



BARCELLA

— cafe bar dining —

TAPAS

Pan Con Tomate (V) - <i>w tomato, garlic & olive oil</i>	7.90
Olives & Bread (V) - <i>marinated or chilli or large green</i>	8.90
Garlic & Cheese Flatbread	8.90
Flash Fried Paprika Calamari - <i>w aioli</i>	9.90
Spanish Meatballs (4) - <i>w housemade spicy tomato sauce</i>	10.90
Jamon Serrano Bruschetta - <i>w salsa verde on rye sour</i>	11.90
Croquetas of the Day (4) - <i>w aioli</i>	9.90
Soup of the Day (V) - <i>w toasted bread</i>	8.50
Flaming Chorizo	9.90
Plato Espanol	25.90
<i>- mixed platter w olives, meatballs, croquettes, paprika calamari, spicy chorizo, roasted peppers, rye sour & dip</i>	

PAELLAS (GF)

	For 1 / For 2
Seafood Paella	22.90 / 42.90
<i>- mussels, scallop, prawns & squid</i>	
Chorizo & Chicken Paella	20.90 / 38.90
<i>- green peas & cherry tomatoes</i>	
Vegetarian Paella (V)	19.90 / 36.90
<i>- capsicum, zucchini, mushrooms, tomatoes & green peas</i>	
Braised Lamb Paella	21.90 / 40.90
<i>- mushrooms, tomatoes, green peas & jalapenos</i>	
Paella De Carne	21.90 / 40.90
<i>- beef, chicken, bacon</i>	

PIZZAS

Pepperoni	16.90
<i>- on a napolitana base</i>	
Vegetarian (V)	18.50
<i>- onion, olives, corn, mushrooms, sundried tomatoes on a napolitana base</i>	
Supreme	19.90
<i>- pepperoni, roasted peppers, ham, mushrooms, pineapple</i>	
Spanish Chicken & Jamon	20.90
<i>- jalapenos, onion, tomatoes</i>	
Smoked Turkey & Chorizo	20.90
<i>- red peppers, olives on a napolitana base</i>	
Mediterranean Pizza	20.90
<i>- lamb, haloumi, sun-dried tomatoes, olives, peppers</i>	
Gluten free	+3.00

PASTAS

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

RISOTTOS (GF)

Chicken & Pumpkin	19.90
<i>- sautéed w herbs, garlic & onion on a creamy base</i>	
Marinara	22.90
<i>- seasonal seafood sautéed w garlic & onion on a napolitana base</i>	
Mushroom & Asparagus	18.90
<i>- sautéed w garlic & onion on a creamy base</i>	

PLATO

Slow Cooked Lamb Shoulder (GF)	27.90
<i>- w house sauce, roast vegetables, green beans</i>	
Grilled Atlantic Salmon (GF)	29.90
<i>- w lemon beurre blanc, asparagus, gratin of potato & jamon</i>	
Big Rump - MSA (300gm)	27.50
<i>- pimento dusted, choice of roast vegetables or chips & salad, choice of pepper, mushroom, red wine jus</i>	
Pollo Rollos (GF)	27.90
<i>- chicken breast w fetta & salsa verde, sweet potato mash, spinach, mostaza & sage butter sauce</i>	
Spicy Seafood Hotpot	29.90
<i>- prawns, mussels, scallops, squid in a homemade tomato sauce w toasted rustic bread</i>	

SALADS

Caesar	17.50
<i>- baby cos, bacon, croutons, parmesan, boiled egg, anchovies</i>	
Add Chicken	+5.00
Roast Vegetable (V, GF)	15.50
<i>- rocket, chick peas, fetta</i>	
Valencia Grilled Chicken (GF)	17.90
<i>- olives, orange, onion, tomatoes, almond flakes</i>	
Salt & Paprika Calamari	17.90
<i>- leaves, carrots, sprouts, radish, mahonesa</i>	
Mediterranean Lamb	19.90
<i>- haloumi, peppers, olives, sun-dried tomatoes</i>	

SIDES

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

KIDS MEALS (under 12 only)

Ham, Cheese & Pineapple Pizza	8.00
Chicken Nuggets & Chips	8.00
Fish & Chips	10.50
Spaghetti Bolognaise	9.00

HOUSE DESSERTS

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

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.

