

BARCELONA  
TAPAS & WINE BAR

5PM  
TO  
8:30PM

604  
947-2311



TAKEOUT  
5PM - 8:30PM

TAPAS

**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)

*Stewed vegetable with crispy free-range egg, pinenuts*

**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*

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*

take-out  
only!

Paella

18