

PRIVATE DINING
& GROUP
BOOKINGS



barrafina

bar
Daskal

parrillan

This PDF is interactive — click the menu below to jump to sections.

BARRAFINA

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PARRILLAN

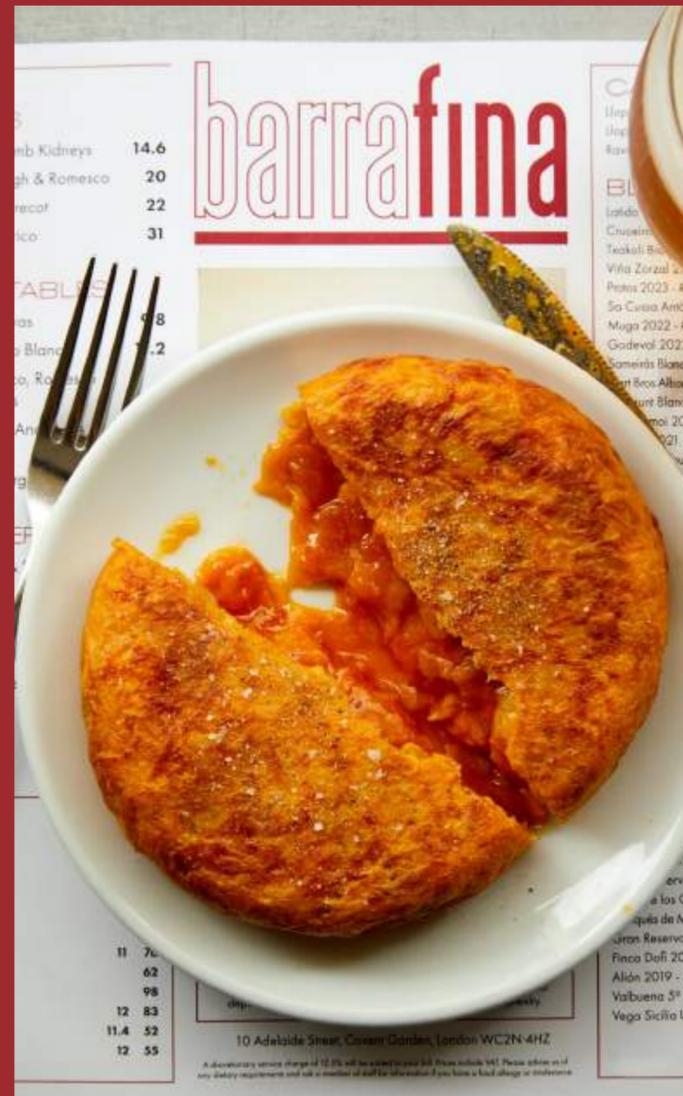
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BARRAFINA

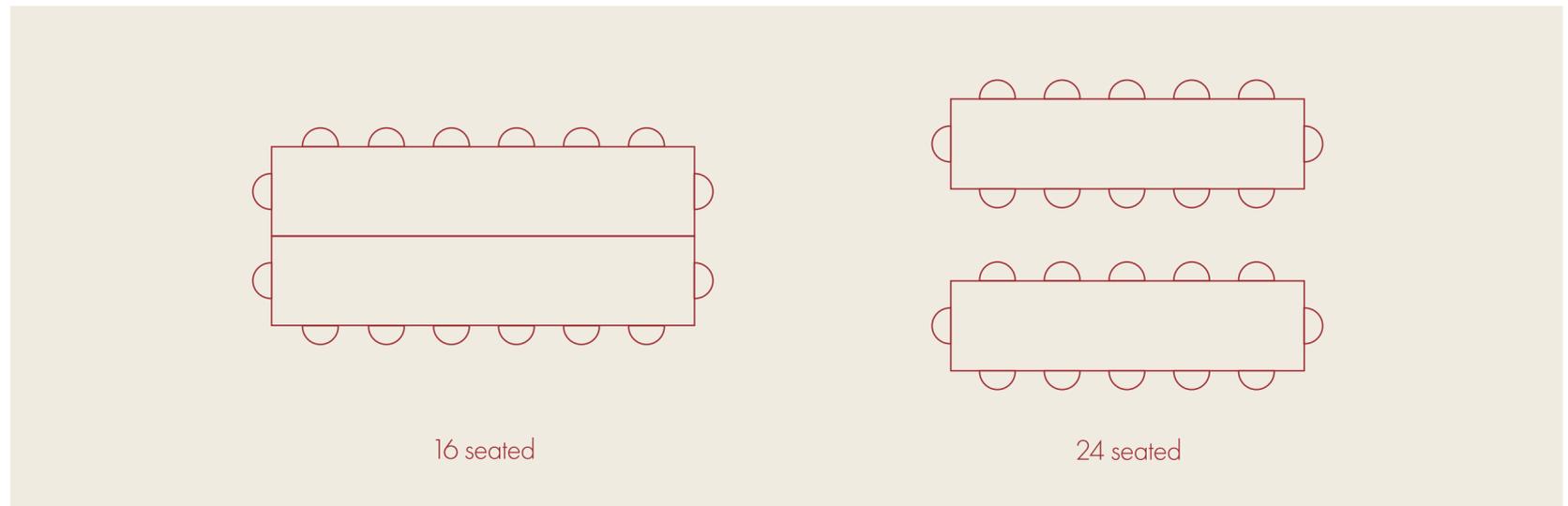


BARRAFINA DRURY LANE

43 Drury Lane, Covent Garden, London WC2B 5AJ

Drury Lane has a warm-toned, inviting private dining room, with an open kitchen where guests can watch their dedicated chef at work. The space can seat between 8 to 24 guests.

The main dining room can accommodate groups of between 8 and 14 guests for non-exclusive bookings, with all guests dining from a set menu and no minimum spend required.

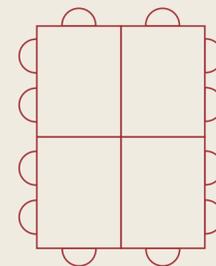


BARRAFINA ADELAIDE STREET

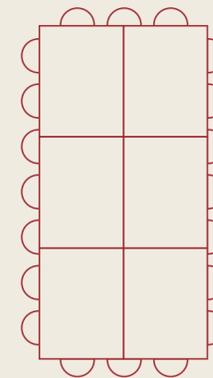
10 Adelaide Street, Covent Garden, London WC2N 4HZ

Barrafina Adelaide Street has a beautiful private dining room with an open kitchen where guests can watch the chefs at work. The space can seat between 8 to 30 guests, and can host standing drinks and pintxos receptions for up to 50.

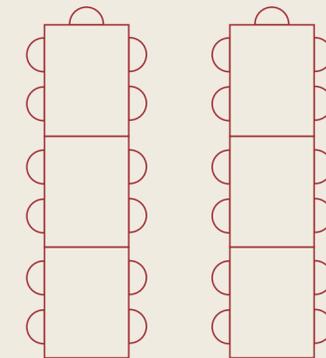
The main dining room can accommodate groups of between 8 and 14 guests for non-exclusive bookings, with all guests dining from a set menu and no minimum spend required.



12 seated



20 seated



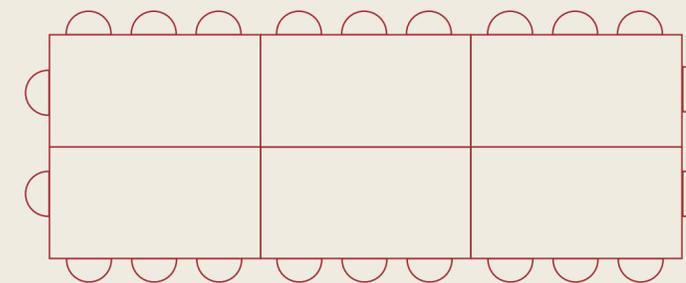
30 seated

BARRAFINA COAL DROPS YARD

Coal Drops Yard, Kings Cross London N1C 4AB

Coal Drops Yard boasts an elegant private dining room, bathed in natural light and offering stunning views of Regent's Canal. This high-ceilinged space accommodates 8 to 22 seated guests and is ideal for standing receptions, with room for up to 30 guests.

The main dining room can accommodate groups of between 8 and 14 guests for non-exclusive bookings, with all guests dining from a set menu and no minimum spend required.



22 seated

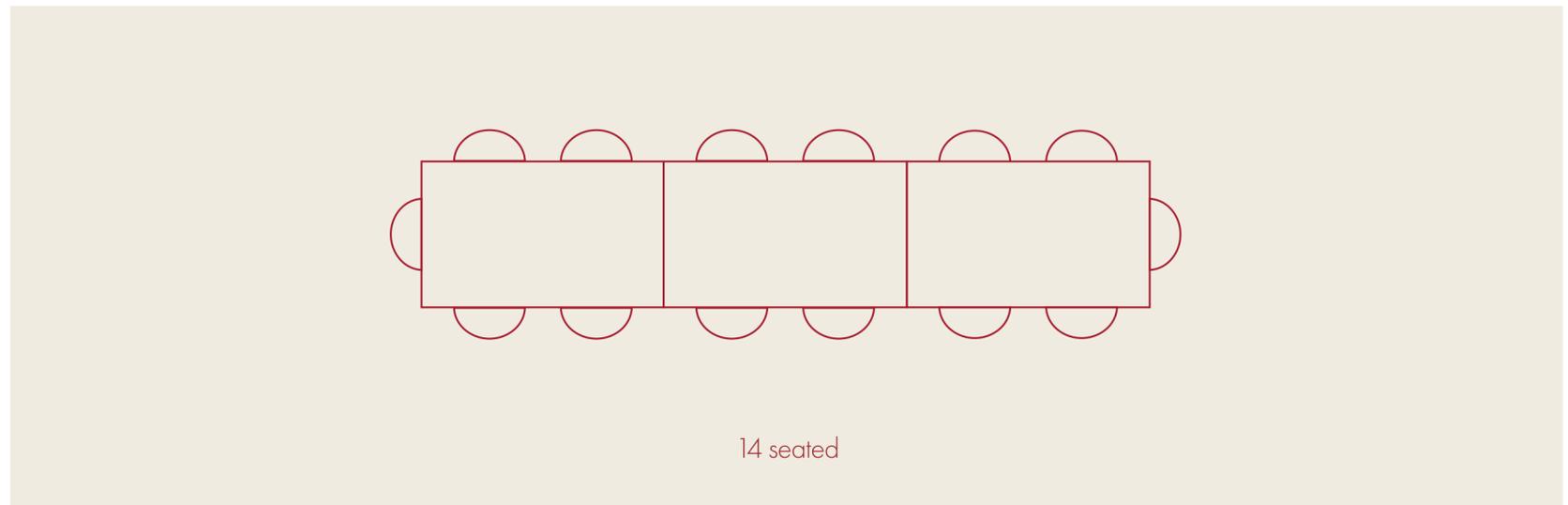
Email: cdyreservations@parrillan.co.uk

[Book here](#)

BARRAFINA BOROUGH YARD

2 Dirty Lane, London, SE1 9AB

'The Snug' at Barrafina Borough Yards can accommodate large group bookings between 8 and 14 guests, in a semi-private area.



PINTXOS & ARRIVAL

COCKTAILS

- Sangría 10
- Negroni 12
- Besos Salados 13
- Al Fresco Spritz 13.5
- Tontillo (non-alcoholic) 8.5
- Sangría (non-alcoholic) 8.5

CAVA

- Llopart Brut Reserva 62
(Xarel·lo/Macabeo/Parellada)
- Llopart Brut Rosé 65
(Monastrell/Garnacha/Pinot Noir)

SHERRY

- Manzanilla 'La Gitana'- Hidalgo-La Gitana 500ml 41
- Manzanilla en Rama 'Harts Bros' – Hidalgo-La Gitana 72
- Fino 'Del Puerto'- Lustau 72
- Amontillado 'Tio Diego'- Valdespino 76
- Palo Cortado 'Peninsula'- Lustau 76

VERMUT

- Casa Mariol Negro 10
- El Bandarra Rojo 11
- Lustau Blanco 13

BEER

- Estrella Galicia 6.5
- Estrella Galicia 1906 7
- Estrella Galicia 0.0% 5

PINTXOS

- Marcona Almonds 4
- Marinated Olives 5.5
- Grilled Queen Scallop 4.5
- White Anchovy Tostada 4.5

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

All prices are inclusive of VAT. A 13.5% discretionary service charge will be added to the bill. There is a £1 per guest cover charge to include unlimited filtered still and sparkling water.

Email:
events@barrafina.co.uk

Phone:
020 7440 1486



SIGNATURE MENU



£95 PER PERSON

Pan con Tomate
Ham Croquetas
Prawn and Piquillo Pepper Tortilla
5J Jamón
Yellowtail Crudo

Arroz de Carabineros
Txuletón
a premium cut of Galician Beef

Patatas Bravas
Baby Gem, Anchovies and Pancetta

Tarta de Queso

ORIGINAL MENU



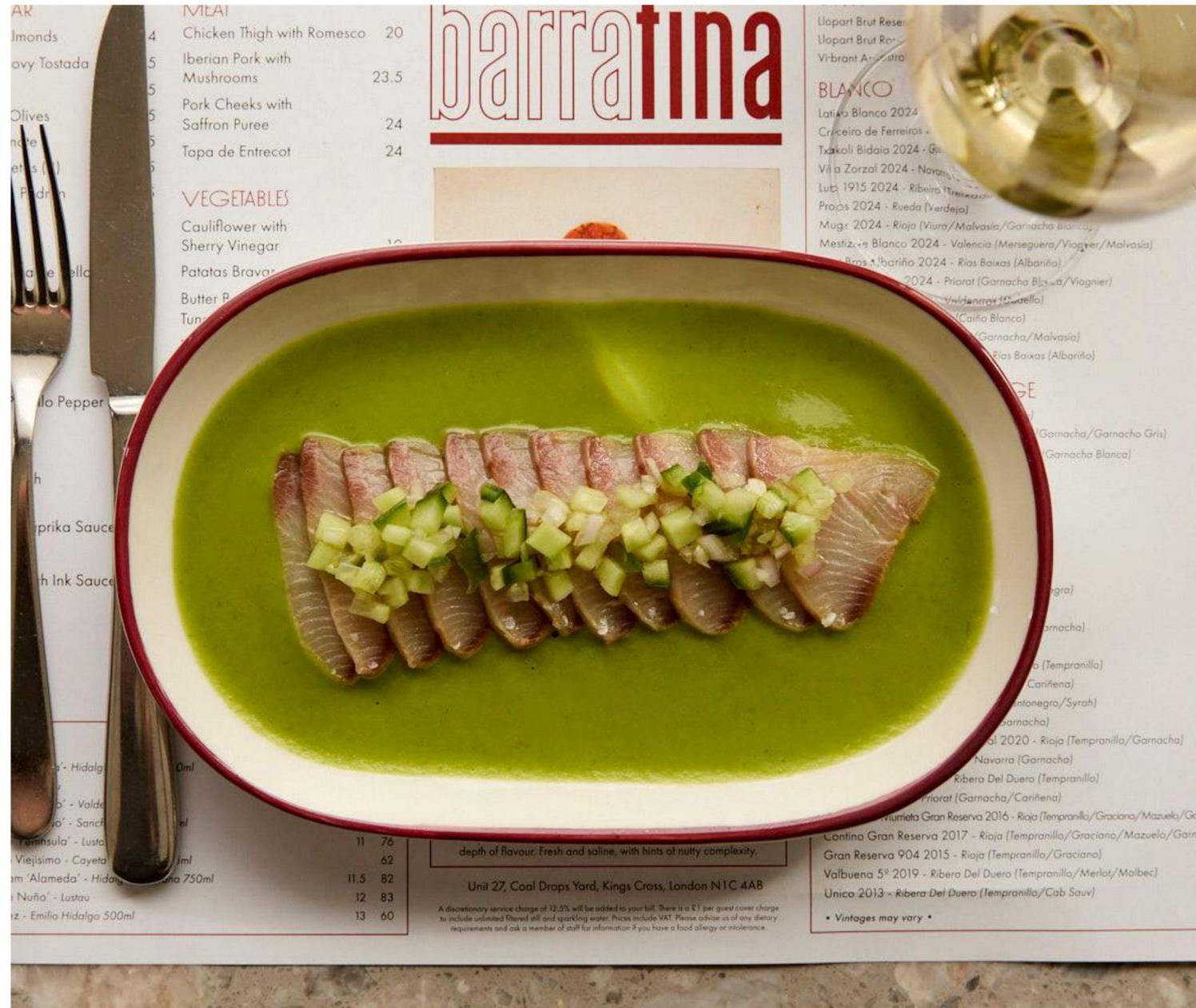
£65 PER PERSON

Pan con Tomate
Ham Croquetas
Chorizo Tortilla
Paletilla Ibérica de Bellota
Yellowtail Crudo

Secreto Ibérico
Patatas Bravas
Baby Gem, Anchovies and Pancetta

Tarta de Queso

CLASSIC MENU



£55 PER PERSON

Pan con Tomate
Ham Croqueta
Classic Tortilla
Charcuteria Ibérica
Yellowtail Crudo

Chicken Thigh with Romesco
Patatas Bravas
Baby Gem, Anchovies and Pancetta

Tarta de Queso

Email: events@barrafina.co.uk
Phone: 020 7440 1486

All prices are inclusive of VAT. A 13.5% discretionary service charge will be added to the bill.
There is a £1 per guest cover charge to include unlimited filtered still and sparkling water.

CHEESE AND DIGESTIFS



SPANISH CHEESES

(16 per board)

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

SHERRY

Oloroso Cream 'Alameda' - Hidalgo-La Gitana 500ml 55

Pedro Ximenez - Emilio Hidalgo 500ml 60

ORUJO & LIQUEURS

Pacharan Etxeko 6

Anis del Mono 7

Pazo Crema de Licor 7

Pazo Hierbas 7

STANDING RECEPTIONS



PARA PICAR

- White Anchovy Tostada 4.5
- Marcona Almonds 4
- Citrus Marinated Olives 5.5
- Pan con Tomate 8.5
- Pimientos de Padrón 10.5
- Queen Scallop Ajillo 4.5
- Escalivada on Coca Bread 3.5

PINTXO

- Banderilla 5
- Lamb Moruno 4
- Prawn with Piquillo All I Oli 4
- Chicken Thigh with Romesco 3.5
- Aubergine Tempura with Honey 3
- Artichoke Fritura with All I Oli 3
- Tortilla 1.5

CROQUETAS

please choose a maximum of two options

- Ham 3
- Mushroom 3
- Goat's Cheese & Spinach 3
- Cuttlefish 3

CHARCUTERIA 50G

- Paletilla Ibérica de Bellota 22
- Chorizo 10
- Salchichon 10
- Lomo Ibérico 12

POSTRES

- Tarta de Queso 3.5
- Cre moso de Chocolate 3.5
- Tarta de Santiago 3.5

PARRILLAN



PARRILLAN BOROUGH YARDS

4 Dirty Lane, London, SE1 9PA

Parrillan, taken from the Spanish word 'parrilla' meaning grill, celebrates cooking over fire. Parrillan Borough Yards, in London Bridge, can accommodate large groups between 8 and 35 guests in the main restaurant.



Groups of over 14 guests, will be accommodated over multiple tables.

For bookings over 35 guests, please contact the events department to discuss exclusive hire.
byreservations@parrillan.co.uk

Email: byreservations@parrillan.co.uk

Book here

PARRILLAN COAL DROPS YARD

Coal Drops Yard, Stable Street, N1C 4AB

Parrillan Coal Drops Yard, has a beautiful covered and heated terrace.

Groups between 8 and 14 guests can be accommodated across one table in the main restaurant.



Email: cdyreservations@parrillan.co.uk

[Book here](#)

RESERVE MENU



£65 PER PERSON

PARA PICAR

Pan con Tomate
Pimientos de Padrón
Charcutería

FOR THE PARRILLA

for these dishes, enjoy cooking on your personal table grill

Lomo Bajo Beef
Prawn Pintxo
Artichoke Heart Pintxo

ARROZ

Arroz de Pulpo

SIDES

Green Salad
Patatas Bravas

DESSERT

Idiazabal Cheesecake

ESSENTIAL MENU



£50 PER PERSON

PARA PICAR

Pan con Tomate
Pimientos de Padrón
Charcutería

FOR THE PARRILLA

for these dishes, enjoy cooking on your personal table grill

Lagarto Ibérico
Txistorra Pintxo
Lamb Moruno Pintxo
Artichoke Heart Pintxo

SIDES

Green Salad
Patatas Bravas

DESSERT

Olive Oil Ice Cream

STANDING RECEPTIONS



PARA PICAR

- Marcona Almonds 4
- Smoked Olives 5.5
- Tostada de Sardina 5.5
- Pan con Tomate 8.5
- Chargrilled Pimientos de Padrón 10.5
- Lomito Ibérico 13.5
- Torta de Barros Cheese 15

- ## ARROZ
- served as individual bowl
- Arroz de Verano 8
 - Arroz de Matanza 9

PARRILLA

- ### individual pintxo
- Confit Leeks, Manchego & Caramelised Onion 4.5
 - Txistorra, Mojo Verde 4.5
 - Lamb Moruno, Mojo Picón 5.5
 - Prawn, Fino & Soy 6
 - Scallop Ajillo 6.5

DESSERT

- Spanish Cheeses 6.5
- Tarta de Santiago 3.5
- Tarta de Queso 3.5

BAR DASKAL



BAR DASKAL BOROUGH YARDS

16 Park Street, London, SE1 9AB

Bar Daskal is a Spanish wine and cocktail bar named after the owners' grandfather Vladimir Daskaloff, an artist who worked under the name 'Daskal', and set up a home and studio in Estellencs, Mallorca. The bar offers an exclusively Spanish wine and sherry list with a selection of cocktails.



Bar Daskal can be hired exclusively for standing receptions for up to 55 guests, or partially for up to 25.

The top floor can accommodate meetings, breakfasts, lunches and dinners for up to 15 guests.

Please contact our events department for further details.

byreservations@parrillan.co.uk

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[Book here](#)

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5J Jamón
Yellowtail Crudo

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- Cremoso de Chocolate 3.5
- Tarta de Santiago 3.5

MEETINGS



BREAKFAST

- | | |
|-------------------------|--|
| Magdalenas 3.5 | Queso Fresco con Membrillo 3.5
Fresh cheese with quince |
| Churros con Chocolate 4 | Bocadillo de Chorizo 8.5 |
| Tortilla 4 | Requesón with Seasonal Fruit 7 |
| Pan con Tomate 8.5 | |

DRINKS

- Pot of Tea 4
English Breakfast, Earl Grey, Oolong
Green Tea (Serves 1)
- Fresh Mint Tea 3
(Serves 1)
- Cafetière of Coffee 10
(Serves 4-5 guests)
- Freshly Squeezed Orange Juice 5
(glass)
- Filtered Still and Sparkling Water 1
(unlimited)

Thank you

Email: events@barrafina.co.uk

Phone: 020 7440 1486