

barrafina

PRIVATE
DINING
& EVENTS

COAL DROPS YARD
LONDON NIC 4AB

BARRAFINA

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 à la carte menus, from Chef Director Angel Zapata Martin, 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, cavas and wines.



PRIVATE DINING

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 22 guests.

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.

PORK BELLY FEASTING MENU (65p/p)

PARA PICAR

Pan con tomate

Paletilla Ibérica

Banderilla

Pimientos de Padrón

Ham croquetas

Chipirones

MAIN

(Please choose one per person, served in sharing dishes)

Fish of the day with all i oli gratin

Fillet of fish with sofrito, spinach, prunes, pine nuts

Slow cooked pork belly, mojo verde

SIDE DISHES *(both included)*

Confit potatoes with onion and herbs

Sauteed seasonal greens

DESSERTS *(please choose one for the group)*

Tarta de queso, crème fraiche ice-cream

Crema Catalana

CHEESE COURSE *(additional cost)*

Selection of Spanish cheeses £15

(To be shared between 3 guests)

TO FINISH *(additional cost)*

Turron £3 p/p

Chocolate truffles £3p/p

Oloroso Crema Alameda

(Tradional dessert sherry £41per bottle)

LAMB FEASTING MENU (70p/p)

PARA PICAR

Pan con tomate

Paletilla Ibérica

Banderilla

Pimientos de Padrón

Ham croquetas

Chipirones

MAIN

(Please choose one per person, served in sharing dishes)

Fish of the day with all i oli gratin

Fillet of fish with sofrito, spinach, prunes, pine nuts

Iberian lamb shank 'Pastores'

Braised shank, Garnacha wine sauce, parsnip puree

SIDE DISHES *(both included)*

Confit potatoes with onion and herbs

Sauteed seasonal greens

DESSERTS *(please choose one for the group)*

Tarta de queso, crème fraiche ice-cream

Crema Catalana

CHEESE COURSE *(additional cost)*

Selection of Spanish cheeses £15

(To be shared between 3 guests)

TO FINISH *(additional cost)*

Turron £3 p/p

Oloroso Crema Alameda

(Tradional dessert sherry £41per bottle)



SUCKLING PIG FEASTING MENU (85p/p)

PARA PICAR

Pan con tomate
Paletilla Ibérica
Banderilla
Pimientos de Padrón
Ham croquetas
Chipirones

MAIN COURSE (please choose one)

Whole Segovian Cochinillo with rosemary jus
(wholesucklig pig)

Fish of the day with all i oli gratin

SIDE DISHES (both included)

Confit potatoes with onion and herbs
Sautéed seasonal greens

DESSERTS (please choose one for the group)

Tarta de queso, crème fraiche ice-cream
Crema Catalana

CHEESE COURSE (additional cost)

Selection of Spanish cheeses £15
(To be shared between 3 guests)

TO FINISH (additional cost)

Turrón £3 p/p
Oloroso Crema Alameda
(Traditional dessert sherry £41 per bottle)



VEGETARIAN (55p/p)

PARA PICAR

Bread and olive oil

Pimientos de Padrón

Pan con Tomate

Gilda (piparra, olives, poponcini, quail egg)

Aubergine tartar

MAIN

(Please choose one for all your vegetarian guests)

Wild mushrooms and cured egg yolk

Classic tortilla

Parrillada de verduras

Seasonal grilled vegetables with romesco

Escalivada with all i oli

*Roast aubergine, shallots, and red pepper with
grilled sourdough.*

SIDE DISHES (both included)

Confit potatoes with onion and herbs

Sauteed seasonal greens

DESSERTS (please choose one for the group)

Tarta de queso, crème fraiche ice-cream

Crema Catalana

Copa Helada

CHEESE COURSE (additional cost)

Selection of Spanish cheeses £15

(To be shared between 3 guests)

TO FINISH (additional cost)

Turrón £3 p/p

Oloroso Crema Alameda

(Tradional dessert sherry £41per bottle)

VEGAN (55p/p)

PARA PICAR

Bread and olive oil

Pimientos de Padrón

Pan con Tomate

Aubergine tartar

Gilda (piparra, olives, poponcini)

MAIN (please choose one)

Wild mushrooms sauteed with Jerusalem artichokes and ajillo

Parrillada de verduras

Seasonal grilled vegetables with romesco

Escalivada

Roast aubergine, shallots, and Spanish red pepper with grilled sourdough

SIDE DISHES (both included)

Confit potatoes with onion and herbs

Sauteed seasonal greens

DESSERTS

Poached pear in white wine, soy custard

TO FINISH (additional cost)

Oloroso Crema Alameda (*Tradional dessert sherry*

£41 per bottle)

PINTXOS & STANDING RECEPTIONS

Choice of 5 25p/p

Choice of 7 33p/p

Choice of 9 40p/p

VEGETABLES

Pimientos de Padrón

Broccoli tempura

Baby gem bites

Mini coca, escalivada

Goat's cheese & spinach croqueta

Pan con tomate

SEAFOOD

Banderilla

Ensaladilla Rusa

Buñuelos de Bacalao

Anchoas del Cantabrico & coca bread

Queen scallop

MEAT

Ham croqueta

Pintxo of lamb

Pork belly

Confit chicken wing, romesco

Chorizo with potato

DESSERT

Tarta de queso

Chocolate truffles

Manchego with quince

SNACKS (additional cost)

Marinated olives 4.5p/p

Marcona almonds 4.5p/p

ENQUIRIES

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