

Barcelona 614 Restaurant Week

July 23 - 28, 2018

Three Courses \$35

Select one dish from each course

Course 1

- Queso Marinado Española** - Spanish marinated cheese; sweet smoked paprika, cumin, curry, garlic
Patatas de Campote - twice fried sweet potato wedges; brown sugar aioli
Ensalada de Cuscús - couscous salad; onions, bell peppers, carrots, Ñora pepper aioli
Sopa de Tortilla - tortilla soup; cilantro sour cream, crispy tortilla strips

Course 2

- Bistec a la Parilla** - grilled beef flat iron steak; smashed red skin potatoes, chimichurri
Pollo - pan roasted blackened chicken breast; sauté of lentils, peppers, mushrooms and onions, garlic aioli
Cerdo - bacon wrapped pan roasted pork loin; creamy roasted pepper farro risotto, arugula pesto
Tortilla - Spanish omelet; mushrooms, spinach, onion, piquillo peppers, Romesco sauce, micro greens
Piquillo Rellenos - Spanish peppers stuffed with samfaina saffron calasparra rice, carrot coulis, goat cheese, arugula, mustard vinaigrette

Course 3

- Tarta** - peaches and cream tart; graham cracker crust, fried Marcona almonds
Pastel - chocolate cake roll; whipped coffee mascarpone
Crema - brûléed Catalan spiced baked custard, pineapple ring

Menu is subject to change.

CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED
MEATS, EGGS OR SHELLFISH CAN BE POTENTIALLY HAZARDOUS

Other discounts do not apply towards Restaurant Week Menus. Thank you.