

HAPPY HOURS
MENU DE COMIDA BARATA
MONDAY TO FRIDAY ONLY 4:30 TO 6:00 PM
TAPAS MENU

GRATIS AMUSE BOUCHE CHEF CHOICE \$ 0.0
 COMPLIMENTARY DISH , ONLY ONE PER TABLE

TRADITIONAL CATALAN STYLE BREAD
 WITH TOMATO SAUCE AND BUTTER CHORIZO SAUCE \$8

THE AUTHENTIC CHEESE CROQUETAS, ALIOLI \$10

CRAB CAKE TOPPED WITH BRAVA, ALIOLI SAUCE \$10

PATATAS BRAVAS ,SPICY SAUCE \$10

SPANISH CHORIZO SAUSAGE \$10

MUSHROOMS WITH SHRIMPS OLIVE OIL, GARLIC \$12

GARLIC SHRIMP & AVOCADO ,AND SALSA PICANTE , \$12

FLAT BREAD TOPPED WITH GRILLED BELL RED PEPPERS
 CARAMELIZED ONIONS , BASIL \$10

FLAT BREAD TOPPED MUSHROOMS FRICASSEE \$10

CASA BARCELONA FLAT BREAD \$12
 BEEF SAUTEED WITH ONIONS&PEPPERS&CHEESE

BARCELONA 'S SALAD \$12
 LETTUCE , TOMATOES, BOCCONCINI , HARD EGG, ONIONS
 CHICK PEAS OLIVE OIL, BALSAMIC.

FRITO MISTO CALAMARI, SHRIMP, FISH , SWEET FRIES \$16

OUR HOUSE SOUP MADE FOR THE LAST 30 YEARS
WITH CHORIZO AND BLACK BEANS \$10

ARROZ CON SHRIMPS,, VEGGY, SAFFRON RICE \$16

VEAL SCHNITZEL, LEMON, MUSTARD SAUCE, FRIES \$16

BREADED VEAL, GRILLED PEPPERS , MUSHROOMS,
 MOZZARELLA CHEESE TOMATO SAUCE, DAILY PASTA \$16

CHICKEN BREAST PARMIGIANA, MOZZARELLA
 SPANISH TOMATO SAUCE \$16

RIGATONI AND CHORIZO SPICY PINK SAUCE \$16

LOBSTER RAVIOLI PINK SAUCE [3 RAVIOLI] \$18

CASA BARCELONA'S BURGER THAT MADE IT ALL MAKE
 SENSE* WAGYU BEEF, " OUR SIGNATURE PEPPER SAUCE \$18

CHURRASCO STEAK WITH SHRIMPS, VEGETABLES \$18

ASIAN STYLE PASTA MADE WITH SHRIMPS, BEEF
 GRILLED VEGETABLES \$18

SAUCES , SPICY ALIOLI / ALIOLI // HOT HOUSE SAUCE \$5

ONE MINI BAGUETTE AND TAPENADE EACH \$5

COMIDA BARATA SEAFOOD PAELLA X4 PEOPLE = \$80



HAPPY HOURS VINO BARATOS
4:30 TO 6:00 PM

SAUVIGNON BLANC == PINOT GRIGIO == CHARDONNAY

TEMPRANILLO, SPANISH RIOJA == SANGIOVESE, ITALIAN
 SHIRAZ, AUSTRALIAN == MALBEC, ARGENTINA
6.OZ GLASS OF WINE WHITE OR RED \$8

BOTTLE \$25

SANGRIA 60Z GLASS \$8 = ONE LITRE \$35

NEGRONI TINTO MADE WITH RUM , CAMPARI , VERMOUTH \$10=
 NEGRONI BLANCO MADE WITH RUM , CAMPARI , VERMOUTH \$10

SOFIA" BELLINI COCKTAIL MADE WITH MANGO PUREE , CAVA \$12

BEER BOTTLES

SOL \$6 MADRI \$6

PAUL'S SPANISH GIN AND TONIC \$10

CLASSICO SPANISH COFFEE \$10

VIRGEN SANGRIA , FRUIT, JUICE ON ICE \$8

DRINKS 1.5 , OZ \$10 EACH

CHOICE OF

RUM / TEQUILA / VODKA GIN / GRAPPA = 3 OZ SHERRIES

SOFT DRINKS \$4.00 // COFFEE \$4.00

**CASA BARCELONA! PROVIDES SEATING UP TO 72
 PEOPLE WHETHER YOU'RE PLANNING A CORPORATE
 EVENT , HOLIDAY PARTIES, WEDDING, BIRTHDAY
 STAG PARTY, COMMUNION.**

**3 COURSES TAPAS MEAL FROM \$35 / \$40 / \$45 PER PERSON
 INCLUDE AMUSE BOUCHE AND DESSERT**

NEVER TOO EARLY TO START PLANNING

416 234 5858

LECHON / SUCKLING PIG



PARTY TRAY PAELLA

