

Barsa

T A B E R N A

CURADOS

SPANISH OLIVES and PICKLES 9

PAN CON TOMATE
Toasted Bread with Garlic and Tomato
Traditional 7
Serrano Ham 11
Manchego Cheese 11

PATE CATALAN STYLE 10
Chicken Liver Pate with Marinated Dried Cherries, and Candied Orange

SERRANO HAM 16
18 month Aged Ham

CHEESE PLATTER 35
Spanish Cheese Platter with Garnishes

CHARCUTERIE PLATTER 35
Spanish Cheese Platter with Garnishes

1/2 CHEESE AND 1/2 CHARC BOARD 35
Charcuterie Platter with Garnishes

DESSERTS

CHURROS LOCOS 10
Citrus Churros with Dulce de Leche

CREMA CATALAN 10

SORBET 8

DEL MAR

CALAMARI 17
Fried Calamari, Lemon, Piri and Garlic Aioli

GARLIC SHRIMP 20
Garlic Shrimp with Parsley and Scallions

SEAFOOD CEVICHE 22
Variety of Selected Market Seafood, Pepper Mix, Cilantro, Aleppo Chili, and Spanish Olive Oil

SPANISH OCTOPUS 42
(6 oz) Grilled Octopus with Truffle Oil and House Potato Puree

SEAFOOD PAELLA 35/60
Traditional Spanish Rice with Shrimp, Baby Scallops and Mussels

CHEF'S TASTING MENU, \$55 AND \$75 PER PERSON

DEL CAMPO

GAZPACHO 6
Cold Tomato Soup, with Bread Crumbs, and Herb Oil

PATATAS BRAVAS 10
Add Egg 9
Add carcamusa (spanish beef chili) 15
Add Jamon Serrano 15

SHISHITO PEPPERS 10
Confit garlic and lemon pepper

MANCHEGO CHURROS 12
Black Pepper and Parsley with Banana Ketchup

ASPARAGUS AND CHERRY TOMATO SALAD 14
Spring Mix with Cherry Tomatoes, Asparagus, Marcona Almonds, Grapes

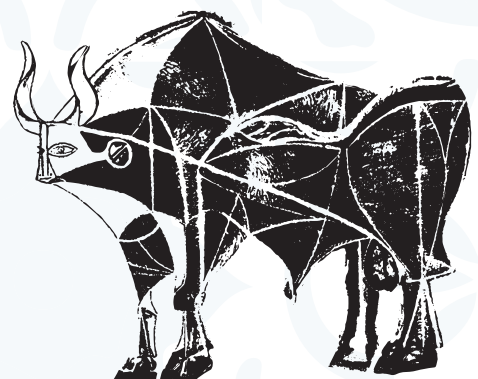
CHORIZO PLATTER 28
House-made Chorizo Platter with Garnishes

STRIPLOIN STEAK WITH CHIMICHURRI 36
(10 oz) Grilled Striploin with House Chimichurri and Patatas

MARKET PAELLA 28/50
Chef's daily feature of traditional Spanish rice dish

VEGETARIAN PAELLA 28/50
Traditional Spanish rice dish with selection seasonable of vegetables

**Think Gaudi,
Dare Dali,
Play Picasso**



SANGRIA 2 oz/GLASS

Blanco

Chardonnay, Torres Brandy, Peach/Elderflower Liqueur, Peaches, and Blueberries
Half 30 - Full 55

Rosado

Rosé, Torres Brandy, Pomegranate Liqueur, Watermelon, Fresh Cucumber and Blackberries
Half 30 - Full 55

Tinto

Merlot, Torres Brandy, Peach Liqueur, Red Wine Oranges, Brandy Strawberries
Half 30 - Full 55

Cava

Cava, Torres Brandy, Mango, Raspberries and Blueberries
Half 32 - Full 60

Mangria

Apple Cider, Gin, Calvados, Fresh Cucumber, Blueberries, Apple and Mint
Half 32 - Full 60

BEER

Estrella Inedit (draught) 12

Estrella Damm (cans) 10

Corona (bottles) 9

Kroenenburg (bottles) 9

Heineken (bottles) 9

CAVA

El Celleret
Penedes, Spain

Pago de Tharsys Brut Reserva
Penedes, Spain

Mas Codina Brut Reserva
Penedes, Spain

Girot Ribot Rosado Reserva
Penedes, Spain

VINO BLANCO

Bouchon Sauvignon Blanc, Reserva
Maule Valley, Chile. 2017

Viña Cartin, Albariño
Rias Biexas, Spain. 2019

Telmo Rodriguez Basa Verdejo & Viura
Rueda, Spain. 2018

Vega Sindoa Chardonnay
Navarra, Spain. 2017

Viña Esmeralda, Gewurztraminer
Torres, Catalunya, Spain. 2017

Longbend, Sauvignon Blanc
Marlborough, New Zealand. 2016

5oz BTL

11 55

60

75

72

5oz 8oz BTL

11 15 52

14 20 65

15 19 70

15 20 72

60

80

TINTO

Latido, Wild Garnacha
Navarra, Spain. 2018

Lobetia, Tempranillo
Castilla - Spain. 2018

Ben Marco, Malbec
Mendoza, Argentina. 2018

Cesca Vicent Garnacha Crianza,
Priorat, Spain. 2017

Novellum, Tinta de Toro Crianza Tempranillo
Rejadorada, Spain. 2016

Julian Madrid, Reserva, Tempranillo
Rioja, Spain. 2011

ROSADO

Guerra, Mencia
Bierzo, Spain 2019

SKIN CONTACT

Siuralta
Gritella siurana, Spain. 2019

20000 leguas
Castilla, Spain. 2019

5oz 8oz BTL

13 18 65

14 19 68

14 20 70

18 27 95

85

120

5oz 8oz BTL

13 19 68

5oz 8oz BTL

120

14 20 78

GIN Y TONIC 16

> CHOOSE YOUR GIN (1.5OZ) > CHOOSE YOUR TONIC > CHOOSE YOUR GARNISH > ENJOY

> GIN

Bombay
Botanist
Brokers
Dillon's
Empress 1908
Hendrick's
Isle of Harris
Malfy
Spirit of York
Tanqueray
Tanqueray 10
Tanqueray Rangpur

Tanqueray Malacca
Unguava
Whitley Neil
Hayman's
Roku gin

> TONIC

Barsa
Rosemary
Cucumber & Black Pepper
Blueberry Dill
Lavender
Elderflower

Fever Tree
Sicilian Lemon
Sparkling Water
Aromatic Tonic

> GARNISH

Lemon
Lime
Orange
Grapefruit
Cucumber
Green Apple
Pineapple
Thyme

Dill
Mint
Rosemary
Lemongrass
Flower

• 2 GARNISHES MAX
• HERBAL GARNISHE CAN BE TORCHED UPON REQUEST
• 1.5 OZ OF GIN