

# Barsa

T A B E R N A

## SHARED PLATES

<b>Serrano Ham</b> 16 18 Month Aged Ham	<b>Garlic Shrimp</b> 20 Garlic Shrimp with Green Beans and Parsley	<b>Manchego Churros</b> 12 Manchego Churros with Banana Ketchup
<b>Cheese Platter</b> 35 Spanish Cheese Platter with Garnishes	<b>4 Oz Grilled Octopus</b> 33 4 Oz Grilled Octopus with Truffle Potato Mash	<b>Pulled Pork Tacos (3pc)</b> 14 House-Made Pickles, Onion, and Cilantro
<b>Charcuterie Platter</b> 35 Spanish Charcuterie Platter with Garnishes	<b>Patatas Bravas</b> 10 Add Egg 11 Add Spanish Beef Chili 15 Add Serrano Ham 15	<b>Mix Green Salad</b> 13 Sherry Vinaigrette, Cherry Tomato, Grapes and Marcona Almond
<b>Half Cheese Half Charcuterie Platter</b> 35	<b>Shishito Pepper</b> 10 Shishito Pepper with Lemon Pepper Salt	
<b>Calamari</b> 17 Fried Calamari with Garlic Aioli, Piri and Lemon		

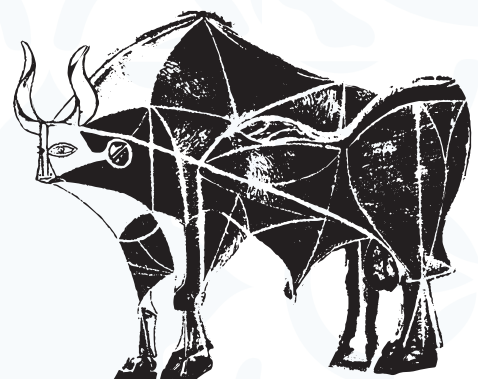
## MAIN DISHES

<b>Striploin Steak</b> 36 10 Oz Strip Loin with Fried Potato, Chimichurri and Aioli	<b>Seafood Paella</b> 35/60 Traditional Spanish Rice with Shrimp, Baby Scallops and Mussels	<b>Vegetarian Paella</b> 28/50 Traditional Spanish Rice with Selection Seasonal Vegetables
<b>7 Oz Burger</b> 19 Aged Cheddar Cheese, Lettuce, Tomato, Pickles and Side Of Potato	<b>Chicken Paella</b> 32/52 Traditional Spanish Rice with Marinated Chicken Breast and Seasonal Vegetables	
<b>Pulled Pork Sandwich</b> 17 Pulled Pork, Bbq Sauce and Pickled Cabbage		

## DESSERT

<b>Churros Locos</b> 10 Citrus Churros with Dulce De Leche	
<b>Oat Squares(Vegan)</b> 4 Nuts, Coconut Flakes and Maple Syrup	

**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		5oz	8oz	BTL
<b>El Celleret</b> Penedes, Spain	11		55	<b>TINTO</b>			
<b>Pago de Tharsys Brut Reserva</b> Penedes, Spain			60	<b>Latido, Wild Garnacha</b> Navarra, Spain. 2018	13	18	65
<b>Mas Codina Brut Reserva</b> Penedes, Spain			75	<b>Lobetia, Tempranillo</b> Castilla - Spain. 2018	14	19	68
<b>Girot Ribot Rosado Reserva</b> Penedes, Spain			72	<b>Ben Marco, Malbec</b> Mendoza, Argentina. 2018	14	20	70
<b>VINO BLANCO</b>	5oz	8oz	BTL	<b>Cesca Vicent Garnacha Crianza</b> Priorat, Spain. 2017	18	27	95
<b>Bouchon Sauvignon Blanc, Reserva</b> Maule Valley, Chile. 2017	11	15	52	<b>Novellum, Tinta de Toro Crianza Tempranillo</b> Rejadorada, Spain. 2016			85
<b>Viña Cartin, Albariño</b> Rias Biexas, Spain. 2019	14	20	65	<b>Julian Madrid, Reserva, Tempranillo</b> Rioja, Spain. 2011			120
<b>Telmo Rodriguez Basa Verdejo &amp; Viura</b> Rueda, Spain. 2018	15	19	70	<b>ROSADO</b>	5oz	8oz	BTL
<b>Vega Sindoa Chardonnay</b> Navarra, Spain. 2017	15	20	72	<b>Guerra, Mencia</b> Bierzo, Spain 2019	13	19	68
<b>Viña Esmeralda, Gewurztraminer</b> Torres, Catalunya, Spain. 2017			60	<b>SKIN CONTACT</b>	5oz	8oz	BTL
<b>Longbend, Sauvignon Blanc</b> Marlborough, New Zealand. 2016			80	<b>Siuralta</b> Gritella siurana, Spain. 2019			120
				<b>20000 leguas</b> Castilla, Spain. 2019	14	20	78

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