

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 ASORTEED VEGETABLES \$8
 GRILLED SHRIMP WITH SPICY MANGO LIME COULIS: \$8
 =
 FRIED CALAMARI ALIOLI \$8
 =
 CHORIZO SAUSAGE FRIED WITH RED & WHITE ONIONS \$8
 =
PAELLA CHICKEN, VEGETABLES [PAELLA]. \$8
 =
PAELLA FRESH FISH AND VEGETABLES [PAELLA]. \$8
 =
 MOULES MARINIERE [MUSSELS] \$8
 =
 GRILLED SALMON WITH TARRAGON SAUCE \$8
 =
 RICOTTA RAVIOLI , VODKA CREAMY TOMATO SAUCE \$8
 =
 VEAL PARMIGIANA TOMATO SAUCE, FETTUCCHINE \$8
 =
 CHICKEN BREAST MARZALA SAUCE, FETTUCCHINE \$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

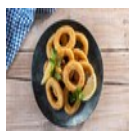
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DURING WINTER LICIOUS
 FROM JANUARY 30 TO FEBRUARY 12 /2026
 HAPPY HOUR MENU NO AVAILABLE

416 234 5858
info@casabarcelona.ca

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PRICES NO INCLUDE TAXES



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
 =====

CLASSICO SPANISH COFFEE \$8
 VIRGIN SANGRIA , FRUIT, JUICE ON ICE \$8
 =====

DRINKS 1.5 , OZ \$8 EACH
 CHOICE OF
 RUM / TEQUILA / VODKA GIN / GRAPPA
 3 OZ SHERRIES
 =====

SOFT DRINKS \$4.00 // COFFEE \$4.00
 =====

NEVER TOO EARLY TO START PLANNING

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HAPPY HOUR PAELLA X2 = \$80

your party == party
 234 5858

info@casabarcelona.ca

