de padrón
ham croquetas

main

(served to share)

spatchcock chicken with romesco

served with

confit potatoes with onion and herbs

&

green salad

postres

(please choose one for the group)

tarta de queso, crème fraiche ice cream

crema catalana

copa helada

PORK BELLY FEASTING MENU



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£65 PER PERSON

para picar

pan con tomate
paletilla ibérica
banderilla
pimientos de padrón
ham croquetas

main

(served to share)

slow-cooked pork belly with mojo verde

served with

confit potatoes with onion and herbs

&

sautéed seasonal greens

postres

(please choose one for the group)

tarta de queso, crème fraiche ice cream

crema catalana

copa helada

PESCADO DEL DIA FEASTING MENU



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£70 PER PERSON

para picar

pan con tomate
paletilla ibérica
banderilla
pimientos de padrón
ham croquetas

main

(served to share)

fish of the day with all i oli gratin
fillet of fish, with sofrito, spinach, prunes and pine nuts

served with

confit potatoes with onion and herbs

&

sauteed seasonal greens

postres

(please choose one for the group)

tarta de queso, crème fraiche ice cream
crema catalana
copa helada

CORDERO DEL DIA FEASTING MENU



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£70 PER PERSON

para picar

pan con tomate
paletilla ibérica
banderilla
pimientos de padrón
ham croquetas

main

Pressed lamb shank
*pressed lamb shank, garnacha wine sauce
and seasonal vegetable puree*

served with

confit potatoes with onion and herbs

&

sauteed seasonal greens

postres

(please choose one for the group)

tarta de queso, crème fraiche ice cream
crema catalana
copa helada

COCHINILLO FEASTING MENU



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£85 PER PERSON

para picar

pan con tomate
paletilla ibérica
banderilla
pimientos de padrón
ham croquetas

main

(served to share)

whole segovian cochinillo
whole suckling pig served with a rosemary jus

served with

confit potatoes with onion and herbs

&

sautéed seasonal greens

postres

(please choose one for the group)

tarta de queso, crème fraiche ice cream
crema catalana
copa helada

BARRAFINA SIGNATURE MENU



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£115 PER PERSON

para picar

pan con tomate
paletilla ibérica
banderilla
cuttlefish croquetas
anchoas del cantabrico
torta de cañarejal

main

(please choose one for the group, served to share)

txuleton

a premium cut of asturian beef aged for 70 days

or

grilled monk fish tail
with agua de lourdes

served with

pimientos de piquillo confitados

&

patatas panaderas

postres

(please choose one for the group)

tarta de queso, crème fraiche ice cream
crema catalana
copa helada

VEGETARIAN & VEGAN MENU



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£55 PER PERSON

para picar

pan con tomate
pimientos de padrón
aubergine tartar
patatas bravas
gilda

main

(please choose one for all vegetarian and vegan guests)

Tumbet

traditional vegetable dish from Majorca, consisting of layers of sliced potatoes, aubergines and green pepper, cooked with tomato sauce.

or

Arroz de Primavera

rice with seasonal vegetables

served with

confit potatoes with onion and herbs

&

green salad

postres

(please choose one for the group)

vegetarians will match the rest of the party

vegans will have a seasonal sorbet

SOBREMESA TO FINISH



quesos

(£16 per board)

Selection of three Spanish cheeses, served with quince & crackers
each board serves 3 guests

cafetiere of coffee

£10

each serves 5 guests

sherry

Oloroso Cream 'Alameda' Hidalgo-La Gitana *11.5/52*

Pedro Ximenez Emilio Hidalgo *12/55*

orujo & liqueurs

Zoco Patcharan *6*

Anis del Mono *7*

Pazo Crema de Licor *7*

Pazo Hierbas *7*

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STANDING RECEPTIONS



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PINXTOS & STANDING RECEPTIONS

choice of 5 - £25 per person

choice of 7 - £33 per person

choice of 9 - £40 per person

vegetables

pimientos de padrón

broccoli fritura

baby gem bites

mini coca, escalivada

goat 's cheese & spinach croqueta

classic tortilla

pan con tomate

seafood

banderilla

ensaladilla rusa

grilled queen scallops

anchoas del cantabrico & coca bread

squid fritura

meat

ham croqueta

pintxo of lamb

porkbelly

chicken wing confit romesco

chorizo with potato

dessert

tarta de queso

chocolate truffles

mancheo with quince

USEFUL INFORMATION

Our rooms are dressed with candles, fresh flowers and foliage. If you would like to arrange additional flowers or decorations, please contact us to arrange delivery and placement.

Place cards (£1) and complimentary personalised menus can be supplied on request.

You are welcome to bring your own cake at no additional cost.

No outside catering, other than birthday cakes are allowed on the premises.

Guests are welcome to bring and connect a portable music player at no extra charge or connect to our speakers through an aux cable.

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