

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

GAZPACHO CLASICO ✓✓	8	tomato cucumber bell pepper crostini
EGGS AVOCADO ✓	12,5	poached eggs avocado 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
ENSALADA DE VERANO ✓*	16,5	mixed greens shaved carrot almonds mint goat cheese tomato dressing
POLLO BIKINI SANDWICH	13,5	pan cristal chicken cajun tomato aioli
SALMÓN BIKINI SANDWICH	16,5	pan cristal smoked salmon truffle mayonnaise
♥ STEAK BIKINI SANDWICH	17,5	pan cristal steak (120gr) lettuce caramelized onion tomato chimichurri
♥ BARÇA GRILLED SANDWICH	9,5	pan cristal chorizo cheese jalapeño aioli
BARÇA HAMBURGUESA	16,5	beef burger (130gr) lettuce onion compote manchego siracha mayonnaise

BARÇA

LA BODEGA

ACEITUNAS ✓✓	4,5	house marinated olives
♥ PAN CON AIOLI ✓	5,5	bread aioli
PAN CRISTAL CON TOMATE ✓✓	6	toasted bread tomato
NACHOS CON GUACAMOLE DIP ✓✓	8,5	nacho chips guacamole dip
TABLA DE EMBUTIDOS	11,5	cured meat selection: lomo 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	24,5	100% Ibérico ham hand cut

FROM THE GARDEN

GAZPACHO CLASICO ✓✓	8	tomato cucumber bell pepper crostini
PIMIENTOS DE PADRÓN ✓✓	9	padrón peppers cashew nuts
♥ BURRATA ✓	15	eggplant- tomato salsa pane carasau
PATATAS BRAVAS ✓*	7,5	potatoes spicy tomato sauce aioli
TORTILLA DE PATATAS ✓	14,5	potato omelet aioli
♥ HUMMUS DE PIMIENTO ROJO ✓	11	bell pepper chickpea smoked almonds tortilla chips
COLIFLOR ASADO ✓✓	10,5	roasted cauliflower mojo verde
MINI VEGGIE BURGERS ✓	12,5	chickpea burger tzatziki

FROM THE SEA

TOSTADAS DE ATÚN	14,5	crispy corn tortilla avocado crème tuna tataki sesame dressing
♥ CEVICHE DE LUBINA	14,5	seabass tomato- jalapeño dressing margarita dressing
♥ PULPO CON ROMESCO	19,5	grilled octopus spring onion romesco sauce
GAMBAS AL AJILLO	14,5	prawns garlic oil chili
CALAMARES	11	deep fried calamari kimchi mayonnaise
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	13,5	meatballs tomato sauce chives
♥ PULLED PORK TACOS	13,5	pulled pork guacamole pickled onion cilantro
CHORIZO	11	chorizo onion red wine sauce
COSTILLAS DE CERDO	13,5	pork ribs sweet BBQ sauce sesame seeds
♥ STEAK (180 GR)	24,5	grilled asparagus cherry tomato salsa
ALITAS DE POLLO	11,5	house marinated chicken wings
MINI BEEF BURGERS	13,5	beef lettuce tomato kimchi mayonnaise manchego whiskey bacon
TORTILLA CON CHORIZO	9,5	traditional potato omelet aioli chorizo

DESSERTS

♥ TARTA DE QUESO	8,5	homemade Basque cheesecake
CREMA CATALANA	8	Spanish crème brûlée
♥ CREAMY COCONUT	8,5	mascarpone foam coconut ice cream crispy coconut
TRIO DE SORBET	9,5	3 scoops of seasonal ice-cream