

# Barsa

T A B E R N A

## SHARED PLATES

<b>Olives and pickles</b>	<b>9</b>	<b>Calamari</b>	<b>17</b>	<b>Pulled Pork Tacos (3pc)</b>	<b>14</b>
<b>1 oz Manchego Cheese</b>	<b>7.5</b>	Fried Calamari with Garlic Aioli, Piri and Lemon		House Made Pickles, Onion, and Cilantro	
with Marinated Dates		<b>Garlic Shrimp</b>	<b>20</b>	<b>Mushroom Tacos (3pcs)</b>	<b>14</b>
<b>1 oz Ibores Cheese</b>	<b>7.5</b>	Garlic Shrimp with Green Beans and Parsley		House Made Pickles, Onion, and Cilantro	
with Pickled Cherry		<b>4 oz Grilled Octopus</b>	<b>33</b>	<b>Mushroom Empanadas (6pc)</b>	<b>12</b>
<b>1oz Vino Cabra</b>	<b>7.5</b>	4 oz Grilled Octopus with Truffle Potato Mash		Mushroom Empanadas with Chili and House Made Pickles	
with Honeycomb		<b>Patatas Bravas</b>	<b>9</b>	<b>Mix Green Salad</b>	<b>13</b>
<b>Serrano Ham</b>	<b>16</b>	Add Egg	<b>10</b>	Sherry Vinaigrette, Cherry Tomato, Grapes and Marcona Almond	
18 month aged ham		Add Spanish Beef Chili	<b>15</b>		
<b>Cheese Platter</b>	<b>35</b>	Add Serrano Ham	<b>15</b>		
Spanish Cheese Platter with Garnishes		<b>Shishito Pepper</b>	<b>9</b>		
<b>Charcuterie Platter</b>	<b>35</b>	Shishito Pepper with Lemon Pepper Salt			
Spanish Charcuterie Platter with Garnishes		<b>Manchego Churros</b>	<b>9</b>		
<b>Half Cheese Half Charcuterie Platter</b>	<b>35</b>	Manchego Churros with Banana Ketchup			

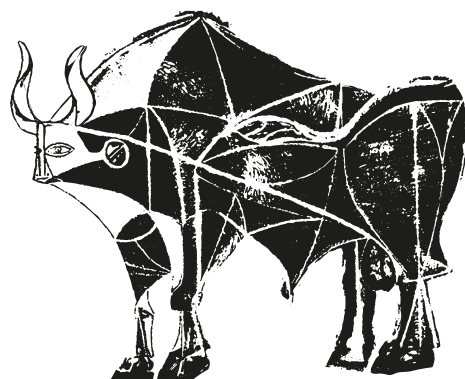
## MAIN DISHES

<b>Striploin Steak</b>	<b>36</b>	<b>Seafood Paella</b>	<b>35/60</b>	<b>Vegetarian Paella</b>	<b>28/50</b>
10 oz Strip Loin with Fried Potato, Chimichurri and Aioli		Traditional Spanish Rice with Shrimp, Baby Scallops and Mussels		Traditional Spanish Rice with Selection Seasonal Vegetables	
<b>Pork Paella</b>	<b>32/52</b>	<b>Chicken Paella</b>	<b>32/52</b>		
Traditional Spanish Rice with Braised Pork and Seasonal Vegetables		Traditional Spanish Rice with Marinated Chicken Breast and Seasonal Vegetables			

## DESSERTS

<b>Churros Locos</b>	<b>10</b>
Citrus Churros with Dulce De Leche	

**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	8oz	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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