Barcelona Siesta Fiesta Menu

Monday – Friday
2:30pm – 5:00pm

Tapas

Humus Verde – green garbanzo bean hummus; grilled flatbread, pepper relish 9
Patatas Bravas – twice fried Yukon gold potatoes; garlic aioli, spicy tomato sauce 8
Costillas – braised beef short ribs; Spanish blue cheese mushroom sauce, green olive aioli, fried leeks 11
Ensalada de Farro – farro salad; red onions, cranberries, dates, golden raisins, pistachios, curry aioli 5
Aceitunas Mixta – mixed Spanish olives 7
Gambas al Ajillo – sautéed shrimp; chile flakes, garlic, Basque peppers, extra virgin olive oil 12
Calamares Fritos – flash fried cornmeal dusted calamari; lemon thyme aioli, spicy tomato vinaigrette 12
Plato de Tapas – tapas platter; potato salad, farro salad, Spanish olives, artichoke hearts salad, hummus verde, flatbread 25
Assorted Spanish Meats and Cheeses One for $7 Three for $18 Five for $27

Soups and Salads

Gazpacho – chilled tomato soup; cucumbers, red grapes, extra virgin olive oil 6
Sopa de Melocotón Fria – chilled spiced peach soup 6
Caesar – classic Caesar salad; sourdough croutons, shaved parmesan 8
Ensalada de Rucula – arugula salad; roasted pear, pomegranate seeds, roasted beets, candied pecans, blue cheese, cider vinaigrette 8
Ensalada de 'Wedge' – baby iceberg salad; tomatoes, candied pecans, crispy jamón Serrano, blue cheese dressing, piquillo pepper vinaigrette

Sangria Carafes for just $20 each

Red - Burgundy, blackberry brandy, sugar, fresh citrus fruit, sprite, ginger ale

White - Chablis, apricot brandy, sugar, fresh citrus fruit, sprite, ginger ale

Sparkling - Poema Cava added to your choice of Red or White Sangria