

TAPAS MENU



SEAFOOD TAPAS

Seared Ahi Tuna \$10.99

Spicy marinated ahi, Asian coleslaw and sweet and spicy sauce

Shrimp a La Diabla \$12.99 GF

Sautéed shrimp in a spicy diabla sauce

Shrimp al Ajillo \$12.99 GF

Sautéed shrimp in garlic butter sauce

Steamed Clams \$11.99 GF

Manila clams, Spanish chorizo, garlic and white wine, topped with feta cheese

Steamed Mussels \$ 11.99

Green lip mussels, sautéed with white wine, ginger, garlic and cilantro

Fried Calamari \$10.99 ☆

Lightly breaded calamari, served with gribiche sauce

Spicy Calamari \$ 11.99 GF

Sautéed with capers, black olives, roasted tomatoes and jalapenos

Tilapia con Alcaparras \$ 8.99

Sautéed tilapia in white wine, capers and butter sauce

Shrimp Ceviche \$12.99 ** GF ☆

Lightly cooked shrimp marinated in citrus juice and served with tortilla chips

ENTREES

Mixed Paella \$30.00 (serves 2-4 people)

Spanish saffron rice, mussels, shrimp, calamari, clams, pork, chicken and vegetables

Grilled Rib Eye \$27.99**

12 oz. rib eye served with Barcelona fries, creamed blue cheese and red wine sauce

Chicken Linguini \$15.99

Sautéed chicken breast with tomatoes, spinach and garlic

Serrano ham in Linguini \$17.99

Serrano ham, sweet peas with creamy garlic sauce

Barcelona Burger \$11.99**

8oz burger stuffed with mushrooms, jalapeños, and creamy garlic cheese, served with Barcelona fries

Zarzuela de Mariscos \$23.99

Spanish casserole with shrimp, calamari, mussels, clams, with white fish, and rice



MEAT AND POULTRY TAPAS

Albondigas \$7.99 ☆

Homemade Spanish meatballs, served in tomato sauce and topped with Monterey Jack cheese

Sliders \$8.99** ☆

Grilled beef, lettuce, tomatoes, bacon, and Barcelona sauce, served with fries

Steak Skewers \$11.99** GF

Grilled steak, bell peppers, served with mashed potatoes and red wine sauce

Filet Mignon Medallion \$12.99 GF

Petite filet mignon, served with shoe string potatoes, creamed blue cheese and red wine reduction

Surf & Turf \$13.99** ☆

Petite filet mignon, wrapped in bacon, sautéed shrimp in garlic butter sauce, served with mashed potatoes

Rib Eye Bites \$10.99** ☆

Roasted rib eye on garlic toasted bread, served with aioli caramelized onions and red wine reduction

Baked Jalapeños \$7.99

Jalapeños stuffed with cream garlic cheese, wrapped in bacon, served sweet and spicy sauce

Lamb Chops \$13.99

Grilled to your choice, served with couscous, feta cheese, and red wine sauce

BBQ Ribs \$12.99 ☆

Served in a mild spicy sauce with pineapple chunks

Chorizo Bilbao \$10.99

Spanish chorizo sautéed in sherry wine

Empanadas \$7.99

Pastry dough stuffed with your choice of pork, beef or chicken, served with aioli, tomato sauce or chimichurri sauce

Chicken Picatta \$ 8.99

Sautéed chicken breast in lemon, caper, butter and white wine sauce, served with mashed potatoes

Chicken Skewer \$8.99 GF

Grilled marinated chicken, served with black bean corn salsa and tomatillo avocado sauce

Chicken and Rice Soup \$6.99 GF

Diced chicken on a light broth, potatoes, rice, topped with cilantro and onions

 **HOT TAPAS****Pan Fried Dates \$6.99* GF ☆**

Seedless dates, stuffed with almonds, wrapped in bacon, served in a merlot reduction and blue cheese

Croquetas \$7.99 ☆

Serrano ham manchego cheese, parmesan cheese and drizzled with aioli

Stuffed Baked Mushrooms \$8.99 GF

Stuffed with chorizo and chicken, served in a tomato sauce and topped with Monterey Jack Cheese

Barcelona Fries \$6.99

Served with parmesan cheese

Patatas Bravas \$7.99 GF

Sautéed potatoes served with spicy aioli, cilantro and diced onions

Stuffed Artichokes \$8.99 GF

Stuffed with mushrooms duxelle and tomato sauce

Parmesan Baskets \$9.99

Filled with spaghetti, sweet peas, serrano ham with a cream sauce, topped with Parmesan cheese.

Raviolis \$7.99

Stuffed with cheese, served in a tomato cream sauce and parmesan cheese

Piquillo Peppers \$8.99 GF

Stuffed with creamy garlic cheese, topped with black bean corn salsa and tomato sauce

Homemade Hummus \$5.99 GF

Topped with feta cheese and served with chips

Veggie Empanada \$7.99

Pastry dough filled with mushrooms, carrots, corn, spinach, creamy garlic cheese, and tomato sauce

Garlic Mashed Potatoes \$6.99

Butter, garlic, parmesan cheese

Mac and Cheese \$8.99

Macaroni, mozzarella and manchego cheese, topped with bacon bits

Sautéed Mushrooms \$ 8.99 GF

Sautéed in a garlic sauce and red wine reduction

Couscous \$6.99

Mix with black beans, corn, roasted tomato sauce and topped with feta cheese

Tortilla Española \$ 6.99 ** GF

Layers of potatoes & eggs, onions, garlic, baked and served with tomato sauce

Fried Goat Cheese \$ 8.99 ☆

Coated in panko, almonds, served with balsamic reduction and honey

 **COLD TAPAS****Salami Banderas \$7.99 GF**

Salami with pepper jack cheese, roasted tomatoes, tabasco pepper drizzled with balsamic reduction

Tomato Bruschetta \$6.99

Diced tomatoes, green olives, roasted garlic and feta cheese

Spanish Gazpacho Soup \$6.99

Chilled tomato soup, cucumber drizzled with extra virgin oil and croutons

Fruit and Cheese Platter \$12.99

Three types of cheese, fresh sliced apples, dry fruits, guava paste and toasted bread

Marinated Olives \$5.99 GF**Serrano Ham Platter \$12.99 ☆**

Sliced serrano ham and manchego cheese

Beef Carpaccio \$ 10.99 **

Thinly sliced beef, served with aioli tapenade, fried onions, manchego cheese shaves with balsamic reduction

 **BARCELONA'S TACOS****Tacos al Pastor \$6.99**

Marinated pork with our own rub, onions, cilantro, on a soft corn tortilla

Chicken Taco \$6.99

Grilled marinated chicken, served with tomatillo avocado sauce, and Pico de Gallo on a soft corn tortilla

Braised Beef Taco \$6.99

Sheared beef, served with red sauce, Pico de Gallo on a soft corn tortilla

Baja Fish Taco \$6.99

White fish tempura style

 **SALADS****House Salad \$8.99 ***

Baby mixed greens, dried cranberries, Julian apples, candied walnuts with sherry vinaigrette

Barcelona Salad \$10.99 GF**

Romaine lettuce, cucumber, sliced oranges, artichokes, roasted tomatoes, and balsamic vinaigrette. Add Chicken \$3.00, steak \$5.00, shrimp \$7.00

Apple Manchego Salad \$ 7.99

Julian apples, candied walnuts and Manchego cheese served with house dressing.

GF= Gluten Free ☆ = Chef's Favorites

"Food allergy notice" Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soy beans, peanuts, tree nuts, fish and shellfish.

** The consumption of raw or undercooked foods, including beef, eggs, fish, lamb, milk, poultry, or shellfish, may increase the risk of food borne illness, especially if you have certain health conditions**