

# *Barcelona Welcomes You to Restaurant Week 2020*

(All dinners include a choice of one appetizer, one entrée and one dessert-all for only \$20.20)

## Appetizers

**Bruschetta**- Grilled Italian bread with olive oil, garlic, tomatoes and basil

**Fried Calamari**- Lightly fried to a golden brown. Served with a side of marinara sauce

## Entrees

**Chicken Paella**- Sautéed chicken & chorizo sausage, onions, sweet peppers & peas mixed with saffron rice

**Butternut Squash Ravioli**- Ravioli stuffed with puréed butternut squash & finished in a delicious tomato cream sauce. Garnished with garlic toast points

**Chicken Vodka**- Chicken, sautéed with fresh & sun-dried tomatoes in a vodka tomato cream sauce, served over penne pasta

**Veal Daniel** - Battered veal, mushrooms, and prosciutto in a Jack Daniel's cream sauce served over linguini

**Salmon ala Barcelona**- Pan seared filet of salmon finished with fresh tomatoes, spinach, white beans, in a lemon white wine sauce, served with rice & vegetables

**Tilapia Mediterranean**- Rubbed with cracked black pepper, topped with tomatoes, green & Kalamata olives & artichokes with a pesto sauce served with rice & vegetables

**Strip Steak**- grilled to perfection, finished in a Tempranillo red wine & Portobello mushroom glaze with roasted red potatoes & vegetables

## Dessert

**Tiramisu**- A delectable blend of espresso soaked ladyfingers, Kahlua and mascarpone cheese in a melt in your mouth delight

**Chef Paul's Coconut Flan**- Caramelized coconut custard, light and refreshing

\*(Cost does not include tax or gratuity)