

BARRIO COMIDA, 31-33 CHURCH STREET, DURHAM.

ADDITIONAL INFORMATION PROVIDED BY THE APPLICANT, MR HURRELL

Yvonne Raine

From: Sarah Smith
Sent: 26 April 2019 13:49
To: Yvonne Raine
Subject: Barrio Comida [SINTONS-LLP.FID125614]
Attachments: scan_smith_s_2019-04-26-13-45-59.pdf

Dear Yvonne

Please see attached brochure in support of our application for circulation. This has been partly updated but reflects what was available at the residents meeting held in March.

Kind regards

Sarah

Sarah Smith | Sintons LLP
Partner

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Linked  



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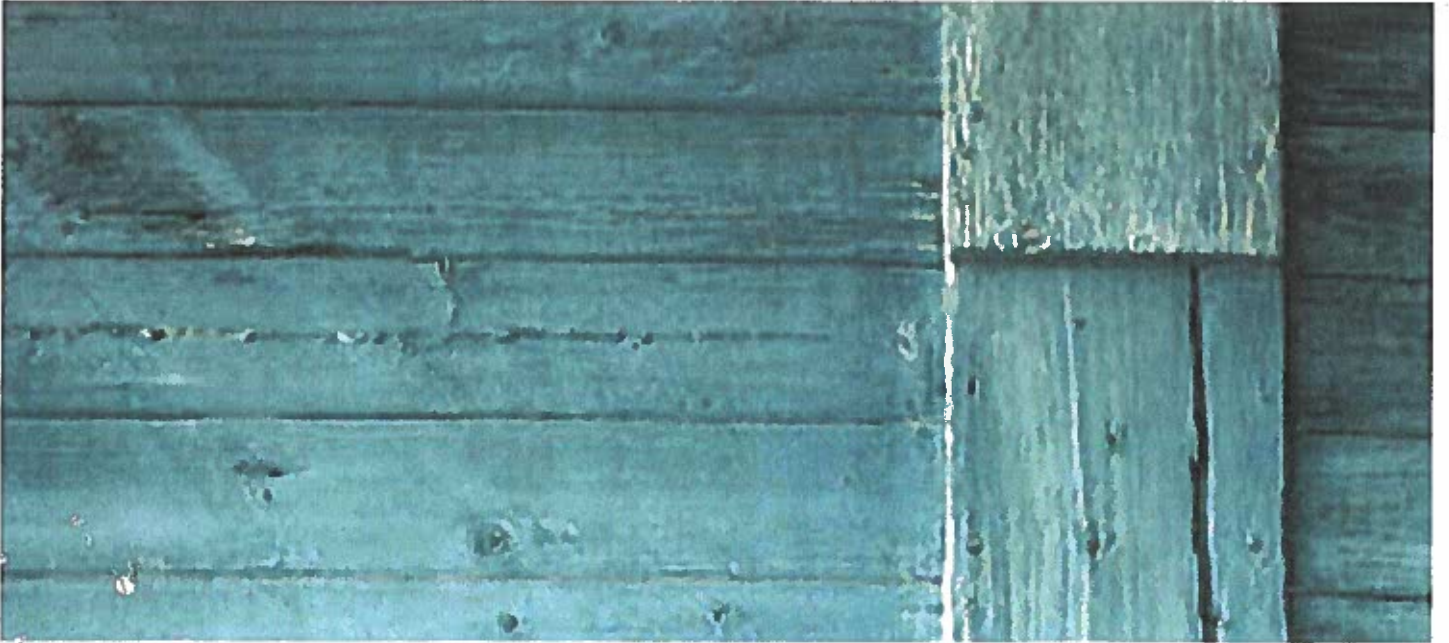
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We are proud to share our [CSR Review](#) for 2018 and hope that you enjoy reading about the real successes we have achieved and the difference we make in our local community.



BARRIO COMIDA



Company Background

Barrio Comida began 2 years ago as a labour of love for Mexican food and culture and is the brainchild of Shaun Hurrell, a chef who grew up in California and has a huge passion for Mexican Cuisine. After moving to the UK at 21 Shaun trained in some of London's most iconic restaurant kitchens including St John, Marcus Wareing at the Berkeley Hotel and Kitchen Table in Fitzrovia.

Barrio Comida (Spanglish for neighbourhood food) was born as a monthly popup at flat white café in Durham which became incredibly popular with students and locals alike selling out within a matter of hours.

In February 2017 Barrio Comida found a one-year residency on Newcastle quayside in the shipping containers that previously housed Riley's Fish Shack. During the year residency it went on to receive glowing praise from local critics and bloggers as well as the public gaining almost perfect scores along all review sites. In a short time, it was featured in magazines such as BBC good food, Olive, Marie Claire and The Stylist reinforcing that it was creating a special and authentic food offering for the region.

Company Vision

Barrio Comida is a fun, informal restaurant specialising in authentic Mexican food. We believe great food should be delicious, responsibly sourced and affordable while being served up by friendly welcoming staff.

Mexico has one of the richest food cultures in the world with so many amazing dishes from region to region that we are keen to highlight and showcase. We import our chillies, masa, chocolate and most importantly Oaxacan corn to ensure the food is as close to the real thing as possible. We source all our ingredients as ethically as possible with all our corn being non-GMO, our fish sustainably fished and our meat and eggs free range and hormone free. Our dishes are very well researched and will rival the best Mexican restaurants in the country.

Taquerias in Mexico and California are meeting places for the community. They serve as a place to relax, eat, drink and be nourished. We see Barrio Comida as becoming an integral part of the neighbourhood and local community. We would love for it to become a place that families and friends can congregate, and envision it working with local charities, church groups and schools to help educate the public on the richness of Mexican culture and food. Above all we believe in true hospitality, taking care of people and giving the residents of Durham a restaurant they can be proud to call their own.



BARRIO COMIDA



BARRIO COMIDA

Shaun Hurrell

Food Operations Director



BARRIO COMIDA

V S

FOH Ops Director

- Born in York, England and traveled through Australia and America before settling back in the UK.
- Was a part of the opening team at Jesmond Dene House under Chef Terry Laybourne in 2005.
- Moved to London in 2009 to work at Marcus Wareings' restaurant in the Berkeley Hotel in Knightsbridge.
- Opened Fergus Hendersons' St John Hotel and was part of the senior team to achieved a Michelin star.
- Lastly working at the Michelin Starred Kitchen table in Fitzrovia under James Knappet before moving back to the North East to pursue Barrio Comida.



St. JOHN

MARCUS WAREING
AT THE BERKELEY

&Kitchen Table

- Over 15 years experience in the hospitality industry
- Working at Malmaison, Newcastle for over 7 years
- Was a part of the opening team at boutique Hotel Jesmond Dene House in 2005.
- In 2009 moved to London and was appointed assistant general manager at Dean St Townhouse, a boutique hotel within the Soho House group
- Returned back to the North East to start a family
- Setup Mason + Rye as restaurant manager within the Fenwick Foodhall

Fenwick

DEAN STREET
Townhouse

JESMOND DENE HOUSE
RESTAURANT • OPEN • 1996

**Operational History
North East**

Barrio Comida
Quayside Residency
2017

Featured in
Olive magazines
"Chefs to Watch"

Secret diner
"an out of the park smash hit"

Featured in
The Stylist
Marie Claire
BBC Good Food

Flat White Kitchen
Durham
2016

Instrumental in the setting up,
opening and operating of Flat
White kitchen during their first
year trading.

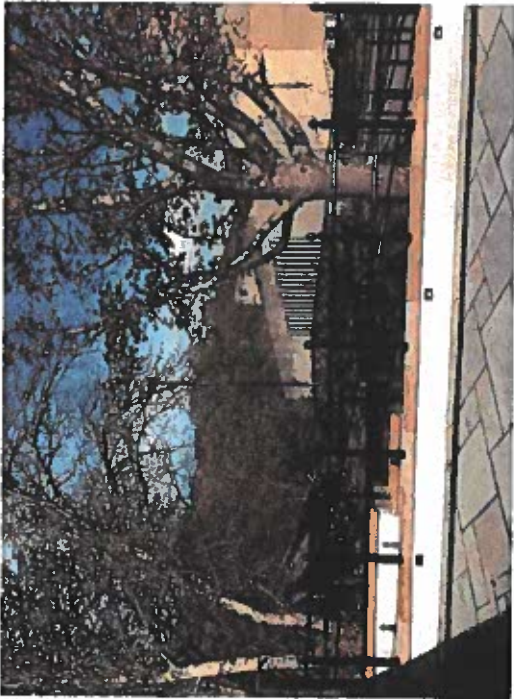
**Was responsible for all food
operation within the building**

St Mary's Inn
Stannington
2015

**Setup the sister restaurant to
Jesmond Dene House**

The Guardian
"The close attention to detail
transforms what would otherwise
be humdrum dishes"

"Forget geography, this cooking
would stand out anywhere"



Photos taken from patio of property



Photo taken from path in front of property

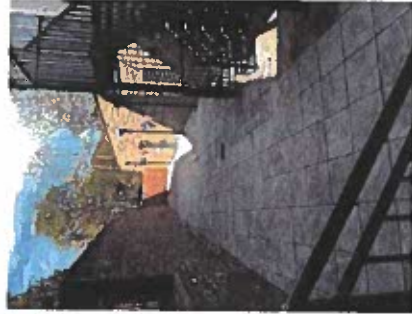


Photo taken from rear of property

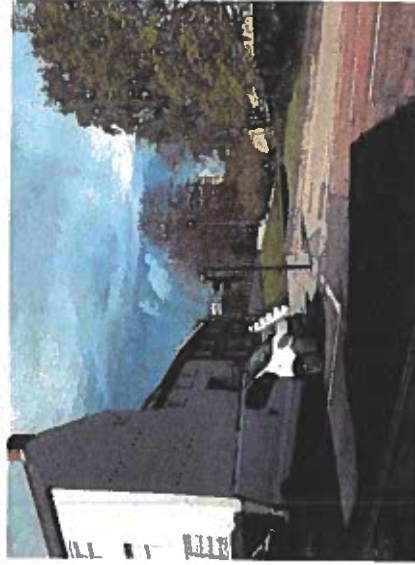


Photo taken from across the road by lights

Food Menus

BRUNCH

BRUNCH	
Chicharron	£2
Oysters-Aguachile Verde	£2.50
Escabeche Vegetables	£2
Tortilla Chips with Salsas	£3
Add Quesamole	+£3
Tuna Tostadas, Chipotle Crema & Xnl Pec (2)	£7.50

MAIN MENU 12PM-10PM

TACOS served in pairs on either a Heritage corn or Sonoran flour tortilla (we recommend 2 portions per person)

CARNE ASADA Charcoal Grilled Steak, Guacamole Taqueo, Grilled Scallions, Onion & Cotander £7

GUINEADO Braised Beef Shih, Radish, Onion and Cotander £6.50
--

SIDES	£2
Tortilla chips	£3
Chicharron	.50p
Salsas	£3.50
Res. Atol, Verde, Habanero, Ranchera	£4.50
Guacamole Especial	£4.50
Guacamole Especial	£4.50
with pork onions, cori and sauce	
Crema	.75p
Refried Black beans	£3
Achobo Potatoes	£3
Extra tortillas	.50 ea

ENSALADA Tender leaf salad with baby tomatoes, kale, radishes black quinoa, seeds, avocado herb dressing & Salsa Mechta £3.00
with meal of choice £12 add sliced avocado £1.50

POLLO AL CARBON Charcoal Grilled Chicken, Refried Black beans, Yucatan Pickled Onions & Salsa Habanero £8
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FRITAS Refried Black Beans, Avocado, Cojija, Onion, Cotander & Salsa Ranchera £3.50
--

CARNITAS Slow Cooked Rare Breed Pork, Chicharron, Onion, Cotander & Salsa Verde £6

CARNITE Roast Sweet Potato, Salsa Almendra Cojija, Onion & Cotander £3.50

PESCADO Beer Battered Fried Fish, Shaved Cabbage Salad & Crema £6

AL PASTOR Spit Roast Marinated Pork, Pineapple, Onion, Cotander & Salsa Rojo £6
--

ESPECIAL LAMB BIRRIA Traditional Lamb Stew from Jalisco served with warm corn tortillas £12.50

SOFT SERVE ICE CREAM Mango + Lime Mermque £4 Afogato £4 Milk + Honey £4
--

TACOS - Served in pairs on Sonoran Style flour tortillas

Scrambled Egg, Fried Potato & Bacon	£5
House Chorizo & Potato	£5
Scrambled Egg, Black Beans & Avocado	£5

BRUNCH

Bacon Roll, Chipotle Ketchup	£5
Fresh Seasonal Fruit, Chia Seeds & Hibiscus	£5
Ancient Grain Granola, Fresh Fruit & Yoghurt	£6
Torrijas, Grilled Bananas, Maple & Pecans	£8
Chilequiles Rojo, Shaved Onion, Crema, Fried Egg	£8
Potato Flautas, Shredded Lettuce & Queso Fresco	£8
Huevos Rancheros, Avocado & Black Beans	£9
Carne Asada Plato, Fried Eggs & Tortillas	£12.50

ENTREE

Fried Eggs (ea)	£1.50
Refried Black Beans, Queso Fresco & Crema	£3
Bacon (2 slices)	£2.50
Extra Tortilla (ea)	.75p

TACOS

served on 3 Oaxacan corn tortillas

AL PASTOR

spit roast pork, pineapple, onion + cilantro

CARNITAS

slow cooked pork, chicharron, onion + cilantro

PESCADO

fried fish, shaved cabbage, salsa mexicana, crema

MOLE

chicken cooked in mole poblano, crema, seeds

CARNE ASADA

grilled flank steak, grilled scallions, onion + cilantro

QUISADO

braised beef shin, shredded lettuce, queso fresco

CALABAZA

sweet potato, black beans, onion + cilantro

FRIJOL

refried black beans, avocado, queso fresco, onion + cilantro

BURRITOS

wrapped in a 12inch flour tortilla

MISSION

meat of choice, rice, pinto beans, salsa mexicana

AL PASTOR CARNITAS MOLE

CARNE ASADA

QUISADO CALABAZA

MAKE IT SUPER

add guacamole, cheese and crema

JUAREZ

NORTHERN MEXICAN SMALLER BURRITO

meat of choice, black beans

BAJA

fried fish, cabbage, rice, crema salsa mexicana

SO CAL

carne asada, fried potatoes, pinto beans, salsa mexicana, cheese, guacamole, crema

*all of our meat and fish is ethically reared and fished, local and free from hormones. Our corn tortillas are GMO free and made from Heritage Oaxacan corn on site daily

EXTRAS

TORTILLA CHIPS

CHICHARRON

GUACAMOLE

FRIJOLE

black beans, crema, queso fresco

CREMA/CHIPOTLE CREMA

SPECIAL

BIRRIA

Braised Jalisco style lamb stew served with rice, beans and tortillas
£9.95

COMPLIMENTARY SALSAS

Salsa Roja

Salsa Verde

Salsa Fresca

Salsa de Arbol

Salsa Habanera

Salsa Taquero



BARRIO COMIDA

DRINKS

COFFEE

Caravan Coffee Roasters, London

Espresso

Americano

Flat White

Latte

Cappuchino

TEA

English Breakfast

Green

White

Earl Grey

Mint

AGUA FRESCAS

Made fresh in house daily

Horchata (rice, cinnamon, almonds)

Jamaica (sweet hibiscus)

Pina (pincapple)

Sandia (watermelon)

SODA

Coke, Diet Coke, Sprite, Fanta

DRAFT BEERS

House Lager

Guest Craft Beer

COCTELES

Paloma (grapefruit, tequila, soda)

Michelada (lager, clamato, valentina, chilli salt)

House Margarita

VINO

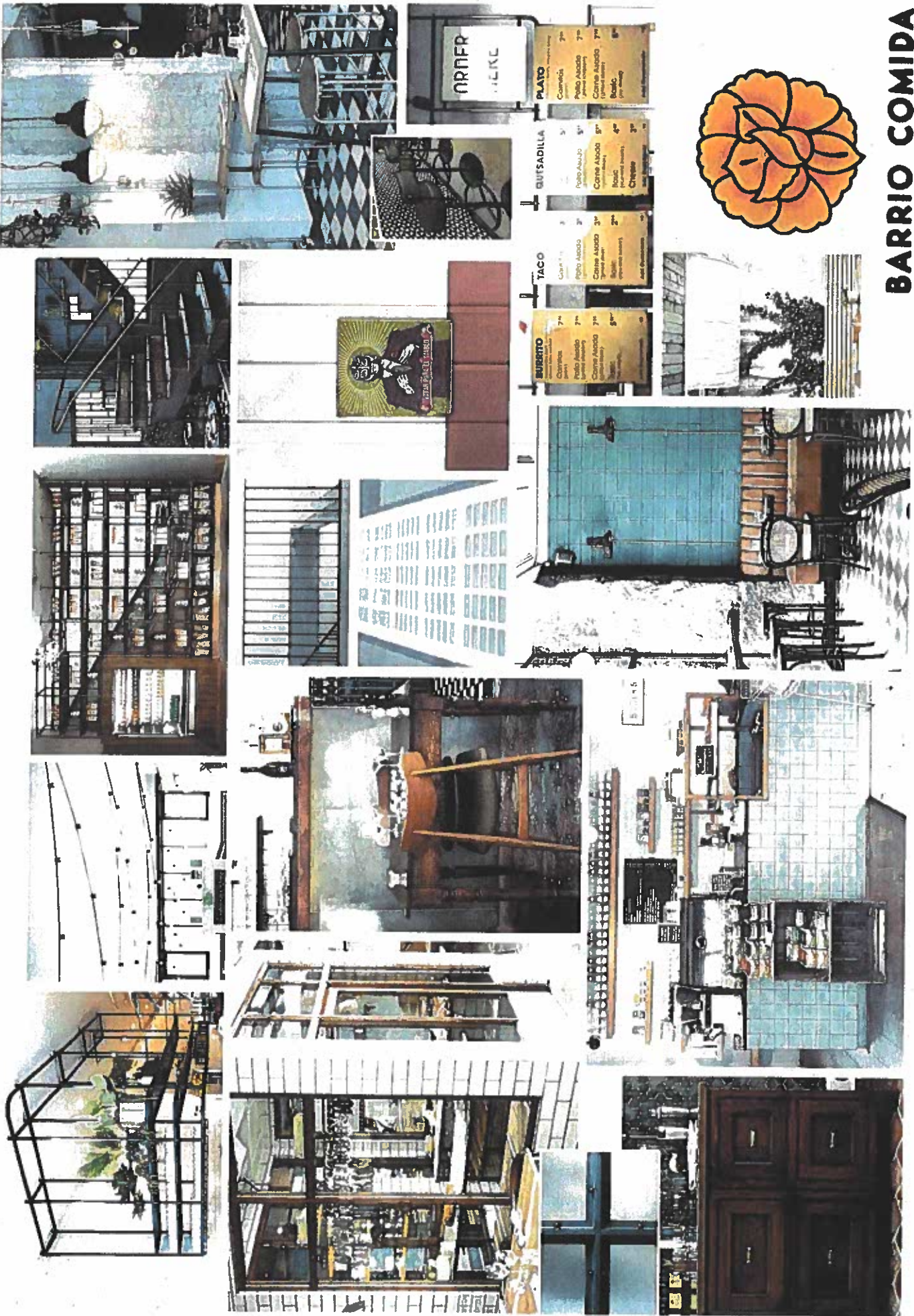
White (Verdejo, Spain)

Red (Tempranillo, Spain)

Sparkling (Cava Brut Nature, Spain)



BARRIO COMIDA



BARRIO COMIDA

ORNER
MEXIC

PLATO	
Comida	7 ⁹⁰
Pollo Asado	7 ⁹⁰
Carne Asada	7 ⁹⁰
Carne Asada (porcionado)	7 ⁹⁰
Bebida	8 ⁹⁰
Bebida (porcionado)	8 ⁹⁰

BURRITO	
Comida	7 ⁹⁰
Pollo Asado	7 ⁹⁰
Carne Asada	7 ⁹⁰
Carne Asada (porcionado)	7 ⁹⁰
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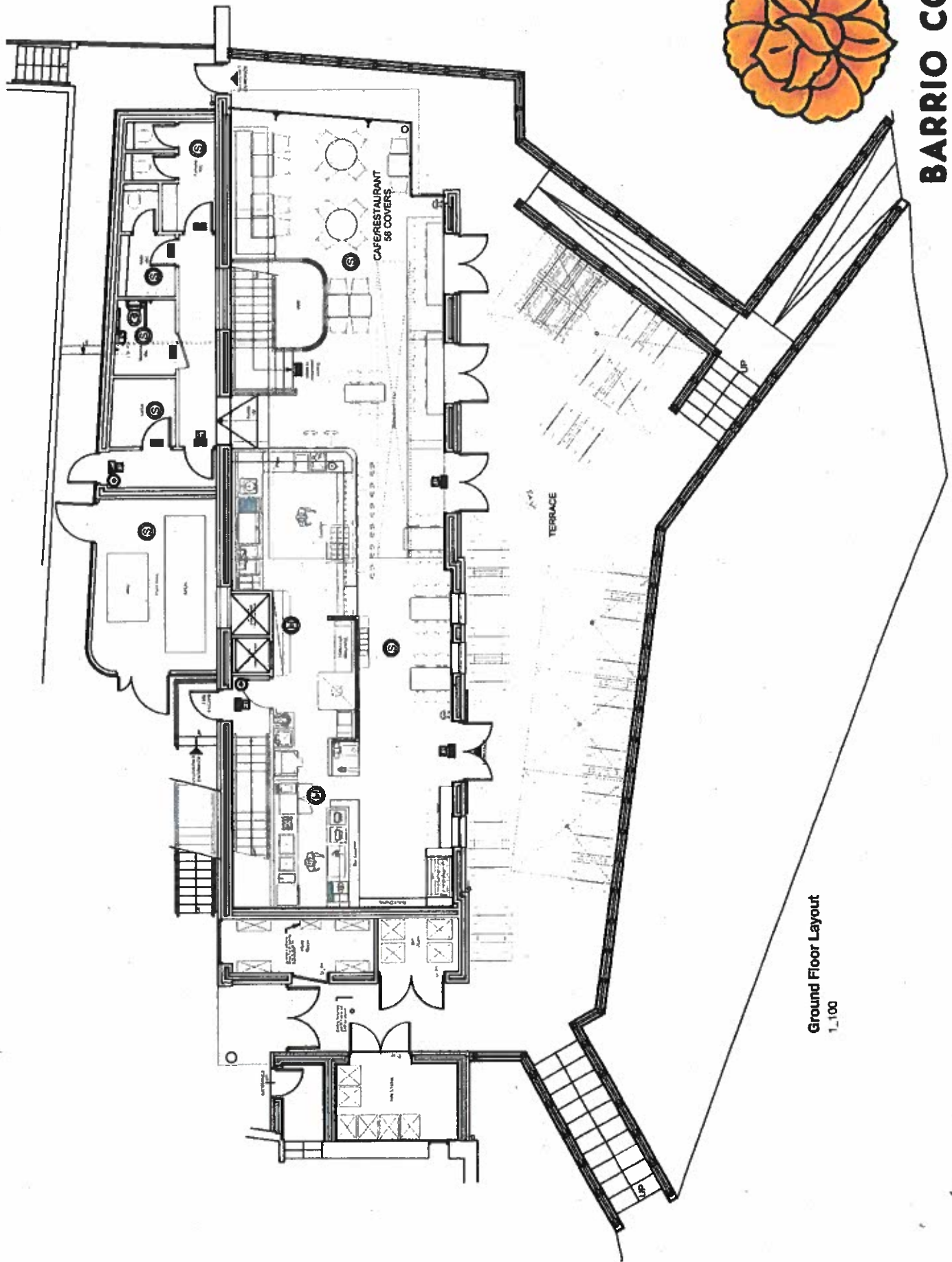
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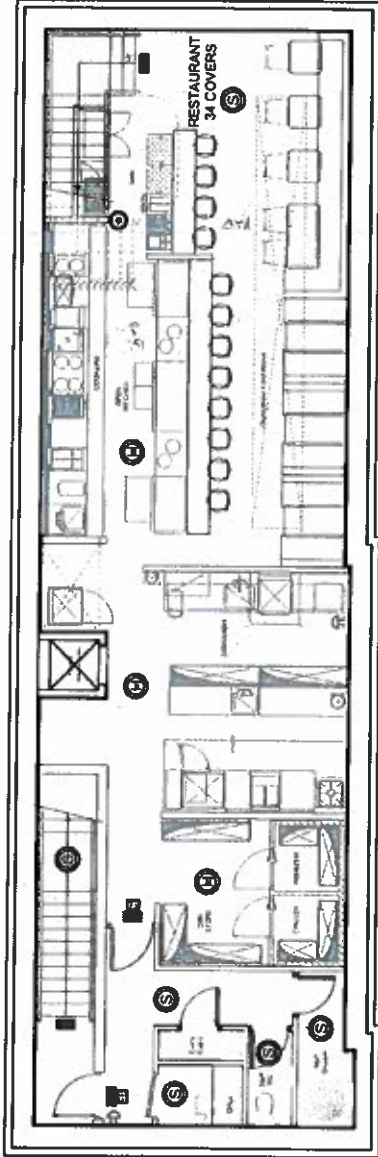
CAFETERIA RESTAURANT
56 COVERS

TERRACE

Ground Floor Layout
1:100

BARRIO COMIDA





Basement Layout
1_100



BARRIO COMIDA