

Barcelona Welcomes You to Restaurant Week 2021

(All dinners include a choice of one appetizer, one entrée and one dessert-all for only(\$20.21)

Appetizers

Mozzarella ala Caprese- Sliced tomatoes & fresh mozzarella, drizzled with extra virgin olive oil, basil dressing & balsamic reduction

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

Tres Leches- A Spanish original. Vanilla cake with a thin vanilla pudding layer, soaked in a blend of cream, evaporated and condensed milks and covered in a whipped cream frosting, Drizzled with a wild berry topping.

Chocolate Tres Leches- Moist chocolate cake soaked in Baileys and cream and sandwiched top and middle with chocolate mousse

*(Cost does not include tax or gratuity)