

# BARBOSA KITCHEN MENU

## TAPAS

OLIVES Artisan bread, olive oil, olives	3	DATILES CON TOCINO Fried bacon wrapped dates, Spanish sausage	10
GAMBAS AL AJILLO Shrimp, garlic, olive oil	12	CARPACCIO DE PULPO Octopus, watercress, vinaigrette	14
CHORIZO AL VINO Spanish sausage, red wine	9	PULPO Grilled octopus, roasted potatoes, arugula,	18
SARDINES Grilled sardines, lime, garlic	10	TORTILLA ESPAÑOLA Spanish omelet, potatoes, onion	5
PATATAS BRAVAS Crispy potato cubes, spicy sauce, aioli	6	CHIPIRONES RELLENOS EN SU TINTA Baby squid, Serrano ham, squid ink	10
MORCILLA Grilled spanish sausage, onion, peppers	9	CROQUETAS Serrano ham · Cod · Chicken	8
GARBANZO FRITO Chickpeas, serrano ham, sausage	9	SHISHITO PEPPERS Roasted, olive oil, sea salt	8
CHAMPIÑONES AL VINO Sautéed mushrooms, red wine reduction	9	BOQUERONES Fresh anchovies, vinegar	9

## SANDWICHES

SANDWICH ESPANOL Serrano ham, Manchego cheese, tomato, olive oil	12
SANDWICH CUBANO Slow roasted pork, Swiss cheese, ham, pickles	10
SANDWICH TAMPA Slow roasted pork, Swiss cheese, ham, pickles, Cantimpalo chorizo	12
PAN CON MINUTA Beer battered butterfly snapper, lettuce, onion, tomato	10
BARBOSA SLIDERS Mini-Angus beef burgers, Serrano ham, Manchego cheese, lettuce, tomato	12

## SOUPS

GAZPACHO Traditional Spanish cold soup	5
SOPA DE MARISCO Seafood soup	6
CALDO GALLEGO Spanish Galician white bean soup	6
CALLOS MADRILEÑOS Spanish Tripe Stew	10

## TABLAS

JAMON DE BELLOTA IBERICO 5 JOTAS Hand carved acorn-fed Iberic ham	25	CHEESE Tetilla, Idiazabal, Manchego, Mahon cheese	18
CURED MEATS Serrano ham, Cantimpalo chorizo, cured pork loin	18	CHEF'S SELECTION Assortment of cured meats and cheese	35

## SALADS

BARBOSA Spring mix, cherry tomatoes, strawberries, serrano ham, vinaigrette	10
MEDITERRANEAN Arugula, cucumber, red pepper, black olives, Cabrales cheese, vinaigrette	10

## PAELLAS

Prices are per person, minimum of 2 persons  
Add Lobster - Market price

PAELLA DE MAR Shrimp, clams, calamari, mussel, scallops	25	PAELLA NEGRA Octopus, calamari, shrimp, squid ink	25
PAELLA DE TIERRA Beef, chicken, pork, sausage	25	PAELLA VEGETARIANA Assorted seasonal vegetables	25

## ENTREES

Includes one side

FILET MIGNON * 8 oz USDA Prime	36	SEA BASS Chilean sea bass, Chef's sauce	30
CHURRASCO * 10 oz grilled skirt steak, chimichurri sauce	24	SALMON Grilled Salmon, olive oil	22
SOLOMILLO DE CERDO Pork tenderloin, mushroom sauce, red wine	20	CATCH OF THE DAY Chef's selection	25
POLLO AL AJILLO Chicken breast, garlic, onion, sour orange	18	CAZUELA DE MARISCO Seafood stew: fish, mussel, clam and scallops	28

## SIDES 3

Asparagus
Sautéed carrots
Roasted potatoes
White rice
Yellow rice
Black beans
Sweet plantains
French fries

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
Gratuity of 18% will be added to parties of 6 or more