

TAPAS PINTXOS MENU



TAPAS FRIAS

Cold Tapas

Olives Arbequines <i>Arbequina Olives</i>	\$2.00
Manchego Con Membrillo <i>Manchego cheese served with quince paste</i>	\$6.50
Gaspatxo <i>Cold veggie soup with tomato, red pepper, garlic, and crumbled bread</i>	\$3.50
Boquerones en Vinagre <i>White anchovies served in vinegar</i>	\$5.75

TAPAS CALIENTES

Hot Tapas

Escalivada con Queso de cabra <i>Red and green bell peppers, eggplant and tomato are grilled, then sliced and topped with a garlic dressing and goat cheese.</i>	\$7.50
Tortilla de patatas <i>Spanish potato and onion omelette served with tomato bread.</i>	\$8.00
Pulpo a la Gallega <i>Galician style octopus with olive oil and sweet red pepper.</i>	\$8.50
Patatas Bravas <i>Fried potato dices served with spicy tomato sauce and allioli</i>	\$2.75
Gambas Ajillo <i>Prawns sauteed with garlic and parsley</i>	\$6.50
Croquetas <i>Delicate fried pieces of bechamel sauce and jamon</i>	\$1.75 (each)
Tigres Con Tomato <i>Mussels with hot tomato sauce.</i>	\$6.00 (9)
Txistorra <i>Basque sausage</i>	\$11.00

PINTXOS FRIOS

Cold Pintxos

Jilda	\$1.75
<i>Pickled piparras, olive, baby onions, baby cucumbers, guindilla, pickled Pepper and boqueron</i>	
Txaca	\$2.25
<i>Crab, mayonnaise, red pepper , egg topped with Salmon eggs</i>	
Mousse Queso Azul	\$2.00
<i>Blue cheese cream over minced walnuts</i>	
Cabra Con Piquillo	\$2.75
<i>Goat cheese, anchovie and piquillo pepper</i>	
Cuenco de Foie	\$4.25
<i>Foie served over apple sauce</i>	
Bonito	\$2.75
<i>Bonito del norte, mayonnaise,red pepper ,egg topped with a prawn</i>	

PINTXOS CALIENTES

Hot Pintxos

Brocheta Pulpo	\$1.90
<i>Octopus with olive oil, potato and sweet red pepper.</i>	
Tortilla Patatas	\$ 2.25
<i>Spanish potato and onion omelette served with tomato bread.</i>	
Champiñón	\$2.50
<i>Mushroom, caramelized onions and jamon</i>	
Txistorra	\$3.00
<i>Basque sausage</i>	

Ensaladas

Salads

Ensalada Ormaetxea **\$6.50**
Tomatoes, onions, pine nuts, garlic olive oil and balsamic vinegar.

Ensalada Barcelona **\$5.50**
Mixed greens, tomato, onion, peppers, cucumber, manzanilla olives, olive oil and balsamic vinegar.

Soupe

Sopa

Sopa del dia **\$3.50**
Soup of the day

Postres

Dessert

Crema catalana **\$4.25**
*Crema de Sant Josep, is the Catalan version of crème brûlée
The custard is flavoured with lemon and cinnamon.*

Tarta de Santiago **\$4.50**
*Almond pie filling principally consists of ground almonds, eggs and sugar.
The top of the pie is usually decorated with powdered sugar, masked by an
imprint of the Saint James cross*

Flan **\$3.50**
*Baked dish that is made primarily of eggs and milk and cream in a pastry
crust.*

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