

LUNCH MENU

FRIDAY SATURDAY AND SUNDAY ONLY FROM 11:30 TO 2:30

MENU #ONE= \$41

APPETIZER: FRIED CALAMARI A LA ROMANA [A SPAIN MUST EAT]
SERVED WITH HOME MADE GARLIC ALIOLI SAUCE

MAIN COURSE: PAELLA MADE WITH SHRIMPS,CALAMARI MUSSEL ,
FRESH FISH , FRESH VEGETABLES, SAFFRON RICE

DESSERT: HOME MADE CHURROS WITH CHOCOLATE

MENU # TWO = \$41

APPETIZER: [MARISCOS DE LA CASA BARCELONA }
SAUTEED SHRIMPS ,MUSSELS ,GARLIC,WHITE WINE

MAIN COURSE: [SALMON DEL ATLANTICO]GRILLED FRESH FILET SALMON ,
TOPPED WITH SAFFRON, GRILLED VEGETABLES, SAFFRON RICE

DESSERT: HOME MADE CREME CARAMEL

MENU #THREE= \$41

APPETIZER: PASTA RIGATONI WITH CHORIZO SAUSAGE,CREAM TOMATO SAUCE

MAIN COURSE: [CHURRASCO ALA PLANCHA] BEEF STEAK, TOPPED WITH
SHERRY SAUCE GLAZE , POTATOES

DESSERT: HOME MADE CHOCOLATE MOUSSE

BREAD AND TAPENADE \$5// SPANISH BRUSCHETTA \$8

BEVERAGES

Sangria 6oz \$10.00/ Negroni 4oz \$10.00. Morning Gloria 6oz \$10.00.

Spanish Coffee \$10.00

Regular Colombian Coffee \$4.00. Cappuccino\$5.00. Espresso \$3.50. Juices \$5.00

1/2 Litre Of Sangria Red or White = \$24 . \$ 3/4 Litre \$34

Pinot Grigio 6oz Glass =\$10 1/2 Litre \$24 . 3/4 Litre \$34

Spanish Red Wine 6 Oz Glass =\$10 1/2 Litre \$24 . 3/4 Litre \$34

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OUR REGULAR SPANISH MENU ALWAYS AVAILABLE