

DESSERTS

<b>Tartin tarta de manzana con helados de vainilla</b> Apple tart tartin	£5.00
<b>La maracuja soufflé condimentado con migas</b> Passionfruit Souffle, spiced crumbs	£5.00
<b>Fondant de chocolate con helado de vainilla</b> Chocolate fondant with caramel sauce and vanilla ice cream	£5.00
<b>Crema Catalana</b> Classic vanilla pod Spanish Creme Brulee	£5.00
<b>Churros con chocolate</b> Long crisp Spanish doughnut fritters with a creamy chocolate sauce	£5.00
<b>Selection of ice creams &amp; sorbets of the day with biscotti</b>	£5.00

ask to see our

*Exclusive*  
*Wine*  
MENU



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COUVERT

<b>Aceitunas</b> Marinated mixed olives	£2.75
<b>Pan</b> Bread basket	£2.00
<b>Pan Con Tomate</b> Grilled bread topped with crushed garlic & chopped tomatoes	£3.50
<b>Queso Manchego</b> Manchego cheese cubes with quince jam	£4.50
<b>Padron Peppers</b>	£3.50

Our Tapas Selection

CARNE – MEAT TAPAS

<b>Pollo al ajillo – paprika</b> Chicken wings in garlic and paprika	£5.00
<b>Pincho Moruno</b> Grilled Beef skewers	£5.00
<b>Albondigas</b> Meatballs in a spiced tomato sauce	£5.00
<b>Jamon Serrano</b> Hand carved Iberian smoked mountain ham	£6.00
<b>Chistorras</b> Classic Basque pork sausages in sherry and rioja	£5.00
<b>Pollo al chillindron</b> Chicken in a pepper, garlic & tomato sauce, a treat from Aragon, Navarra	£5.50
<b>Croquetas de Jamon Serrano</b> Serrano ham croquettes, aioli	£5.00
<b>Costillas adobadas con patata</b> Classic Aragon braised pork ribs with potatoes	£5.50
<b>Pincho de Pollo con Chorizo a la plancha</b> Grilled skewers of chicken pieces and chorizo	£5.00
<b>Prueba de chorizo</b> Pan fried chorizo with potatoes & onions	£5.00
<b>Pollo rebozado con miel y mostaza</b> Chicken in batter with honey & mustard, Girona	£5.50

**PESCADOS Y MARISCOS – SEAFOOD & FISH TAPAS**

<b>Croquetas de Pescado</b> Fishcakes with piquillo pepper sauce	£5.25
<b>Calamares fritos</b> Squid rings in batter served with garlic mayo	£5.00
<b>Mejillones al vino blanco</b> Mussels in a creamy white wine sauce	£5.00
<b>Cazuela de pescado</b> Seafood stew of squid, king prawns, fish pieces and mussels	£6.50
<b>Gambas Picante a la Plancha</b> Grilled marinated king prawns in garlic & chilli flakes	£7.20
<b>Gambas Pil Pil</b> Sizzling shrimps in garlic and chilli	£6.50

**VEGETARIANOS – VEGETARIAN TAPAS**

<b>Pisto</b> Pan fried courgettes, red peppers, onions and aubergines topped with a fried egg	£5.00
<b>Esparragos a la plancha con almendras tostadas</b> Grilled Asparagus, toasted almonds	£5.00
<b>Berenjenas fritas con miel de cana</b> Aubergine slices deep fried in batter laced with honey	£5.50
<b>Champinones al ajillo</b> Mushrooms in garlic	£5.50
<b>Tumbet</b> Baked layers of aubergine & tomato, topped with melted cheese & bechemal sauce	£5.75
<b>Garbanzos con espinacas</b> Chick peas and spinach stew	£5.50
<b>Queso de cabra asado, nueces, miel y aguacate</b> Grilled Goats cheese, walnuts, honey and avocado	£5.50
<b>Croquetas de espinacas y queso</b> Spinach & cheese croquettes	£5.00
<b>Tortilla Espanola</b> – Potato & onion Spanish omelette	£4.50
<b>Patatas Bravas</b> – Cube fried potatoes topped with a spicy tomato sauce & aloili	£5.00

**TABLA - SHARING PLATTERS**

<b>Serrano ham croquettes, chicken &amp; chorizo skewers, patatas bravas</b>	£14.00
<b>Padron peppers, pan con tomate, chicken in batter with honey &amp; mustard, albondigas</b>	£14.00
<b>Serrano ham, manchego cheese, olives and the classic Spanish omelette</b>	£13.50
<b>Add cassava fries or sweet potato fries for an extra</b>	£3.00

A 12.5% service charge will be added to all bills.

**ENSALADAS – SALADS**

<b>Ensalada Mediterraneo</b> Mediterranean salad of feta cheese, olives, baby gem, truffle oil, cucumbers and red onions, garlic croutons	£6.50
<b>Ensalada Rusa</b> Classic Spanish salad of boiled potatoes, green peas, tuna & boiled egg, mayonnaise	£5.50
<b>Ensalada Mixta</b> – Mixed salad of lettuce, tomato, cucumber, peppers & carrots	£4.50
<b>Ensalada Tricolor</b> – Avocado, mozzarella and tomato salad	£6.00
<b>Ensalada Gansa</b> Mixed leaves, artichokes, grilled aubergines, olives & boiled egg with dressing	£6.00 / £8.50

**PAELLA**

Our Paellas are classic - made to a traditional recipe using only the freshest of ingredients with no additives. **Takes 25minutes from order.**

<b>Marinera</b> – Seafood	for one <b>£13.50</b>	for two <b>£23.00</b>
<b>Valenciana</b> – Chicken & seafood	for one <b>£11.50</b>	for two <b>£19.50</b>
<b>Andalusia</b> – with pork ribs and chorizo	for one <b>£11.50</b>	for two <b>£19.50</b>
<b>Vegetariano</b> – with aubergines, asparagus and spinach	for one <b>£11.50</b>	for two <b>£19.50</b>

**MAIN COURSES**

<b>Plato de carne a la parrilla, papas en cubos</b> Grilled Meat platter of chistora sausages, adobado pork, ribs and chicken with cubed potatoes, red pepper coulis	£12.50
<b>Bacalao al horno con trozos de chorizo, salsa de vino blanco</b> Pan roasted Cod with chorizo pieces, white wine sauce and a garlic & spring onion mash	£13.50
<b>Pollo a la plancha con pure de patata y salsa de setas</b> Pan roasted Corn fed chicken supreme, garlic spinach on mashed potato, creamy mushroom sauce	£11.00
<b>Brochetas de verduras a la parilla con queso halloumi, cous cous, salsa de ajo</b> Grilled vegetable skewers with halloumi cheese, cous cous, spiced tomato sauce, cucumber chutney	£11.50
<b>Filete de costilla a la parrilla en una cama de cebollas salteadas y patatas fritas cubiertas con una salsa cremosa de champiñones</b> Grilled rib eye steak on a bed of sautéed onions and fried potatoes topped with a mushroom creamy sauce	£16.50
<b>Cazuela pescado</b> Seafood and fish stew with a choice of either bread or fries	£15.00
<b>Filete de solomillo a la brasa, mantequilla de ajo, patatas al cubo y ensalada mediterraneo</b> Chargrilled Sirloin steak garlic butter, cubed potatoes and ensalada mediterraneo	£17.50

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