

# 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

*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)