



# BARCELLA

— cafe bar dining —



## TAPAS

<b>Pan Con Tomato</b> - rye sour <u>w</u> tomato, garlic & olive oil (V)	7.90
<b>Flash Fried Paprika Calamari</b> - <u>w</u> aioli	9.90
<b>Spanish Meatballs (4)</b> - <u>w</u> housemade spicy tomato sauce (GF)	10.90
<b>Jamon Serrano Bruschetta</b> - <u>w</u> salsa verde on rye sour	11.90
<b>Croquetas of the Day (4)</b> - <u>w</u> aioli	9.90
<b>Soup of the Day</b> - <u>w</u> toasted bread (V)	8.50
<b>Flaming Chorizo</b>	9.90
<b>Olives</b> - marinated or chilli or large green (V)	6.00
<b>Plato Espanol</b>	25.90
- mixed platter <u>w</u> olives, meatballs, croquettes, paprika calamari, spicy chorizo, roasted peppers, rye sour & dip	

## PAELLAS (GF)

	<b>For 1 / For 2</b>
<b>Barcella Paella</b>	22.90 / 42.90
- mussels, scallop, prawns & squid	
<b>Chorizo &amp; Chicken Paella</b>	20.90 / 38.90
- green peas & cherry tomatoes	
<b>Vegetarian Paella (V)</b>	19.90 / 36.90
- capsicum, zucchini, mushrooms, tomatoes & green peas	
<b>Braised Lamb Paella</b>	21.90 / 40.90
- mushrooms, tomatoes, green peas & jalapenos	

## PIZZAS

<b>Vegetarian (V)</b>	18.50
- onion, olives, corn, mushrooms, sundried tomatoes on a napolitana base	
<b>Spanish Chicken &amp; Jamon</b>	20.90
- jalapenos, onion, tomatoes	
<b>Smoked Turkey &amp; Chorizo</b>	20.90
- red peppers, olives on a napolitana base	
<b>Gluten free</b>	+3.00

## PASTAS

<b>Lamb Ragout Fettucini</b>	19.90
- field mushrooms, house sauce	
<b>Fettucini Carbonara</b>	18.90
- bacon, garlic, shallots in cream sauce	
<b>Spaghetti Marinara</b>	22.90
- seasonal seafood in housemade spicy sauce	
<b>Spanish Meatballs on Spaghetti</b> - house sauce	17.90
<b>Spinach &amp; Ricotta Ravioli (V)</b>	18.90
- in pumpkin sauce <u>w</u> sundried tomatoes	
<b>Beef Lasagne</b> - chips & house salad	23.90
<b>Add: chorizo, calamari or chicken</b>	+5.00
<b>Gluten free</b>	+3.00

## PLATO

<b>Slow Cooked Lamb Shoulder (GF)</b>	27.90
- <u>w</u> house sauce, roast vegetables, green beans	
<b>Grilled Atlantic Salmon (GF)</b>	29.90
- <u>w</u> lemon beurre blanc, asparagus, gratin of potato & jamon	
<b>Nolans Big Rump - MSA (300gm)</b>	27.50
- pimento dusted, choice of roast vegetables or chips & salad, choice of pepper, mushroom, red wine jus	
<b>Pollo Rollos (GF)</b>	27.90
- chicken breast <u>w</u> fetta & salsa verde, sweet potato mash, spinach, mostaza & sage butter sauce	
<b>Roasted Stuffed Pepper (V)</b>	23.90
- zucchini, mushrooms, tomatoes, green peas & saffron rice, <u>w</u> sweet potato thins & side salad	

## SALADS

<b>Caesar</b>	16.90
- baby cos, bacon, croutons, parmesan, boiled egg, anchovies	
<b>Roast Vegetable (V, GF)</b>	15.50
- rocket, chick peas, fetta	
<b>Valencia Grilled Chicken (GF)</b>	17.90
- olives, orange, onion, tomatoes, almond flakes	
<b>Salt &amp; Paprika Calamari</b>	17.90
- leaves, carrots, sprouts, radish, mahonesa	

## SIDES

<b>Thick Cut Chips</b> - <u>w</u> tomato sauce	7.90
<b>Wedges</b> - <u>w</u> sweet chilli & sour cream	9.90
<b>Sweet Potato Chips</b> - <u>w</u> balsamic glaze	9.90
<b>Gratin of potato, Jamon Serrano</b>	8.90
<b>Side Salad</b>	6.00

## KIDS MEALS (under 12 only)

<b>Ham, Cheese &amp; Pineapple Pizza</b>	8.00
<b>Chicken Nuggets &amp; Chips</b>	8.00
<b>Fish &amp; Chips</b>	10.50
<b>Spaghetti Bolognese</b>	9.00

## HOUSE DESSERTS

<b>Churros</b> - <u>w</u> dipping milk chocolate	10.90
<b>Melting Chocolate Sphere</b> - <u>w</u> ice-cream	11.90
<b>Creme Catalana (Creme Brulee)</b>	9.90
<b>Sizzling Brownie</b> - <u>w</u> ice-cream	10.90
<b>Kids Sundae</b>	6.90
- ice-cream, marshmallows, topping, hundreds & thousands	

Please see our display cabinet for today's selection of fresh cakes & slices.

Not all ingredients are listed, please advise our staff of any allergies / dietary requirements. Our kitchen processes foods that contain allergens such as gluten & nuts.

V = Vegetarian GF = Gluten Free





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## What is a Paella?

*The rice dish Paella originated in Valencia; the name coming from the round shallow pan with two handles “La Paella”. What sets paella apart from just about every other rice dish is the beautiful crust that forms on the bottom.*

*This much loved dish, originally a poor man’s meal, has developed into one of Spain’s most popular dishes. Recipe variations are unique to different provinces with the men gathering around the large pans and taking much pride in the preparation and cooking.*

**La bienvenida a Barcella!**

**Welcome to Barcella.**

