

barcelona restaurant & bar

LUNCH MENU

- Gazpacho - red onion, extra virgin olive oil 5
- Tomato Basil Soup - shaved parmesan 5
- Chilled Spiced Peach Soup - 5
- Caesar Salad - sourdough croutons 5
- Baby Spinach Salad - fuji apple, gorgonzola, caramelized walnuts, balsamic vinaigrette 6
- Green Salad - spicy roasted tomatoes, fried garbanzo beans, red onions, sourdough croutons, Roquefort dressing 6
- Spiced Olives 5
- Roasted Marcona Almonds 5
- Steamed Mussels - tomatoes, basil cream 7
- Chickpea Hummus - grilled flatbread, vegetables, chile oil 7
- Fried Calamari - spicy mint dipping sauce, smoked jalapeno mayonnaise 8
- Barcelona Tapas Platter - marinated salads, jamon serrano, chickpea hummus, olives, roasted roma tomatoes, fresh mozzarella 13
- Barcelona Fries - French Fries, Fried Pickle Chips and Onion Rings 5
- Garlic Redskin Potato Salad - 4
- Fresh Fruit - 5
- Barcelona Paella - shrimp, squid, clams, mussels, chorizo, roasted peppers, peas 13
- Baked Rotini Pasta - cheddar, gorgonzola, smoked paprika, spinach, cream 10
- Farfalle Pasta - grilled chicken, spinach, tomatoes, basil cream, shaved parmesan 11
- Spice Crusted Salmon Sandwich - lettuce, red onion, cherry chipotle mayonnaise 12
- Arroz Con Pollo - brown rice, chicken, chorizo, baby lima beans, roasted peppers 11
- Barcelona Cheeseburger - aged cheddar, red onions, lettuce, tomato 11

Chopped Caesar and Chicken Salad - romaine, red onion, tomatoes, avocado, shaved parmesan, sourdough croutons 11

Panko Crusted Cod Sandwich – chipotle lettuce slaw 12

Pan Roasted Sea Scallops - mushrooms, bacon, dates, lima beans, cream, chile flake 14

Spicy Orange Sesame Chicken - broccoli, brown rice 12

Burger, Cod and Salmon Sandwiches are accompanied by your choice of -

French Fries, Fried Pickle Chips and Onion Rings,

Garlic Redskin Potato Salad

Or

Fresh Fruit

Executive Chef Paul Yow

Sous Chef Jeff White

Martinis

Cucumber Martini

cucumber-infused smirnoff vodka,

dry vermouth, salted cucumber slice

Cosmocello

absolut citron, limoncello, cranberry juice

Caramel Apple Martini

extreme caramel vodka, apple pucker

Nutty Caramel Apple Martini

extreme caramel vodka, apple pucker, frangelico

Yellow Cake Martini

stoli vanilla, amaretto, pineapple juice, sprite

Pama Martini

pama, absolut citron, triple sec, cranberry juice

Flirtini

stoli razberi, triple sec, pineapple and

cranberry juices, champagne

White Grape Martini

ciroc vodka, white grape juice, sugar rim

Carrot Cake Martini

amaretto, bailey's irish cream,

butterscotch schnapps, goldschlager, cream, pecans, cinnamon stick

Pineapple Martini

pineapple-infused smirnoff vodka, pineapple juice

French Martini

grey goose, chambord, pineapple juice, champagne

Chocolate Martini

stoli vanilla, godiva white & dark liqueurs, cream, chocolate sauce

Grapetini

three olives grape vodka, chambord, cranberry and lime juices

Gingham Lemon Drop Martini

Absolut citron, limoncello, sugar rim

Cosmopolitan

absolut citron vodka, triple sec, cranberry and lime juices

Flatiron

sauza hornitos reposado, chambord,

lime juice

Specialty Drinks

Woodford Res. Bourbon Infusion

Barcelona infusion of fuji apples and cinnamon, served neat, on the rocks,

or as a manhattan

Green Garden Mary*

cucumber-infused smirnoff vodka, bloody mary mix, basil, olives, lime, cracked pepper

Grappa Cocktail

sarpa di poli grappa, cointreau, orange bitters

Piazza

sarpa di poli grappa, amaretto, cream

Italiano

sarpa di poli grappa, limoncello, sprite

Caipirinha

rio d cachaca, limes, sugar, soda

Pamosa

pama, champagne, orange juice and triple sec

Golden Margarita*

jose cuervo gold tequila, grand marnier, sour, lime, salt

Mojito*

bacardi rum, mint, limes, sugar, soda

10 Cane Mojito

premium Trinidadian rum, mint, limes, sugar, soda

Pamajito

pama, mint, limes, sugar, soda

Basil Mojito

bacardi rum, basil, limes, sugar, soda

Paul's Peach Cocktail*

absolut peach vodka, Paul's spiced peach soup, sprite, grenadine

The Pamacello Cocktail

pama, limoncello, soda

Rangpur Ginger

tanqueray rangpur gin, ginger ale, bitters

Sidecar

hennessy v.s. cognac, grand marnier,

touch of sour

*available as a non-alcoholic cocktail

last updated: January 22, 2008

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DINNER MENU

Spiced Olives - fennel, cumin, rosemary, chile flake 5

Gambas al Ajillo – grilled shrimp, tomato bread, garlic oil 8

Roasted Marcona Almonds - 6

Patates Bravas – twice fried potatoes, spicy tomato sauce, alioli 6

Chickpea Hummus - grilled flatbread, fresh vegetables, chile oil 8

Jamon Serrano - Spanish cured ham, redskin potato salad, pickled onions 8

Sautéed Mussels - tomatoes, garlic, shallots, white wine, olive oil 9

Pan Seared Duck Foie Gras – marcona almond brittle, vanilla syrup 16

Fried Calamari - spicy mint dipping sauce, smoked jalapeno alioli 10

Coca - catalan flatbread, olives, caramelized onions, Roquefort, basil 7

Fried Sweet and Purple Potato Chips - Roquefort dip 6

Spice Crusted Scallop - vanilla couscous, roasted apple 6

Tomato Basil Soup - shaved parmesan 6

Chilled Spiced Peach Soup - 6

Gazpacho - red onion, extra virgin olive oil, sourdough croutons 6

Mixed Green Salad - spicy roasted roma tomatoes, fried chickpeas, red onions, sourdough croutons, Roquefort dressing 7

Avocado Salad - red onion, bacon, goat cheese, roasted pepper relish, pine nuts 7

Caesar Salad - sourdough croutons, shaved parmesan 7

Baby Spinach Salad - fuji apple, gorgonzola, caramelized walnuts, balsamic vinaigrette 7

Quesos – quince jelly, marcona almonds one cheese for 5, three for 13

Roquefort – French cave aged sheep’s milk cheese

Mahon – cow’s milk cheese from Menorca

Queso Romeo – sheep’s milk cheese rubbed with rosemary

Manchego – sheep’s milk cheese, aged 6 months, from La Mancha

Greens Farm Farmhouse Cheddar – England

Barcelona Paella - basmati rice, chorizo, shrimp, octopus, squid, clams, mussels, sofrito, roasted peppers, peas 27

Grilled Beef Filet - basil potato puree, grilled peppers, sofrito 32

Fideos con Queso - manchego, gorgonzola, smoked paprika, roasted peppers, broccoli 19

Zarzuela - seafood stew with lobster, scallops, shrimp, mussels, clams, potato, peppers, peas, grilled sourdough, spicy citrus alioli 29

Grilled Spiced Canadian Salmon - potato puree, greens, cherry gastricque 23

Sautéed Sea Scallops - bacon, mushrooms, baby lima beans, dates, chile flake, cream 25

Panko Crusted Chicken Breast - manchego, spaghetti squash, greens, porcini tomato sauce 22

Grilled Boneless Lamb Loin – potato puree, sautéed mushrooms, garlic oil 27

Mushroom Paella - brown rice, spinach, roasted peppers, tomatoes, sofrito, smoked paprika alioli 19

Black Rice Paella – chicken, langoustine, squid, mussels, green beans, roasted peppers, sofrito, alioli 26

Braised Colorado Lamb Shank - cheesy risotto, fried leeks, alioli 26

Potato Puree 4

Sautéed Spinach 4

Sautéed Mushrooms 5

Split Entrée 2

Desserts are made fresh daily by Executive Chef Paul Yow and the talented staff of Barcelona.

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