

# 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** 35

**1/2 CHARC BOARD**

Charcuterie Platter with Garnishes

## DESSERTS

**CHURROS LOCOS** 10

Citrus Churros with Dulce de Leche

**CREMA CATALANA** 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

## DEL CAMPO

**GAZPACHO** 6

Cold Tomato Soup, with Bread Crumbs, and Herb Oil

**PATATAS BRAVAS** 10

**Add Egg** 1

**Add carcamusa**

**(spanish beef chili)** 5

**Add Jamon Serrano** 5

**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

### THE HOURS

Tuesday, Wednesday, Thursday

4:30 pm to 9 pm

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Friday

4:30 pm to 10 pm

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Saturday

1 pm to 10 pm

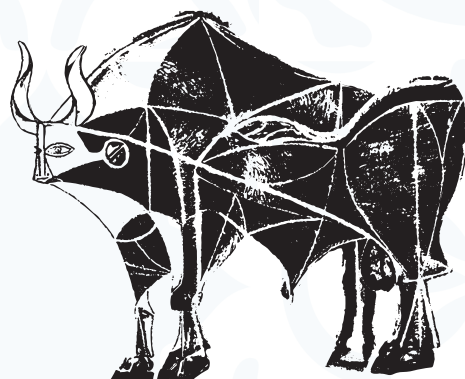
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Sunday

4:30 pm to 9 pm

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

**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

	5oz	BTL
<b>El Celleret</b> Penedes, Spain	11	55
<b>Pago de Tharsys Brut Reserva</b> Penedes, Spain		60
<b>Mas Codina Brut Reserva</b> Penedes, Spain		75
<b>Girot Ribot Rosado Reserva</b> Penedes, Spain		72

## VINO BLANCO

	5oz	8oz	BTL
<b>Bouchon Sauvignon Blanc, Reserva</b> Maule Valley, Chile. 2017	11	15	52
<b>Viña Cartin, Albariño</b> Rias Biexas, Spain. 2019	14	20	65
<b>Telmo Rodriguez Basa Verdejo &amp; Viura</b> Rueda, Spain. 2018	15	19	70
<b>Vega Sindoa Chardonnay</b> Navarra, Spain. 2017	15	20	72
<b>Viña Esmeralda, Gewurztraminer</b> Torres, Catalunya, Spain. 2017			60
<b>Longbend, Sauvignon Blanc</b> Marlborough, New Zealand. 2016			80

## TINTO

	5oz	8oz	BTL
<b>Latido, Wild Garnacha</b> Navarra, Spain. 2018	13	18	65
<b>Lobetia, Tempranillo</b> Castilla - Spain. 2018	14	19	68
<b>Ben Marco, Malbec</b> Mendoza, Argentina. 2018	14	20	70
<b>Cesca Vicent Garnacha Crianza,</b> Priorat, Spain. 2017	18	27	95
<b>Novellum, Tinta de Toro Crianza Tempranillo</b> Rejadorada, Spain. 2016			85
<b>Julian Madrid, Reserva, Tempranillo</b> Rioja, Spain. 2011			120

## ROSADO

	5oz	8oz	BTL
<b>Guerra, Mencia</b> Bierzo, Spain 2019	13	19	68

## SKIN CONTACT

	5oz	8oz	BTL
<b>Siuralta</b> Gritella siurana, Spain. 2019			120
<b>20000 leguas</b> Castilla, Spain. 2019	14	20	78

## GIN Y TONIC 16

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

### > GIN

Bombay	Tanqueray Malacca
Botanist	Unguava
Brokers	Whitley Neil
Dillon's	Hayman's
Empress 1908	Roku gin
Hendrick's	<b>&gt; TONIC</b>
Isle of Harris	Barsa
Malfy	Rosemary
Spirit of York	Cucumber & Black Pepper
Tanqueray	Blueberry Dill
Tanqueray 10	Lavender
Tanqueray Rangpur	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