

HAPPY HOUR
MONDAY TO FRIDAY ONLY
4:30 TO 6:00 PM
TAPAS MENU

MANCHEGO CHEESE CROQUETAS \$8
 =
 CRAB CAKE WITH LEMON SPICY ALIOLI \$8
 =
 BARCELONA PATATAS BRAVAS \$8
 =
 GRILLED ASORTED VEGETABLES \$8
 GRILLED SHRIMP WITH SPICY MANGO LIME COULIS:\$8
 =
 FRIED CALAMARI ALIOLI \$8
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 CHORIZO SAUSAGE FRIED WITH RED & WHITE ONIONS \$8
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PAELLA CHICKEN,VEGETABLES [PAELLA]. \$8
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PAELLA FRESH FISH AND VEGETABLES [PAELLA]. \$8
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 MOULES MARINIÈRE [MUSSELS] \$8
 =
 GRILLED SALMON WITH TARRAGON SAUCE \$8
 =
 RICOTTA RAVIOLI ,VODKA CREAMY TOMATO SAUCE \$8
 =
 VEAL PARMIGIANA TOMATO SAUCE, FETTUCCINE \$8
 =
 CHICKEN BREAST MARZALA SAUCE,FETTUCCINE \$8
 =
 RIGATONI AND CHORIZO SPICY PINK SAUCE \$8
 =
 GARLIC BREAD \$.8
 =
 SAUCES ,SPICY ALIOLI / ALIOLI // HOT HOUSE SAUCE \$8
 =
 ONE MINI BAGUETTE AND TAPENADE EACH \$8
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*Happy Hour offer available Monday through Friday
 only between 4:30 pm to 6:00 pm

SATURDAY FEBRUARY 14 /26 VALENTINE DAY
HAPPY HOUR MENU NO AVAILABLE

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DURING WINTERLICIOUS
FROM JANUARY 30 TO FEBRUARY 12 /2026
HAPPY HOUR MENU NO AVAILABLE

416 234 5858

info@casabarcelona.ca

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PRICES NO INCLUDE TAXES

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HAPPY HOUR

sauvignon blanc

pinot grigio

chardonnay

albarino

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tempranillo, spanish rioja

sangiovese, italian

shiraz, australian

malbec, argentina

6.OZ GLASS OF WINE WHITE OR RED \$8

SANGRIA 6OZ GLASS \$8

TINTO DE VERANO \$8

RUM AND MANGO MOJITO \$8

NEGRONI MADE WITH RUM ,CAMPARI ,VERMOUTH \$8

SPANISH CALIMOCHO,RIOJA WINE AND COCA COLA \$8

MIMOSA MADE WITH CAVA \$8

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BEERS

CORONA \$6

MADRI \$6

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CLASSICO SPANISH COFFEE \$8

VIRGIN SANGRIA ,FRUIT,JUICE ON ICE \$8

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DRINKS 1.5 ,OZ \$8 EACH

CHOICE OF

RUM / TEQUILA / VODKA GIN / GRAPPA

3 OZ SHERRIES

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SOFT DRINKS \$4.00 // COFFEE \$4.00

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NEVER TOO EARLY TO START PLANNING

HAPPY HOUR PAELLA X2 = \$80

your party==[obj] party

[obj] 234 5858

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