



Barcelona Dinner Menu

Tapas Course

House Salad Sevillana

Mixed baby greens tossed in a citrus balsamic vinaigrette dressing & garnished with kalamata olives, manchego cheese, carrot & mandarin oranges

2nd Course Choices

Paella Valenciana

Classic dish with mussels, clams, calamari, shrimp, scallops, chorizo sausage and roasted chicken cooked in aromatic saffron rice

Duet of Catalan Chicken & Salmon a la Parrilla

Chicken breast in a jerez vinegar reduction sauce topped with figs and raisins & Flame broiled salmon filet with fresh tomato basil and kalamata olive salsa

3rd Course

Andalusian Apple Tart

Light and fresh; served warm with caramel sauce

** Served with Alioli, Andalusian tomato sauce and fresh Ciabatta & Kalamatta Olive loaf*

**You may add an appetizer sampler platter for an additional \$5.00 per person*

\$35 per person

Plus 7.75% tax and 18% service