

B A R  G A N S A

ask to see our

Exclusive Wine MENU



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Charcuterie

Jamon Iberico Salamanca dry cured ham	£7.00
Chorizo Iberico Classic Iberian chorizo -porky, spicy, garlicky, mild, hot, smokey and red	£5.50
Tabla de Quesos Tetilla, manchego and smoked Idiatabal cheeses from Iberia	£6.50

Our Tapas Selection

Tapas

Ensalada de Mohama y Aguacate Andalusian speciality dried tuna, avocado and salad	£6.00
Ensalada de Queso de cabra Goats cheese salad	£5.50
Escalivada Roasted red peppers, aubergines & onion in olive oil	£6.00
Pisto Pan fried courgettes, red peppers, onions and aubergines topped with a fried egg	£6.00
Tortilla Espanola Potato & onion Spanish omelette	£4.50
Pulpo a la Galicia Galician style octopus with sweet peppers, potatoes and olive oil	£7.00
Gambas Al Ajillo Garlic Prawns, sweet paprika	£7.50
Patatas Bravas Cubed fried potatoes topped with a spicy tomato sauce and aioli	£5.00
Calamares Fritos Squid rings in batter served with aioli	£5.50
Raclette de Mahon Majorcan cheese raclette, honey and walnuts	£6.50
Croquetas de Jamon Serrano ham Croquettes	£5.50
Txistorra a la Sidra Pan fried speciality chorizo from the Basque region, piquilla peppers	£6.50

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


Tapas Continued

Albondigas en salsa de setas Meatballs in a cream and mushroom sauce	£6.00
Albondigas en salsa de tomate Meatballs in a tomato sauce	£6.00
Pinchos Moruno Grilled lamb skewers	£6.00
Berenjenas fritos con miel de cana Deep fried aubergine slices smothered with honey	£5.50
Croquetas de Bacalao Cod croquettes	£6.00
Alubias vegetales White bean stew with vegetables	£5.50
Mejillones al vino blanco Mussels in a creamy white wine sauce	£5.50
Judía verde salteadas con tomate Pan fried green beans with garlic and tomato	£5.00
Salteado de verduras Pan fried vegetables in olive oil	£5.50
Cazuela de pescado Seafood stew of squid, prawns, fish pieces and mussels	£6.50
Pollo al ajillo Roasted chicken in garlic sauce	£6.00
Gambas a la Plancha Grilled marinated king prawns in garlic and chilli flakes	£8.00
Ensalada Mixta Mixed salad	£4.50
Ensalada Gansa Mixed leaves, grilled aubergines, olives & boiled egg with orange segments	£6.00
Anchoas y Boquerones Anchovies in vinegar with toast	£6.00
Pan Bread basket	£2.00
Pan con tomate Grilled bread rubbed with fresh tomato, garlic and olive oil	£3.50

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


Paella

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

Marinera - Seafood	for one £13.50	for two £23.00
Valenciana - Chicken & seafood	for one £13.50	for two £23.00
Huertana - Vegetarian	for one £13.50	for two £23.00

Main Courses

Picanha a la parilla Grilled cap of rump steak with butternut squash puree, fondant potatoes	£17.50
Bacalao Baja Temperatura Slow cooked Cod with celeriac puree and vegetables	£15.00
Pollo al ajillo con patatas fritos y verduras Garlic chicken with fried potatoes and grilled vegetables	£11.00
Txuleton Vasco con patatas y habas saltadas 35 day aged Rib eye steak grilled to perfection served with fried potatoes, green beans and peppercorn sauce	£25.00
Pollo Relleno de jamon y queso manchego empanada Breaded chicken breast stuffed with serrano ham and manchego cheese, linguine pasta topped with tomato & onion sauce	£14.00

Desserts

Torrijas de leche, miel y canela Spanish style French toast with cinnamon and honey, berry compot, crème fraiche	£5.00
Fondant de chocolate con helado de vainilla Chocolate fondant with caramel sauce and vanilla ice cream	£5.00
Crema Catalana Classic vanilla pod Spanish Creme Brulee	£5.00
Churros con chocolate Long crisp Spanish doughnut fritters with a creamy chocolate sauce	£5.00

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