

SEGOVIA COMBO

TRADITIONAL GARLIC SHRIMPS
FRESH SCALLOPS SAFFRON SAUCE
LUBINA MEDITERRANEAN SEA BASS CHEF SAUCE
FILLET OF ANGUS BEEF TENDERLOIN, MUSHROOMS SAUCE
HOUSE STYLE PAELLA
MADE WITH SHRIMPS, SCALLOPS, CHICKEN, CHORIZO
MUSSELS, CALAMARI, SAFFRON RICE.
FRESH BREAD AND TAPENADE
TWO PEOPLE \$ 130 = EXTRA PERSON \$ 65



CASA BARCELONA!



MALAGA COMBO

ST SEBASTIAN STYLE SEAFOOD MEDLEY
FRESH FRIED CALAMARI ALIOLI SAUCE
HOME MADE CHORIZO SAUSAGE
ANGUS BEEF TENDERLOIN, BLACK PEPPER CORN SAUCE
HOUSE STYLE PAELLA
MADE WITH SHRIMPS, SCALLOPS, CHICKEN, CHORIZO
MUSSELS, CALAMARI, SAFFRON RICE.
FRESH BREAD AND TAPENADE
TWO PEOPLE \$ 130 = EXTRA PERSON \$ 65

MADRID COMBO

TRADITIONAL GARLIC SHRIMPS
CHICKEN BREAST SAFFRON SAUCE
MEDITERRANEAN SEA BASS [LUBINA] CHEF SAUCE GRILLED
ANGUS BEEF TENDERLOIN, MADEIRA SAUCE
HOUSE STYLE PAELLA
MADE WITH SHRIMPS, SCALLOPS, CHICKEN, CHORIZO
MUSSELS, CALAMARI, SAFFRON RICE.
FRESH BREAD AND TAPENADE
TWO PEOPLE \$ 130 = EXTRA PERSON \$ 65

IBIZA COMBO

SHRIMPS SAUTEED WITH WILD MUSHROOMS
GRILLED VEGETABLES [ESCALIVADA CATALANA]
MEDITERRANEAN SEA BASS [LUBINA] GRILLED DWARF
TOMATOES, RED PEPPER, OLIVES
BEEF TENDERLOIN TOPPED WITH MUSHROOMS
HOUSE STYLE PAELLA
MADE WITH SHRIMPS, SCALLOPS, CHICKEN, CHORIZO
MUSSELS, CALAMARI, SAFFRON RICE.
FRESH BREAD AND TAPENADE
TWO PEOPLE \$ 130 = EXTRA PERSON \$ 65



CHEF'S COMBO

OCTOPUS A LA GALLEGA
FRESH SCALLOPS SAFFRON SAUCE
ANGUS BEEF TENDERLOIN, DE LAS RAMBLAS
LARGE BLACK TIGER SHRIMPS GARLIC SAUCE
MAIN COURSE
PAELLA TRADITIONAL MADE WITH
SHRIMPS, SCALLOPS, CALAMARIS, MUSSELS, CLAMS,
CHICKEN, CHORIZO, VEGETABLES, SAFFRON RICE
FRESH BREAD AND TAPENADE
TWO PEOPLE \$180 EXTRA PERSON \$90

CASA BARCELONA COMBO

OCTOPUS A LA GALLEGA,
LUBINA MEDITERRANEAN, SEA BASS SHRIMPS SAFFRON SAUCE
RACK OF LAMB TOPPED WITH FRESH BLACK PEPPER SAUCE
CATALAN COCA ON WITH GRILLED VEGETABLES -ESCALIVADA-
OUR VEAL OSSO BUCO
HOUSE STYLE PAELLA
MADE WITH SHRIMPS, SCALLOPS, CHICKEN, CHORIZO
MUSSELS, CALAMARI, SAFFRON SAFFRON RICE
FRESH BREAD AND TAPENADE
TWO PEOPLE \$ 150 = EXTRA PERSON \$ 75



IF YOU WISH TO MAKE YOUR DISH HOTTER PLEASE ASK AND WE'LL BE HAPPY TO ADD EXTRA CHILI IN THE PREPARATION OF YOUR MEAL. WE ALSO HAVE A RANGE OF HOT SAUCES YOU CAN ADD TO TASTE INCLUDING SPICY ALIOLI SAUCE AND OUR HOUSE MADE CHILI SAUCE

FOR PARTIES OF 6 OR MORE PEOPLE 18% GRATUITY IS ADDED

SOUPS



GARLIC SOUP: SOPA DE AJO MADE WITH OUR CHORIZO SAUSAGE, ONE EGG \$9

CHEF'S SOUP : [MARIO'S SOUP] \$9
MADE WITH BLACK BEANS SLAB BACON, HOME MADE CHORIZO SAUSAGE

=
MARIA'S FRESH FISH SOUP: [SOPA DE PESCADO] \$10

=
SOUP: SAN SEBASTIAN \$12
SHRIMPS, SCALLOPS, CALAMARI, MUSSELS, GRILLED RED PEPPERS PINK SAUCE

=
IBIZA GASPACHO = MADE WITH FRESH MANGO PUREE \$9



SPANISH OLIVES

GREEN SPANISH OLIVES STUFFED WITH FRESH GARLIC \$9

GREEN SPANISH OLIVES STUFFED WITH SALMON \$9

GREEN SPANISH OLIVES STUFFED WITH ANCHOVIES \$9

MARINATED ASSORTED OLIVES \$9

SALADS



ENSALADA MEDITERRANEA \$12
MIXED GREENS WITH CUCUMBER, TOMATO, RED PEPPERS, RED ONION,
AND BALSAMIC DRESSING



=
BURRATA SALAD = CORAZON DE BUEY \$22
DWARF TOMATOES, RED ONIONS, BURRATA, PESTO, MIX SALAD, OLIVE OIL, BALSAMIC

=
SANCHO SALAD \$14
MADE WITH FRESH TOMATOES AND SPANISH BLUE CHEESE, HOUSE DRESSING

=
POTATOES ALIOLI SALAD \$12
POTATOES WITH FRESH AIOLI, PARSLEY, SPANISH PAPRIKA DE 220 ASTA, MIX SALAD

=
SEAFOOD SALAD \$18
CALAMARI, SHRIMPS, SCALLOPS, DAILY FISH MUSSELS, OLIVE OIL



COLD POPULAR SPANISH TAPAS

BOQUERONES IN VINAIGRETTE - ANCHOVIES \$16

=
SLICES OF MANCHEGO SHEEP CHEESE FROM LA MANCHA \$16

=
SLICES OF ST JEORGES CHEESE AND CHORIZO SAUSAGE \$16

=
SLICES OF MANCHEGO SHEEP CHEESE AND QUINCE PASTE \$14

=
SLICES OF SERRANO HAM [JAMON SERRANO ESPANOL] \$22

=
SLICES OF SERRANO HAM, MANCHEGO SHEEP CHEESE AND HOME SAUSAGE, OLIVES \$24



TAPAS

TRADITIONAL GARLIC SHRIMPS = GAMBAS AL PIL PIL \$14
=
ANA'S SHRIMPS AND GRILLED ASSORTED VEGETABLES \$14
=
SHRIMPS WITH PADRON PEPPER, SWEET AND TANGY \$14
=
SHRIMPS HOT PEPPERS SAUCE = CAMARONES A LA DIABLA \$14
=
SHRIMPS AND WILD MUSROOMS , GARLIC \$14
=
SHRIMPS GARLIC = GAMBAS CON MANGO SALSA \$14



TAPAS

ROMANA = LIGHTLY BREADED FRIED BABY CALAMARI SERVED WITH ALIOLI SAUCE \$16
=
MONTE'S GRILLED CALAMARI, CHORIZO SAUSAGE \$16



TAPAS

GRILLED SEA SCALLOPS SAFFRON SAUCE VIERAS BILBAO \$22
=
SEA SCALLOPS GALICIAN STYLE \$22
MADE WITH GRILLED TOMATOES

ANY EXTRA DIPPING SAUCE \$5

==
SPANISH SPICY SAUCE \$5

TAPAS

OCTUPUS FROM SPAIN PULPO A LA GALLEGA STYLE EACH TENTACLE \$24
=
GRILLED OCTUPUS FROM SPAIN MEDITERRANEAN FRESH TOMATO SAUCE \$24



TAPAS

SAN SEBASTIAN SEAFOOD MEDLEY MADE WITH SHRIMPS SCALLOPS , CALAMARI MUSSELS AND GRILLED RED PEPPER SAUCE, HERBS \$16
==
SEAFOOD MEDLEY \$16
BARCELONA'S STEW SHRIMPS, SCALLOPS, FRESH FISH MUSSELS, CALAMARI FRESH TOMATO SAUCE, HERBS

GRILLED OCTUPUS FROM SPAIN MEDITERRANEAN FRESH TOMATO SAUCE \$24



COLD TAPAS

SEAFOOD SALAD MADE WITH SHRIMPS SCALLOPS , CALAMARI MUSSELS, BEANS GRILLED PEPPER \$18
==
BOQUERONES IN VINAIGRETTE \$16
SPANISH WHITE LITTLE FISH

FRESH MUSSELS, MADEIRA SAUCE \$16
==

FRESH MUSSELS WITH SPICY TOMATO SAUCE \$16
==

FRESH CLAMS AND CHORIZO SAFFRON SAUCE \$16



FISH TAPAS

EUROPEAN SEA BASS [LUBINA] GRILLED VEGETABLES MARIA'S STYLE \$18
=
ATLANTIC FILLET OF SALMON SOFIA'S SAUCE \$16
=
ST PETER FISH FILLET PIQUILLO RED PEPPER SAUCE \$16
=
FRESH SARDINES , LEMON AND SEA SALT \$14

ATLANTIC FILLET OF SALMON SOFIA'S SAUCE \$16
=
ST PETER FISH FILLET PIQUILLO RED PEPPER SAUCE \$16
=
FRESH SARDINES , LEMON AND SEA SALT \$14

ST PETER FISH FILLET PIQUILLO RED PEPPER SAUCE \$16
=
FRESH SARDINES , LEMON AND SEA SALT \$14

FRESH SARDINES , LEMON AND SEA SALT \$14



TAPAS



CHORIZO

CHORIZO DE BILBAO : SAUSAGE SAUTEED WITH RED AND WHITE ONIONS = 14

=

CHORIZO CON HIGOS: CHORIZO SAUSAGE WITH FIGS AND WINE REDUCTION = 16

=

CHORIZO CON BRAVAS Y HUEVO : CHORIZO SAUSAGE,SPICY BARCELONA POTATOES,ONE EGG = 16



BEEF TAPAS

BEEF TENDERLOIN WITH PORTOBELLO,SHIITAKE MUSHROOMS SAUCE [SOLOMILLO CON SETAS] \$16

=

BEEF TENDERLOIN TOPPED WITH BLACK PEPPER CORN SAUCE [SOLOMILLO PIMIENTA NEGRA] \$16

=

ANDALUCIAN STRIPLOIN STEAK TOPPED WITH OUR CHIMICHURRI SAUCE . \$16

=

CHEF' S FAVOURITE BEEF TENDERLOIN TAPA SAUTEED WITH ONIONS,GARLIC,BLACK PEPPER \$16

BEEF TENDERLOIN TOPPED WITH FRSH TOMATO SAUCE AND MELTED CHEESE \$16



CHICKEN TAPAS

CHICKEN BREAST WITH FRESH GRILLED VEGETABLES [POLLO AL CHILINDRON] \$14

=

CHICKEN BREAST MILANESE , TOPPED WITH TOMATO SAUCE AND CHEESE \$14

=

SPANISH FRICCO STYLE ,CHICKEN BREAST, WITH PORCINI MUSHROOMS SAUCE \$14



LAMB / PORK / BEEF TAPAS

LIKE IN PAMPLONA'S PORK TENDERLOIN, TOPPED WITH SPANISH CAMELIZED ONIONS \$14

=

ONTARIO GRILLED RACK OF LAMB [TWO CHOP] TOPPED WITH PEPPER CORN SAUCE \$16

=

VEAL TRIPES STEW MADRID STYLE [CALLOS] = MONDONGO \$ \$16

=

VEAL OXTAIL BRAISED IN RIOJA WINE = RABO THE TORO \$ \$18

=

BRAISED VEAL OSSO BUCO MADRID STYLE =OSSO BUCO DE TERNERA \$ \$18

FOR A WHOLE SUCKLING PIG OR SUCKLING LAMB
ORDER AT LIST ONE WEEK AHEAD





[FRITTERS] CROQUETAS



CLASSIC HAM CROQUETTES [MY MOTHER'S BEST] SERVED WITH HOUSE ALIOLI \$14
MANCHEGO CHEESE CROQUETTES, SERVED WITH ALIOLI [CROQUETA QUESO] \$ 14
DON CARLOS CRAB CAKES WITH SPICY ALIOLI [PASTEL DE CANGREJO] \$14



TAPAS TORTILLAS

REAL SPANISH OMELETTE: POTATOES,ONIONS,EGGS [TORTILLA ESPAÑOLA] \$14
ARGENTINA STYLE OMELETTE: POTATOES, CHORIZO SAUSAGE ONIONS,EGGS = \$16



**AUTHENTIC SPICY BARCELONA POTATOES
TOPPED WITH OUR OWN HOME MADE SPICY ALIOLI = PATATAS BRAVAS = \$ 12**



GOAT CHEESE ,CAMELIZED ONIONS , WITH CREME BRULEE SYRUP [QUESO DE CABRA] \$12
=
MARIA'S:GRILLED EGGPLANT WITH GOAT CHEESE,GRILLED PEPPER,CAMELIZED ONIONS,
BRULEE SYRUP \$14
=
CHEF'S GRILLED EGGPLANT , VEGETABLES,BECHAMEL SAUCE ,FRESH TOMATO SAUCE \$14
=
SOFIA'S :EGGPLANT,PINK TOMATO SAUCE,MANCHEGO CHEESE RED PEPPERS =\$14



THE BEST PADRON PEPPERS = SHISHITO = \$14



DATES

EVAN'S DATES CHORIZO,BACON, PIQUILLO PEPPER SAUCE [DATILES] \$14

HOUSE RICE = VEGETARIAN =
RICE ,RED PEPPERS,RED ONIONS,GREEN PEAS [ARROZ NUESTRO] \$12



MEDLEY OF SIX GRILLED VEGETABLES = BBQ DE VEGETALES= \$14
=
PORTOBELLO AND SHIITAKE MUSHROOMS MADEIRA SAUCE [SETAS] \$14
=
CHEF FAVOURITE, OLD STYLE SPANISH GARLIC MUSHROOMS [HONGOS AL AJILLO] \$14



PASTA TAPAS

LOBSTER CANNELLONI [ONE] TOPPED WITH CREAMY TOMATO SAUCE \$14.00
SHRIMPS AND FETTUCCHINE ALFREDO PINK SAUCE \$14.00
RAVIOLI STUFFED WITH BUTTER NUT SQUASH WILD MUSHROOM SAUCE \$14.00
HOME MADE GNOCCHI TOPPED WITH SPICY BLACK PEPPER CORN SAUCE \$12.00
PASTA WITH GRILLED CHICKEN AND VEGETABLES,PINK TOMATO VODKA SAUCE.\$14





SPANISH BRUSCHETTA \$9 / BREAD AND TAPENADE \$ 5 / GARLIC BREAD \$8

COCAS ARE FLAT BREADS FROM THE CATALAN REGION THAT ARE GENERALLY GARNISHED WITH A VARIETY OF INGREDIENTS. STRAIGHT FROM THE OVEN, THESE FLATBREADS ARE SERVED AS A TAPAS

COCA #1 FLAT BREAD TOPPED WITH TWO TYPE OF GRILLED MUSHROOMS \$16

COCA #2 FLAT BREAD CHORIZO SAUSAGE, PEPPERS ,CAMELIZED ONIONS \$16

COCA #3 FLAT GRILLED STEAK FLAT BREAD ,FRESH TOMATO SAUCE, , MANCHEGO CHEESE \$22

COCA #4 FLAT BREAD ,WITH GRILLED VEGETABLES ,BURRATA,EXTRA VIRGEN OLIVE OIL,PESTO \$22



CHILDREN MENU FOR KIDS UNDER 10 YEARS OF AGE = \$ 16 EACH

I'M NOT HUNGRY= CHICKEN FINGERS FILLETS WITH FRIES [PLUM SAUCE, KETCHUP]

I'DON'T KNOW= SPAGHETTI MEAT BALLS

I JUST WANNA BURGER = ANGUS BEEF CHEESE BURGER AND FRIES [KETCHUP]

I DON'T WANT THAT = BARCELONA'S PIZZA,MADE WITH TOMATO,CHEESE,PEPPERONI

JUST GIVE ME SOME STEAK = SMALL STEAK SERVED WITH FRIES

MAIN COURSES FISH AND SHELLFISH

TRADITIONAL GARLIC SHRIMPS ,SAFFRON RICE ,VEGETABLES \$34

FRESH SCALLOPS SAFFRON CREAM SAUCE, RICE ,VEGETABLES [VIERAS] \$42

FRESH FILLET OF SEA BASS HERBS SAUCE,VEGETABLES , RICE \$42

FRESH FILLET OF ST PETER FISH ,PIQUILLO PEPPERS SAUCE,RICE , VEGETABLES \$36

FRESH FILLET OF SALMON,WITH SPANISH SAFFRON \$36

PASTA BARCELONA \$38

YELLOW FETTUCCINE

TOPPED WITH SHRIMPS SCALLOPS,CALAMARI, DAYLY FISH, MUSSELS , RED PEPPERS,ONIONS PINK SAUCE

BILBAO PASTA \$38

DAILY PASTA, CHORIZO DE BILBAO,SHRIMPS GARLIC , FRESH GRILLED VEGETABLES

MAIN COURSES MEAT

OSSO BUCO SPANISH STYLE [BRAISED VEAL SHANK] \$42

ONTARIO RACK OF LAMB [CORDERO] \$42

GRILLED ANGUS BEEF TENDERLOIN, WILD MUSHROOMS,MADEIRA SAUCE [SOLOMILLO] \$45

GRILLED ANGUS BEEF TENDERLOIN TOPPED WITH BLACK PEPPER SAUCE [SOLOMILLO] \$45

GRILLED CHICKEN BREAST, TOPPED WITH WILD MUSHROOMS SAUCE [POLLO] \$30

ANDALUCIAN STRIPLOIN STEAK TOPPED WITH OUR CHIMICHURRI SAUCE . \$45



↓ TAPAS PAELLAS = SMALL = \$ 26 EACH ↓



SEAFOOD PAELLA : MADE WITH ASSORTED SEAFOOD,SAFFRON RICE

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VERY SPICY PAELLA : MADE WITH SEAFOOD MEDLEY,SAFFRON RICE

CHICKEN PAELLA : MADE WITH CHICKEN BREAST , VEGETABLES,SAFFRON RICE

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VEGETARIAN PAELLA : MADE WITH ASSORTED VEGETABLES,SAFFRON RICE

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CHICKEN AND SAUSAGE PAELLA : MADE WITH ,SAFFRON RICE

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PAELLA MUSHROOMS . : MADE WITH THREE TYPE OF MUSHROOMS, SAFFRON RICE

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-HOUSE STYLE PAELLA : CHICKEN, CHORIZO, ASSORTED SEAFOOD SAFFRON RICE



PAELLAS MAIN COURSES

PAELLA TRADITIONAL = FOR ONE \$65 = FOR TWO \$130

MADE WITH SHRIMPS,SCALLOPS,CALAMARIS,MUSSELS,CLAMS,CHICKEN,CHORIZO,VEGGY,SAFFRON RICE

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PAELLA SPICY TRADITIONAL = FOR ONE \$65 = FOR TWO \$130

MADE WITH SHRIMPS,SCALLOPS,CALAMARIS,MUSSELS,CLAMS,CHICKEN,CHORIZO,VEGGY,SAFFRON RICE

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SQUID INK SEAFOOD PAELLA FOR ONE [PAELLA DE MARISCOS NEGRA] FOR ONE \$70= FOR TWO \$140

MADE WITH SHRIMPS,SCALLOPS,CALAMARI, FRESH FISH ,CLAMS MUSSELS,VEGGY SAFFRON RICE

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PAELLA WITH SPANISH OCTOPUS = FOR ONE \$90\$FOR TWO \$ 180

MADE WITH OCTUPUS ,SCALLOPS , SHRIMPS , FRESH FISH ,MUSSELS , CLAMS ,SAFFRON RICE

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PAELLA SEAFOOD / PAELLA DE MARISCOS / FOR ONE \$65 = FOR TWO \$130

MADE WITH SHRIMPS,SCALLOPS,CLAMS,MUSSELS,CALAMARIS,FISH,RED PEPPERS,GREEN PEA SAFFRON RICE

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PAELLA CHICKEN AND CHORIZO / PAELLA DE POLLO Y CHORIZO / FOR ONE \$40 = FOR TWO \$80

MADE WITH BONELESS CHICKEN BREAST,HOME MADE CHORIZO SAUSAGE,VEGETABLES,SAFFRON RICE

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PAELLA CHICKEN AND VEGETABLES / PAELLA DE POLLO Y VEGETABLES / FOR ONE \$40= FOR TWO \$80

MADE WITH BONELESS CHICKEN BREAST FRESH ASSORTED VEGETABLES AND SAFFRON RICE

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PAELLA VEGETARIAN / PAELLA DE VEGETABLES / FOR ONE \$35 = FOR TWO \$70

MADE WITH FRESH ASSORTED VEGETABLES AND SAFFRON RICE

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PAELLA MADE WITH SHRIMPS AND SCALLOPS , VEGETABLES ,SAFFRON RICE / FOR ONE \$70 =FOR TWO \$140

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PAELLA MAR Y TIERRA / FOR ONE \$70 = FOR TWO \$140

MADE WITH SHRIMPS,SCALLOPS,CALAMARIS,MUSSELS,CHICKEN,PORK TENDERLOIN,CHORIZO,LAMB,SAFFRON RICE

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ALL MEAT PAELLA / PAELLA DE CARNE / FOR ONE \$80 = FOR TWO \$160

MADE WITH BEEF TENDERLOIN,PORK TENDERLOIN,RACK OF LAMB,CHICKEN BREAST,CHORIZO SAUSAGE,SAFFRON RICE

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PAELLA DE LA CASA BARCELONA / FOR ONE \$80 = FOR TWO \$160

SHRIMPS,SCALLOPS,CALAMARI,MUSSELS,CLAMS,CHORIZO,BEEF TENDERLOIN,FRESH FISH,CHICKEN,SAFFRON RICE

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LOBSTER PAELLA 2 LBS LOBSTER = PLEASE ORDER IN ADANCE

MADE WITH SHRIMPS,SCALLOPS,CALAMARIS,MUSSELS,CLAMS,CHICKEN,CHORIZO,VEGGY,SAFFRON RICE



FOR PARTIES OF 6 OR MORE PEOPLE 18% GRATUITY IS ADDED