

plato principal (mains)

8oz Filete de Ternera 8oz Sirloin Steak served with garlic infused mushrooms, fries, grilled tomato and dressed rocket	£17.50	GF
Merluza Encebollada con Edelno Baked fillet of Hake with onions and dill, served with Escalavada (roasted veggies) and sautéed potatoes	£12.95	GF
Mejillones Main Course Classic mussels in a creamy savoury tomato, garlic and herb sauce with bread for dipping and fries	£12.95	
Estofado de Pescado (M) Classic fish stew with salt cod, prawns, calamari and mussels in a tomato and white wine sauce	£13.75	GF

guarniciones (sides)

Ensalada de la Casa	£3.50	GF
Patatas Fritas	£3.20	
Patatas Salteadas (sautee)	£3.20	GF
Verdura Mixtas	£3.75	GF

¡fiesta - tapas party

For groups of 4 or more guests, we offer a pre-selected party menu served in two or three waves.

All guests of same party must have same menu
(Can be amended for dietary requirements).

from £17.50 pp - See Back page for Menu

(a 10% service charge will be added to parties of 6 or more diners)

paella

Our traditional "bomba" paella rice is cooked al dente in vegetable stock with paella spices, roasted peppers and onions then finished with your chosen accompaniments

Pescado Hake, calamares, prawns and mussels	£13.75	GF
Carne Chicken and chorizo sausage	£13.95	GF
Verduras Artichoke hearts, mushroom and spinach	£12.25	GF
Mixta Chicken & seafood	£13.75	GF

¡fiesta wave one

- *Padron peppers pan fried with sea salt
- *Homemade meatballs in tomato sauce
- *Wilted spinach with toasted pine nut, sultanas and garlic
- *Crispy Breaded Whitebait
- *A selection of cured meats and marinated olives

¡fiesta wave two

- *Spiced Chicken Wings
- *Seared strips of prime sirloin steak with a tomato, chilli and red onion salsa
- *Peeled Tiger Prawns cooked in garlic and chilli butter
- *Mushrooms with garlic, parsley and olive oil
- *Fried Potatoes topped with bravas sauce

£17.50pp

wish to add a dessert selection?

¡fiesta wave three

vanilla ice cream, churros,
cheese with crisp bread and quince jelly?

Add £2.45pp

All inclusive option for 6 or more
guests 3 waves &
"bottomless" sangria for £28.95pp

bar catalan

Join us for drinks in the bar, before or after your meal or at any other time you wish! You don't have to dine to enjoy the unique atmosphere of Bar Catalan, the coolest bar in town.

LIVE MUSIC IN THE BAR

Every Thursday we alternate with Taylor-Louise's
FIVE LIVE THURSDAY -
5 local acts performing curated by Taylor-Louise with open mic opportunities
and
NIGEL'S MUSIC QUIZ

The last Friday of the Month is Pay-Day-Party
with Live Music in the Bar from 9pm.

Late Saturday evening following dinner service at 10pm
we invite local artists to play in the Bar for your entertainment.

Why not book a table for tapas in advance and make a
whole evening of delicious food and great entertainment?

catalan

Tapas & Grills
Paellas
Beers
Wines
Live Music
Good Times

We've been serving great fresh food to the people
of Warwick & visitors alike since 2004!

While our menus constantly change, we have
always had tapas at our heart, great social, sharing
food prepared fresh every time.

Tapa de pescado

(fish & seafood tapas)

Pulpo con Tomate

Whole pan fried octopus tentacle with balsamic roasted cherry tomatoes and sliced potatoes infused with fresh chillies and lemon £13.95 GF

Langostinos al ajillo

Peeled tiger prawns cooked in garlic and chilli butter £7.50 GF

Salmón Rilletes

salmon roasted with chilli, smoked paprika and garlic, chilled and served with dill creme fraische & pickled cucumber £6.25 GF

Calamares Fritos

Crispy paprika dusted squid rings served with £5.95

Bocquerones

White anchovies marinated in garlic, parsley and olive oil £4.95 GF

Pescaditos Fritos

Breaded whitebait deep fried served with lemon £4.95

Eglefino Ahumado

Poached Smoked Haddock finished in a chive, white wine and cream spinach sauce £6.95 GF

HUEVOS ROTOS

(potato and egg dishes)

Sautéed Potato, Onion and Garlic with your choice of filling topped with fried eggs (large dishes) - these are larger dishes than other Tapas

Chorizo Y Morcilla

Chorizo sausage and Spanish black pudding £7.75 GF

Alcachofa y Espinacas, Champiñones

Artichoke hearts, spinach and musheroms £7.25 GF

Eglefino Ahumado Y Langostinos, Calamar

Smoked haddock, tiger prawns and baby squid £7.50 GF

Tapa de carne

(meat tapas)

Selección de Curadas y Queso

A selection of cured meats, manchego cheese and dates £9.95 GF

Vientre de Cerdo y Morcilla

Slow braised Belly Pork pan fried with Spanish black pudding and butter beans £8.50 GF

Jamon Serrano

Slices of Serrano ham £7.20 GF

Chorizo al Vino con Cidre

Fresh spicy chorizo sausage cooked in red wine £6.75 GF
- or slow cooked in cider

Croquetas de Jamón, chorizo

Traditional bites with a thick béchamel sauce infused with serrano ham and chorizo, breaded and deep fried £6.25

Albondigas

Our homemade meatballs simmered in a savoury tomato sauce topped with grated Manchego cheese £6.75 GF

Pinchos de Cordero

Grilled spiced kebabs, served on dressed rocket 7.50 GF

Costillas de Cerdo

Pork Ribs roasted with a Sherry & Estrella Galicia glaze £6.25 GF

Tiras de ternera

Seared strips of prime minute sirloin steak with a tomato, chilli and red onion salsa £7.50 GF

Alitas de Pollo

Chicken wings marinated in herbs and spices, slow roasted then deep fried for a lovely crisp £4.95 GF

Pollo Y Chorizo (M)

Chicken thighs pan fried with chorizo, kale and potatoes £5.95 GF

Tapa de verduras

(vegetable tapas)

Cesta de Pan

Your first bread basket is free - charge for extra £1.95

Pan a la Catalana

Fresh toasted bread with tomato and garlic £4.25

Aceitunas Marinadas

Selection of olives in our own marinade £3.50 GF

Escalivada (Catalan Style Roasted Veggies)

Peppers, artichokes, onions and aubergine, £4.75 GF

Queso Manchego con Dulce de Membrillo

Manchego cheese with quince jelly £6.60 GF

Tortilla Española

A wedge of Spanish potato and onion omelette served chilled with aioli £4.95 GF

Patatas Bravas/Alioli/Mixto

Fried potatoes dusted with smoked paprika salt served with a spicy tomato sauce, alioli or both! £4.75

Chickpeas with Kale & Almonds

Kale sautéed with garlic, toasted almonds and chickpeas in a tomato sauce £4.95 GF

Pimientos de Padron

Padron peppers pan fried with sea salt : £4.95 GF

or with shredded Serrano ham £5.95

Espinacas a la Catalana

Spinach with toasted pine nuts, sultanas and garlic £4.95 GF

Champinones al ajillo

Mushrooms with garlic, parsley and olive oil £4.50 GF

Higos, y alcachofa ensalada

Spiced fig, artichoke and tomato salad, balsamic reduction £5.50 GF