



BARcelona MENU

5:30 pm until Close in the Bar and Bistro

Soups Appetizers Salads

Homemade Soup of the Day	10.50
Wild Mushroom Soup with Chives	13.50
Shrimp & Fish Ceviche with Lime, Cucumber, Tomato, Avocado	11.00
Quenelle with Nantua Sauce	8.50
Merguez Lamb Sausage with Arugula, Cucumber, Lamb Jus	10.50
Sausage and Fingerling Potatoes	9.50
with Lyon Sausage, Shallot and Parsley Vinaigrette	
Smoked Salmon Salad over Organic Greens with Capers	13.00
Red Onion, Tarragon and Shallot Dressing	
Classic Caesar Salad	10.50
Seasonal Baby Greens Salad with House Dressing	9.50
Wedge Salad with Caramelized pecans, Bacon, Dried Apricot	9.50
with Maytag Blue Cheese Dressing	

Pasta Selections

Farfalle Pasta with Fresh Basil & Tomatoes	18.50
Tagliatelle Pasta with Fresh Chanterelle Mushrooms, Lemon	20.00
Arugula & Crème Fraiche	
Angel Hair Pasta with Shrimp with Tomatoes and Fresh Thyme	22.00
Short Rib Ravioli Cabernet Reduction, Truffle Essence	19.75
Cremini and Chanterelle Mushrooms	

Entrees

Moule Frites Mussels, White Wine and Herbs, with French Fries	19.50
Escabeche Sea Bass with Anaheim peppers, Onions, Olives	29.00
Tomatoes, Herbs, and Mussels	
Crispy Chicken Paillard with Farfalle Pasta & Basil Oil	23.00
Bernard's Sirloin Burger Freshly Ground Sirloin on Brioche	20.00
Baby Arugula and Cucumber Tzatziki	
Chef Regulo's Meatloaf with Mashed Potatoes, Garden	19.50
Vegetables, Fresh Herbs and Natural Jus	
Steak Frites Aged New York "Paveur" Steak, Green Beans	27.00
French Fries and Bordelaise Sauce	
Cassoulet Classic Lamb, Sausage, Duck and Beans	20.00
Sauteed Calf's Liver Creamy Mashed Potatoes, Maplewood Bacon	25.00
Jean Banchet Vinegar Sauce	
California Sand Dabs Mashed Potatoes, Capers, Beurre Blanc	24.00
Merguez Sausages over Cucumber, Arugula, with Lamb Jus	19.50

Sides

French Fried Shoestring Potatoes	6.50
Freshly Made Creamy Mashed Potatoes	7.00