

TAPAS MENU



SEAFOOD TAPAS

Seared Ahi Tuna \$10.99 **

Spicy marinated ahi, Asian coleslaw and sweet and spicy sauce

Shrimp a La Diabla \$11.99 GF

Sautéed shrimp in a spicy diabla sauce

Shrimp al Ajillo \$11.99 GF

Sautéed shrimp in garlic butter sauce

Steamed Clams \$10.99 GF

Manila clams, Spanish chorizo, garlic and white wine, topped with feta cheese

Steamed Mussels \$10.99

Green lip mussels, sautéed with white wine, ginger, garlic and cilantro

Fried Calamari \$10.99 ☆

Lightly breaded calamari, served with gribiche sauce

Spicy Calamari \$10.99 GF

Sautéed with capers, black olives, roasted tomatoes and jalapeños

Tilapia con Alcaparras \$8.99

Sautéed tilapia in white wine, capers and butter sauce

Shrimp Ceviche \$12.99 ** GF

Lightly cooked shrimp marinated in citrus juice and served with tortilla chips

ENTREES

Mixed Paella \$30.00 (serves 2-4 people) ☆

Spanish saffron rice, mussels, shrimp, calamari, clams, pork, chicken and vegetables

Grilled Steak 8oz \$16.99**

Marinated steak served with red wine sauce, creamed blue cheese and our garlic mashed potatoes or Barcelona fries

Chicken Linguine \$13.99 ☆

Sautéed chicken with tomatoes, spinach and garlic

Pasta Alfredo \$10.99

Spaghetti served with garlic cream sauce and Parmesan cheese. Add chicken \$3.00, shrimp \$7.00

Seafood pasta \$18.99

Linguine served with clams, calamari, and shrimp in our homemade tomato sauce

Spaghetti and meatballs \$11.99

Spaghetti, homemade tomato sauce, red wine reduction, and homemade meatballs

Barcelona Burger \$11.99** ☆

8oz burger stuffed with mushrooms, jalapeños, and creamy garlic cheese, served with Barcelona fries

Zarzuela de Mariscos \$23.99

Spanish casserole with shrimp, calamari, mussels, clams, with white fish, and rice

Classic Burger \$ 10.99 **

Grilled beef patty, lettuce, tomato, Barcelona sauce, served with fries. Add \$1.50 for avocado or bacon, \$1.00 for cheese



MEAT AND POULTRY TAPAS

Albondigas \$6.99

Homemade Spanish meatballs, served in tomato sauce and topped with Monterey Jack cheese

Sliders \$7.99** ☆

Grilled beef, lettuce, tomatoes, bacon, and Barcelona sauce

Diabla Sliders \$7.99

Breaded chicken marinated in our Diabla sauce and Cole slaw

Steak Skewers \$9.99** GF

Grilled steak, bell peppers, served with mashed potatoes and red wine sauce

Surf & Turf \$13.99** ☆

Petite filet mignon, wrapped in bacon, sautéed shrimp in garlic butter sauce, served with mashed potatoes

Steak Bites \$9.99**

Roasted steak on garlic toasted bread, served with aioli caramelized onions and red wine reduction

Lamb Chops \$13.99 **

Grilled to your choice, served with couscous, feta cheese, and red wine sauce

BBQ Ribs \$10.99 ☆

Served in a mild spicy sauce with pineapple chunks

Chorizo Bilbao \$10.99

Spanish chorizo sautéed in sherry wine

Empanadas \$7.99

Pastry dough stuffed with your choice of pork, beef or chicken, served with aioli, tomato sauce or chimichurri sauce

Chicken Picatta \$7.99

Sautéed chicken breast in lemon, caper, butter and white wine sauce, served with mashed potatoes

Chicken Skewer \$7.99 GF

Grilled marinated chicken, served with black bean corn salsa and tomatillo avocado sauce

Baked Jalapeños \$7.99 ☆

Jalapeños stuffed with cream garlic cheese, wrapped in bacon, served sweet and spicy sauce

 **HOT TAPAS****Pan Fried Dates \$6.99*** ☆

Seedless dates, stuffed with almonds, wrapped in bacon, served in a merlot reduction and blue cheese

Croquetas \$7.99 ☆

Serrano ham manchego cheese, parmesan cheese and drizzled with aioli

Stuffed Baked Mushrooms \$8.99 GF

Stuffed with chorizo and chicken, served in a tomato sauce and topped with Monterey Jack Cheese

Barcelona Fries \$4.99

Served with Parmesan cheese

Patatas Bravas \$7.99

Sautéed potatoes served with spicy aioli, cilantro and diced onions

Stuffed Artichokes \$8.99 GF ☆

Stuffed with mushrooms duxelle and tomato sauce

Parmesan Baskets \$9.99

Filled with spaghetti, sweet peas, Serrano ham with a cream sauce, topped with Parmesan cheese

Raviolis \$6.99

Stuffed with cheese, served in a tomato cream sauce and Parmesan cheese

Fried Goat Cheese \$8.99*

Coated in panko, almonds, served with balsamic reduction and honey

Veggie Empanada \$7.99

Pastry dough filled with mushrooms, carrots, corn, spinach, creamy garlic cheese, and tomato sauce

Mac and Cheese \$8.99

Macaroni, mozzarella and manchego cheese, topped with bacon bits

HOUSE SANGRIA - stored in American wood oak barrels

Red Sangria \$ 9.00

White Sangria \$9.00

Tropical Sangria \$11.00



TAPAS RESTAURANT

 **COLD TAPAS****Tomato Bruschetta \$6.99**

Diced tomatoes, green olives, roasted garlic and feta cheese

Beef Carpaccio \$9.99**

Thinly sliced beef, with aioli tapenade, fried onions, manchego cheese with balsamic reduction

Fruit and Cheese Platter \$12.99

Three types of cheese, fresh sliced apples, dry fruits, guava paste and toasted bread

Serrano Ham Platter \$12.99

Sliced Serrano ham and manchego cheese

 **BARCELONA'S TACOS** ☆**Tacos al Pastor \$6.99**

Marinated pork with our own rub, onions, cilantro, on a soft corn tortilla

Chicken Taco \$6.99

Grilled marinated chicken, served with tomatillo avocado sauce, and Pico de Gallo on a soft corn tortilla

Braised Beef Taco \$6.99

Sheared beef, served with red sauce, Pico de Gallo on a soft corn tortilla

Baja Fish Taco \$6.99

White fish tempura style

 **SALADS****House Salad \$8.99* GF**

Baby mixed greens, dried cranberries, apples, candied walnuts with sherry vinaigrette. Add Chicken \$3.00, steak \$5.00, shrimp \$7.00**

Caesar Salad \$10.99 GF (no croûtons)

Grilled marinated chicken breast, fresh romaine lettuce, croûtons, grated Parmesan cheese on Caesar dressing

Apple Manchego Salad \$7.99* ☆

Julian apples, candied walnuts and Manchego cheese served with house dressing

(702) 834-3990

A room delivery service charge of \$3.00 and applicable sales tax will be added to the retail price of all items. Gratuity not included (18% gratuity for parties of 6 or more.) Room charges not available

GF=Gluten Free ☆ = Chef's Favorites

* "Food allergy notice" Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soy beans, peanuts, tree nuts, fish and shellfish.

** The consumption of raw or undercooked foods, including beef, eggs, fish, lamb, milk, poultry, or shellfish, may increase the risk of food borne illness. Especially if you have certain health conditions