

# PLATTER

MENU



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## SELECTIONS

### COLD

#### CHEF'S CHARCUTERIE | \$13/PP

A selection of Artisan Cured Meats and Cheeses with an assortment of Fruits Nuts and House made Pickles served with Crostini's and Fresh Bread

#### VEGETABLE CRUDITE | \$10/PP

An Assortment of Local Farm Fresh Veggies

#### MEDITERRANEAN HUMMUS TRIO | \$7/PP

Roasted Red Pepper Hummus, Carrot Hummus, and a Lemon Garlic Hummus served with Crostini

#### FRESH FRUIT PLATTER | \$10/PP

Fresh cut Seasonal Fruits with a side of Greek Honey Yogurt for dipping

#### BARCELONA'S CHURROS | \$15/Dozen

Barcelona's House Made Churros with a warm Dolce Leche and Chocolate Hazelnut dip  
\$15 per dozen

#### Petit Fours | \$60/Dozen

Assortment of mini Pastries

### HOT

#### BARCELONA'S PARTY PEALLA | \$149

Our Signature Bomba Rice made crispy on the bottom topped with Fresh Mussels Shrimp Calmari Blackened Chicken Green Beans and Pickled Fresno peppers

#### CHICKEN SLAMMER | \$6/PP

Buttermilk fried Chicken, Bacon shredded Lettuce with a Gochugang Aioli and house Ranch on a Brioche Slider Bun topped with a House Pickle

#### SPANISH SLAMMER | \$5/PP

House made BBQ Pulled Pork and Apple Slaw topped with Manchego Cheese Salsa Verde and Garlic Aioli on a Brioche Slider Bun

#### WESTERN SLAMMER | \$5/PP

In house Braised Short Rib with Crispy Onions sauteed Mushrooms and Applewood Smoked Cheddar on a Brioche Slider Bun

#### MEDITERRANEAN RIBS | \$46/Dozen

In House Braised Pork Ribs in a House Made Santorini Spice Blend

#### BARCA WINGS | \$22/Dozen

Your choice of Flavour; Salt and Pepper Hot Cajun or Sticky Chili

#### ROASTED CAULIFLOWER | \$38/Dozen

Roasted Cauliflower in a House Made Sumac Tahini Ranch, Fragrant Pistou topped with toasted Pepitas and Pomegranate seeds

