



BARcelona MENU

SOUPS | APPETIZERS | SALADS

Homemade Soup of the Day	10.5
Wild Mushroom Soup	13.5
Shrimp and Fish Ceviche with lime, cucumber, tomato, and avocado	11.5
Quenelle with Nantua sauce	8.5
Merguez lamb sausage	10.5
Saucisson de Lyon and Fingerling potatoes, shallot vinaigrette . .	9.5
Smoked Salmon Salad over organic greens with capers, red onion, tarragon and shallot dressing	13
Seasonal Baby Field-Greens Salad	9.5
Classic Caesar Salad	10.5

PASTA

Farfalle Pasta with fresh tomato and basil	18.5
Angel Hair Pasta with shrimp, fresh thyme and fresh tomato . .	22
Tagliatelle Pasta with fresh Chanterelles, lemon, arugula, and creme fraiche	20

ENTRÉES

Moules Frites - mussels, white wine and herbs, served with French fries	19.5
Sea Bass Escabeche with Anaheim peppers, onions, olives, tomatoes, herbs, and mussels	29
Crispy Chicken Paillard with Farfalle pasta and basil oil	23
Bernard's Sirloin Burger - fresh ground Sirloin on a Brioche bun, baby arugula, side of Tzatziki sauce	20
Harira Lentil Merguez lamb sausage with Fava beans, tomatoes, light saffron and Spanish spices	20
Steak Frites - aged New York 'Paveur' steak, green beans, fries, and Bordelais sauce	27
Cassoulet - classic lamb, sausage, duck and beans	20

SIDES

French Fried Shoestring Potatoes	6.5
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