

BARCELONA
TAPAS & WINE BAR

TAKE OUT
MENU

5PM-8PM

CLOSED

WEDNESDAY

604
947-2311

TAKE OUT
MENU

TAPAS

Aceitunas 7.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 8.5 (GF)

Classic potato & onion omelette

Berenjena con Miel 10.5

Crispy fried eggplant with honey & mint

Patatas Bravas 9.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Ensalada de Remolacha 13.5 (GF)

Tri-color beets, baby spinach, creamy Monte Enebro cheese, falafel crumbles
Vegan option available

Champiñones Asado 12.5 (GF)

Forest mushrooms with roasted garlic & fresh herbs
Vegan option available

Farro y Chistorra 14.5

Farro wheat, edamame beans, asparagus, green beans, green pepper, olives,
Chistorra spanish sausage, Murcia cheese with tomato dressing & pistou
Vegetarian / Vegan / Dairy-free option available

Montaditos de Vieiras 12.5 (GF)

Bay scallops, tomato with lemon & fresh thyme sauce on artisanal bread
Gluten-free option available

Atún y Huevos Rellenos 19.5 (GF) (DF)

Seared Ahi tuna with Iberico chorizo, sesame, tuna deviled egg

Chorizo en Vino Tinto 8.5 (GF) (DF)

Local chorizo braised in red wine and spices

Gambas al Ajillo 15.5 (GF)

Sautéed prawns, garlic & chillies with organic mixed green salad & artisanal bread
Dairy-free option available

Albondigas 15.5 (DF)

Beef & chorizo meatballs in a saffron tomato sauce with organic
mixed green salad & artisanal bread

Lengua de Les 18.5 (DF)

Thin sliced braised beef tongue with pickled pearl onion, caper berry,
migas & sauce gribiche
Gluten-free option available

Pierna de Cordero 39.5 (GF)

Moroccan style braised Peace Country lamb shank, polenta
with dried fruits

HOUSE MADE DESSERT

Pastel de Chocolate 9 (GF)

Flourless almond chocolate cake with whipped cream

Tarta de Queso 9

Cheese cake with caramel cream, Maldon sea salt flakes

Sangria
Pitcher
To Go
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