

BARÇA



LUNCH

Geniet tijdens de lunch van onze lunch en tapaskaart. Kleine tapas gerechtjes om te delen gerechten worden uitgeserveerd wanneer ze klaar zijn.

Allergie? Vraag naar de allergenenkaart.

VEGETARISCH
VEGANISTISCH
DIT GERECHT KUNNEN WIJ
VEGANISTISCH MAKEN
BARÇA'S FAVORIET

WEBSITE
INSTAGRAM
FACEBOOK

During lunch time you can enjoy our lunch and tapas menu. Smaller tapas dishes to share plates are served when they are ready.

Allergy? Please ask for the allergen menu.

VEGETARIAN
VEGAN
WE CAN MAKE THIS
DISH VEGAN
BARÇAS FAVORITE

barca.nl
barca_amsterdam
barcanl

LUNCH

EGGS AVOCADO ✓	12,5	poached eggs avocado cream tomato bread
EGGS BENEDICT	13,5	poached eggs bacon hollandaise sauce bread
EGGS ROYAL	15	poached eggs smoked salmon hollandaise sauce bread
ENSALADA DE POLLO	17,5	chicken salad little gem manchego cherry tomato walnuts
SOPA DE CALABAZA	8,5	pumpkin soup chorizo parsley oil pumpkin seeds
ENSALADA DE INVIERNO ✓	16,5	pumpkin salad roasted butternut squash zucchini goat cheese balsamic dressing
POLLO BIKINI SANDWICH	12,5	pan cristal chicken cajun tomato aioli
SALMÓN BIKINI SANDWICH	15	pan cristal smoked salmon truffle mayonnaise
STEAK BIKINI SANDWICH	17,5	pan cristal steak (120gr) lettuce caramelized onion tomato chimichurri
SPANISH GRILLED SANDWICH	9,5	bread manchego serrano ham bravas sauce
BARÇA HAMBURGUESA	16,5	beef burger (130gr) lettuce onion compote manchego sobrasado mayonnaise

LA BODEGA

ACEITUNAS ✓✓	4,5	house marinated olives
♥ PAN CON AIOLI ✓	5,5	bread aioli
PAN CRISTAL CON TOMATE ✓✓	6	toasted bread tomato
TABLA DE EMBUTIDOS	11,5	cured meat selection: fuet chorizo salchichón
TABLA DE QUESOS ✓	14,5	cheese selection: mahon manchego idiazabal azul
EMBUTIDOS Y QUESOS	15,5	cured meat selection cheese selection
♥ JAMÓN IBÉRICO	21,5	100% Ibérico ham hand cut

FROM THE GARDEN

PIMIENTOS DE PADRÓN ✓✓	8	padrón peppers cashew nuts
BURRATA ✓	14	eggplant- tomato salsa pane carasau
PATATAS BRAVAS ✓*	6	potatoes spicy tomato sauce aioli
TORTILLA DE PATATAS ✓	8	potato omelet aioli
♥ CALABAZA HUMMUS ✓✓	11	pumpkin ginger smoked almond
COLIFLOR ASADO ✓✓	10,5	roasted cauliflower mojo verde
MINI VEGGIE BURGERS ✓	12,5	chickpea burger tzatziki

FROM THE SEA

♥ TACO DE GAMBAS	14	prawns avocado cream crispy onion
SALMÓN AHUMADO	13,5	smoked salmon salsa verde horseradish crème crostini
LUBINA (130G)	15	seabass filet carrot lentils carrot chips
GAMBAS AL AJILLO	14,5	prawns garlic oil chili
CALAMARES	10,5	deep fried calamari aioli
MUSSELS CON CHORIZO	11	mussels chorizo white wine
♥ PAELLA DE MARISCOS	32,5	rice mussels calamari prawns aioli

Our paella is prepared in the traditional Spanish way.
The rice is a thin layer and has a bite.

FROM THE LAND

ALBÓNDIGAS	10	meatballs tomato sauce cinnamon
PULLED PORK TACOS	13,5	pulled pork guacamole pickled onion cilantro
CHORIZO	11	chorizo onion red wine sauce
♥ STEAK (180 GR)	21,5	wild mushroom celeriac- chorizo cream parsley oil
ALITAS DE POLLO	10,5	house marinated chicken wings
MINI BEEF BURGERS	13,5	beef lettuce tomato kimchi mayonaise manchego whiskey bacon
♥ TORTILLA CON CHORIZO	9	traditional potato omelet aioli chorizo
SOPA DE CALABAZA	8,5	pumpkin soup chorizo parsley oil pumpkin seeds

DESSERTS

♥ TARTA DE QUESO	8,5	homemade Basque cheesecake
CREMA CATALANA	8	Spanish crème brûlée
HANGOP	8	hangop crumble mixed berries
BROWNIE DE CHOCOLATE	8,5	chocolate brownie sea salt crème anglaise