

Barcelona Welcomes You to Restaurant Week 2019

(All dinners include a choice of one appetizer, one entrée and one dessert—all for only \$20.19)

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)