

BARCELONA

TAPAS & WINE BAR

5 P M

T O

8 P M

604
947-2311



TAKEOUT

take-out
only!

Paella
18

Sangria
Pitcher
Kit
31

Aceitunas 6.5 (VG) (DF) (GF)

Citrus & spice marinated olives

Tortilla 7.5 (GF)

Classic potato & onion omelette

Boquerones y Pan con Tomate 8.5 (DF)

Marinated white anchovies, tomato, garlic on artisanal bread

Gluten-free option available

Berenjena con Miel 8.5

Crispy fried eggplant with honey & mint

Patatas Bravas 8.5 (DF) (GF)

Crispy potatoes in a spiced tomato alioli

Ensalada de Alcachofas 11.5

Roasted artichokes, red peppers, manchego cheese, serrano ham, migas, basil

Gluten-free/Dairy-free option available

Champiñones Asado 11.5 (GF)

Forest mushrooms with roasted garlic & fresh herbs

Dairy-free/Vegan option available

Croquetas del Momento 11.5

Croquettes of the moment

Piperada 9.5 (DF) Add House made spiced lamb sausage 6

Stewed vegetable with crispy free-range egg, pinenuts

Chorizo en Vino Tinto 7.5 (GF) (DF)

Local chorizo marinated in red wine

Gambas al Ajillo 13.5 (GF)

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

Dairy-free option available

Albondigas 12.5 (DF)

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

Mejilla de Cerdo 13.5

Sherry braised Fraser Valley pork cheek with orzo pasta, pearl onions, green peas, garlic chips

Dairy-free option available

Barcelona's Hotdog 15.5

Local chorizo marinated in red wine, SanSimon & onions, served with Patatas Bravas

HOUSE MADE DESSERT

Flao 8.5

Anise & mint Ibiza style cheese cake in olive oil crust with apricot compote

Pastel de Chocolate 8.5 (GF)

Flourless almond chocolate cake with whipped cream