



LUNCH MENU

Ensalads/Salad Bowls

Dressings: House sherry vinaigrette, buttermilk, basil parmesan vinaigrette, blue cheese, Caesar, and quince vinaigrette

Ensalada de la Casa	6.95
Mixed greens with tomatoes, cucumbers, and Mahon cheese tossed in our house Sherry vinaigrette.	
Cesar	7.50
Romaine lettuce with Mahon cheese tossed in a Caesar dressing.	
Ensalada de Espinacas	7.50
Spinach with pine nuts, raisins, goat cheese and crispy red onions in a quince vinaigrette.	
Ensalada de Tomate y Sal Marina	7.75
Fresh tomatoes, sliced iceberg, olive oil, sherry vinegar, coarse sea salt, and Mahon cheese.	

Add to any of the SALADS:

Grilled Chicken.....	3.00
Grilled Shrimp (4).....	5.00
Grilled Salmon.....	5.00
Grilled Beef Tenderloin.....	5.00

Ensalada de Atun	8.95
Scoop of fresh tuna salad in olive oil mayonnaise dressing with crispy lettuce, and tomato served with garlic toast slices and marinated olives.	
Ensalada del Chef	10.25
Fresh Mixed greens with spiced rubbed pork loin, chicken, Mahon cheese and hard boiled eggs in a quince vinaigrette.	
Ensalada de Brocoli	8.50
Steamed, chilled broccoli with candied walnuts, apple wood smoked bacon, in a creamy buttermilk dressing.	

Take Two

Choose Any Combination of Two.....	9.75
Choose 1/2 Sandwich, 1/2 soup or 1/2 salad	

Sandwich	Soup	Salad
Roasted Prime Rib	Black Bean	Ensalada de Casa
Chicken Club	Gazpacho	Cesar
Tres Quesos		Ensalada de Espinacas
BARcelona Burger		Ensalada de Becol
Turkey		Ensalada de Tomate

Cocas Espanolas/ Spanish Flatbreads

Venduras	8.50
All-vegetable flatbread, with artichokes, spinach, toasted pine nuts, marinated roasted red peppers, fresh mushrooms and topped with crumbles of goat cheese.	
Carne	8.95
Flatbread topped with grilled chorizo and sausage, apple-wood smoked bacon, caramelized onion and melted Manchego cheese.	

Paella Sized for Lunch

Venduras/Vegetables	9.95
Traditional Spanish Paella made with Calaspara rice and saffron, asparagus, tomato, green peas, spinach and roasted red peppers.	
Valencia	12.95
Our famous, traditional Paella from the Catalonian region of Spain with chorizo, fresh mussels, chicken and seafood.	

Bocadillos

Serrano y Manchego	6.25
Thinly sliced Serrano ham, aged Manchego cheese and quiche.	
Chorizo y Mahon	6.25
Cured, sliced Spanish sausage with shredded Mahon cheese and an olive oil-tomato rub.	
Solomillo	6.25
Thinly sliced fresh roasted prime rib with horseradish.	
Tortilla Espanola	6.25
Potato and Egg omelet with spinach.	

Sandwiches/Americano and Wraps

Served with your choice of French fries, pasta salad, fresh fruit, broccoli salad, patatas fritas, <u>OR</u> side salad.	
Roasted Prime Rib of Beef	8.75
Slow roasted prime rib, shaved thin with mild horseradish aioli and pan jus on a hoagie roll.	
Chicken Club	8.25
Grilled breast of chicken, apple wood smoked bacon, lettuce and tomato on Ciabatta bread.	
Tres Quesos (Grilled Cheese)	7.75
Grilled Spanish cheese sandwich with aged Manchego, Mahon and Cabrales, tomato and spinach on sourdough.	
Beef Tenderloin	9.95
Grilled beef tenderloin, sliced and combined with sautéed spinach, horseradish and blue cheese on a hoagie roll.	
Roasted Turkey	8.50
Oven roasted turkey, apples, brie and cranberry spread on n herbed ciabatta roll.	
Vegetables	7.25
Roasted red pepper, red onion, spinach, mushroom, and sun dried tomato spread.	
BARcelona Burger	8.95
8 oz. burger with grilled red onions, chorizo, avocado, and cumin aioli.	
Grilled Chicken Caesar Wrap	7.50
Grilled chicken, romaine, parmesan.	
Curried Chicken Bacon Wrap	7.95
Curry chicken salad, bacon, lettuce and tomato.	
Prime Rib Wrap	7.95
Slow roasted prime rib, shaved thin with mild horseradish aioli, crisp romaine lettuce.	
Roasted Pork Wrap	7.95
Pork loin rubbed in Moorish spices with quince jelly, marinated peppers and crisp lettuce.	

LUNCH & DINNER MENU

Sopas Y Ensaladas

#22 Gazpacho Andaluz	4.50
Classic chilled soup with cucumbers and tomatoes.	
#23 Sopa de Alubias	4.25
Black bean soup with sherry cream.	
#19 Ensalada de la Casa	4.95
Mixed field greens with our house sherry vinaigrette topped with shaved Manchego cheese.	
#20 Ensalada de Espinaca	5.95
Spinach, goat cheese crumbles, pine nuts and raisins.	
#86 Ensalada de Cesar	5.95
Traditional Caesar salad white anchovies.	
#83 Ensalada de Pollo con Curri	5.50
Curried Spanish chicken salad.	

Tapas Frias

#27 Boquerones en Vinagreta.....	6.75
White Spanish anchovies and caperberries.	
#30 Tortilla Espanola	4.75
Potato and onion omelette cake with spinach.	
#25 Pimientos Asados	4.25
Marinated roasted red peppers with garlic.	
#32 Tres Quesos.....	6.95
Manchego, Cabrales and goat cheese with Spanish picos.	
#31 Queso con Membrillo	5.75
Manchego cheese with quince puree.	
#28 Jamon Serrano con Manchego.....	7.50
Cured Spanish ham and cheese plate with Spanish picos.	

Mordiscos (Little Bites)

#34 Almendras	5.25
Paprika roasted Spanish almonds.	
#24 Aceitunas Alinaddas.....	6.75
Spanish olives marinated in olive oil and spices.	
#29 Champinon con Mahon	5.75
Chilled marinated mushrooms with Magon cheese.	
#26 Patatas Alioli.....	4.75
Chilled garlic potato salad.	
#35 Pan con Alioli.....	3.50
Warm garlic bread with olive oil.	

Fritos (Fried Bites)

#49 Calamari Frito.....	6.95
Crispy calamari with Romesco sauce.	
#48 Alas de Pollo	5.95
Garlic pepper chicken wings with sherry mayonnaise.	
#60 Bacalao.....	6.75
Crispy codfish and potato cakes with lemon garlic aioli.	
#75 Alcachofas Fritas	6.50
Crispy artichokes with Romesco sauce and shaved Manchego cheese.	

Pinchos (Tapas on a Stick)

#54 Pincho de Maruno	6.95
Pork tenderloin with curry mayonnaise.	
#46 Pincho de Pollo y Chorizo	6.75
Chicken and chorizo skewer with cumin garlic.	
#55 Pincho de Solomillo	8.25
Beef brochette with horseradish aioli.	

Tapas Calientes

#41 Empanadas de Espinaca y Champinon.....	5.95
Spinach and mushroom pastries with cumin garlic aioli.	
#40 Coliflor al Azafran.....	5.25
Roasted cauliflower with saffron, raisins and pine nuts.	
#43 Trigueros con Romesco	6.25
Grilled asparagus with Romesco sauce and Manchego.	
#61 Brecol Rioja	6.25
Sautéed broccolini with sundried tomatoes and garlic.	
#39 Setas Salteadas con Amontillado	5.50
Sautéed mushrooms in sweet sherry sauce.	
#88 Mejillones en Salsa Picante.....	7.50
Mussels in spicy tomato sauce.	
#51 Pescadore a la Plancha.....	11.75
Grilled fresh fish with Romesco sauce.	
#52 Salmon con Alcaparras.....	8.95
Grilled salmon with sherry cream, lemon and caperberry.	
#77 Atun con Pimienta	9.25
Pepper encrusted tuna with Rioja sauce.	
#57 Plato de Embutidos.....	7.75
Assorted grilled Spanish sausages.	
#58 Cordero a la Parilla	12.75
Grilled lamb chops with sherry aioli and Rioja reduction.	

Paella y Pasta

#89 Paella Valencia.....	18.95
Valencia Rice with saffron, chicken, chorizo, mussels and market fish (Please allow additional time—extra 15 minutes).	
#90 Fideos	15.95
Spanish vermicelli pasta with chicken, chorizo, peppers, garlic and tomato sauce.	

Clasicos

#38 Queso de Cabra al Horno	6.95
Baked goat cheese in tomato sauce with garlic bread.	
#42 Patatas Bravas.....	4.75
Roasted potatoes in a spicy tomato sauce.	
#21 Espinacas con Garbanzos	5.95
Sautéed spinach and chick peas with Manchego.	
#47 Croquetas de Pollo y Jamon	5.95
Chicken and Serrano ham croquettes, cumin aioli.	
#50 Gambas al Alioli	8.95
Garlic shrimp with chili oil and fresh lemon.	
#59 Albondigas	7.25
Spanish meatballs in tomato sauce with Manchego cheese.	
#56 Solomillo con Cabrales.....	12.25
Grilled beef tenderloin with blue cheese, spinach and a Rioja reduction sauce.	

Postres (Desserts)

#36 Tres Leches.....	6.25
Spanish three milk cake topped with cream and caramel.	
#91 Andaluzian Vanilla Crème Brulee.....	6.25
Spanish version of this all time favorite.	
#37 Capirote	6.25
Our own warm bread pudding with caramel sauce.	
#84 Montserrat Chocolate Brownie.....	6.25
Made with Spanish bittersweet chocolate.	
#33 BARcelona's Fresh Flan.....	6.25
#85 Spanish Fruit and Nut Platter.....	6.25
Figs, dates, apples and oranges with baked sweetened walnuts.	
#92 Tarta de Santiago.....	6.25
Traditional Spanish, flourless almond cake.	
#93 Cajeta Churros.....	6.25
Strawberry and caramel stuffed pastries.	