

BARCELONA
TAPAS & WINE BAR

TAKE OUT
MENU

5PM-8PM

CLOSED
TUE & WED

604
947-2311

Sangria
Pitcher
To Go
31

TAPAS

Aceitunas 6.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 7.5 (GF)

Classic potato & onion omelette

Berenjena con Miel 9.5

Crispy fried eggplant with honey & mint

Patatas Bravas 8.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Orzo con Salsa Verde 10.5

Orzo pasta with arugula salsa verde, cucumber, red pepper, serrano ham, crispy egg

Ensalada de Verduras Marinadas 11.5 (DF)

Marinated tri-color bell peppers, eggplant, red onion, olives, caper, chickpea, chorizo, basil with crostini

Gluten-free/Vegan option available

Champiñones Asado 11.5 (GF)

Forest mushrooms with roasted garlic & fresh herbs

Dairy-free/Vegan option available

Mejillones con Pan 9.5 (GF)

Atlantic mussels with tomato, red onion, lime, fresh herbs on artisanal bread

Gluten-free option available

Pastel de Bacalao y Pulpo 23 (GF)

Fish terrine of cod & pollock with octopus, heirloom cherry tomatoes, crispy tapioca crêpe

Gambas al Ajillo 14.5 (GF)

Sautéed prawns, garlic & chillies with organic mixed green salad & artisanal bread

Dairy-free option available

Albondigas 13.5 (DF)

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

Chorizo en Vino Tinto 7.5 (GF) (DF)

Local chorizo marinated in red wine

Pollo y Cuscús Israeli 17.5

Farmcrest chicken breast with asparagus, israeli couscous, tahini & Murcia cheese

Medallón de Cola de Toro 19.5 (GF)

Oxtail medallion, fingerling potato, carrot, straw potato

HOUSE MADE DESSERT

Tarta de Naranja Roja 8.5

Blood orange & lime tart

Pastel de Chocolate 8.5 (GF)

Flourless almond chocolate cake with whipped cream