

Barcelona Restaurant and Bar Carryout Menu

We apologize that we cannot offer our entire menu.
As you can imagine, we are quite limited as to what we can get from our purveyors.

Soups and Salads

Sopa de Chorizo con Frijoles 8
Black beans, chorizo, kale

Ensalada César 8
Classic Caesar salad; romaine lettuce, sourdough croutons, shaved Parmesan cheese

Ensalada Mixta 9
Mixed green salad; tomatoes, fried jamón Serrano, red onion, shaved manchego, romaine, frisee, cava vinaigrette

Tapas

Humus Verde 9
Green chick pea hummus; grilled flatbread, smoked paprika chile oil

Ensalada de Trigo 7
Wheat berry salad; red onions, dried apricots, garlic, pepitas, citrus herb vinaigrette

Ensalada de Alcachofas 8
Artichoke heart salad; red onions, tomatoes, Gordal olives, citrus

Ensalada de Frijoles 7
White bean salad; tomatoes, shallots, fennel, celery, basil, honey

Aceitunas Mixta 8
Mediterranean olive mix; pearl onions, cornichons

Patatas Bravas 9
Fried Idaho potatoes; garlic aioli, spicy tomato sauce

Sandwiches

all sandwiches are served with a side

Torta de Bistec 15
Braised beef, roasted poblano peppers, onions, mushrooms, Havarti cheese, chimichurri, Spanish roll

Pollo Frito 13
Fried chicken breast, smoked pimenton aioli, pickled vegetable relish, garlic aioli, Spanish roll

Torta de Hongos 14
Grilled trumpet mushrooms, jack fruit and pineapple slaw, garlic aioli, Spanish roll

Sides

Patatas Bravas White Bean Salad Wheat Berry Salad Artichoke Heart Salad

Entrees

Bistec 35

Grilled N.Y. strip steak; roasted fingerling potatoes, charred escarole, shiitake mushrooms, honey sherry vinegar glaze

Vieiras 36

Pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chile flakes, cream

Churrasco 25

Grilled bavette steak; seasonal vegetables, mojo picon sauce

House Made Desserts

Tarta de Santiago 8

Spanish almond cake; dulce de leche, whipped mocha ganache, crushed Marcona almonds

Bizcocho 8

Sponge cake; blueberry compote, crème fraîche, red wine and black pepper gelato

Mille-Feuille 8

Puff pastry; whipped mascarpone, macerated berries

Pastel de Chocolate 8

Warm chocolate pudding cake; vanilla ice cream

Tarta de Queso 8

Goat cheese cheesecake; lemon rosemary syrup

Grand Dessert Plate 35

All five of the above desserts

