



T A P A S

SASKATOON BERRY BAKED BRIE | 19 ★

DOUBLE CREAM BAKED BRIE | PICKLED SASKATOON BERRIES | COULIS | TOASTED MARCONA ALMONDS | SOURDOUGH CROSTINI

LOBSTER RAVIOLI | 19

BUTTERNUT SQUASH RAVIOLI | BUTTER POACHED LOBSTER | CRISPY CAJUN SHRIMP | SAFFRON LOBSTER CREAM SAUCE

HARISSA CHICKEN SPRING ROLL | 17 ★

LEMON HERB CHICKEN | HARISSA HONEY MARINATED CABBAGE | CRISPY FRIED SPRING ROLL | SPICED LEMON YOGURT DRIZZLE | MANGO CREMA

PRAWNS HABANERO | 19 ★

CRISPY TEMPURA | HONEY HABANERO DRIZZLE | ANISE SOY | TOASTED SESAME SEEDS

CAULIFLOWER | 19

FRESH POMEGRANATE | HOUSE RANCH | PISTOU VERDE | PEPITAS

PARMESAN TRUFFLE FRITES | 14

AGED SHERRY GRANA PADANO | AIOLI

WINGS BY THE LB | 17

FRANKS HOT | STICKY CHILI | CAJUN | S & P | HONEY HABANERO

BRUSSELS | 16

ROASTED JALAPENO CREAM | CRUSHED PEPITAS | CURRY OIL | MANCHEGO | LEMON

GREEK PORK RIBS | 21

SLOW BRAISED | SANTORINI SPICES | SALSA VERDE | MOJO ROJO SAUCE

CALAMARI VALENTINA | 18 ★

CHEF'S SPICED MARINARA | VALENTINA CREMA | PICO DE GALLO

VEAL BOMBA | 21

STUFFED MOZZARELLA & GOAT CHEESE VEAL MEATBALLS | SAN MARZANO TOMATO SAUCE | CRISPY GARLIC ROSEMARY FLATBREAD

GARLIC CHEESE POPPERS | 15

00" PIZZA DOUGH | FIOR DE LATTE | GRANA PADANO | CHARDONNAY GARLIC BUTTER | SAN MARZANO TOMATO SAUCE

HOUSE FOCACCIA | 5

ACCOMPANIED BY SPANISH EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC

K E T T L E N ' G R E E N S

CHEF'S CUP OF SOUP | 6.25

MADE FROM SCRATCH DAILY

CHEF'S BOWL OF SOUP | 11.75

MADE FROM SCRATCH DAILY | FRESH HOUSE MADE FOCACCIA

CHEF'S CAESAR | 18

CRISPY CHORIZO | ROMAINE HEARTS | ROASTED GARLIC | GRATED MANCHEGO | FOCACCIA

ALBERTA GREENS | 19.75

LYALTA GARDENS MIXED GREENS | FARRO | AVOCADO | MANGO | SMOKED GOUDA | PEPITAS | LEMON DIJON VINAIGRETTE

TUSCAN KALE | 18

TUSCAN BLACK KALE | ROASTED BEETS | SPICED CANDIED WALNUTS | BARTLETTE PEAR VINAIGRETTE | GOAT CHEESE

A D D - O N S

GRILLED CHICKEN 7.00 | BLACKENED CHICKEN 8.00 | SEARED STEELHEAD TROUT 10.00 | PAPIKA PRAWNS 13.00 | AAA HANGER STEAK 13.00

P I Z Z A B A R

SOPPRESSATA & PEAR | 26 ★

00" THIN CRUST | CALABRESE SOPPRESSATA | APPLEWOOD CHEDDAR | FRESH MOZZARELLA | HOT HONEY DRIZZLE | COMPRESSED SPICED PEAR

MARGHERITA | 19.75

00" THIN CRUST | SOUS VIDE HEIRLOOM TOMATOES | FIOR DE LATTE CHEESE | FRESH BASIL

ITALIA PIE | 26

00" THIN CRUST | CAPICOLA | SPICY SALAMI | MORTADELLA | SAN MARZANO TOMATO SAUCE

TRUFFLE MUSHROOM | 24.75

00" THIN CRUST | PORTOBELLO | SHITAKE | ROASTED SHALLOTS | TRUFFLED ARUGULA

EL CLASSICO | 26

00" THIN CRUST | WORLD FAMOUS EZZO PEPPERONI | AGED GRANA PADANO | PEPPERONCINI'S

★ -- BARCELONA SIGNATURE DISH



GLUTEN FREE



VEGETARIAN

PLEASE CONSULT WITH YOUR SERVER FOR VEGAN AND CELIAC REQUESTS

THIS MENU IS NOT POSSIBLE WITHOUT ALBERTA FARMERS

BAKERY

GRILLED CHEESE 2.0 | 20 ★

MANCHEGO | DOUBLE BRIE | APPLEWOOD CHEDDAR | LOCAL MOZZARELLA | ROASTED PEAR | CHEF'S CHORIZO | CARAMELIZED ONION

STK SANDWICH | 32

AAA ALBERTA FLAT IRON STK | SOURDOUGH | L&P AIOLI | CRISPY KALE

MESSI BURGER | 20.75

8 OZ WAGYU & CHORIZO | CRISPY SPANISH ONION | MANCHEGO

WAGYU BURGER | 20.75

ROASTED JALAPENO CREAM | CRUSHED PEPITAS | CURRY OIL | MANCHEGO | LEMON

BRICK CHICKEN LETTUCE WRAPS | 19.75 ③

FIRE ROASTED SPICED CHICKEN | BEET DAIKON & CARROT SLAW | FRESH AVOCADO | CHEF'S TATZIKI | FRESNO VINAIGRETTE | *NO CHOICE OF SIDE*

CLUB BARCA | 21 ★

BLACKENED CHICKEN | GOCHUJANG AIOLI | ROASTED TOMATOES | CAJUN BACON | HOUSE RANCH

CHOICE OF

HOME CUT FRIES | CHEF'S SOUP | CAESAR SALAD

UPGRADES | 2.25

KALE SALAD | SPICY FRIES | PARMESAN TRUFFLE FRITES

PAELLA

SEAFOOD PAELLA | 29.75 ③ ★

FRESH PEI MUSSELS | TENDER CALAMARI | PAPRIKA PRAWNS | CHORIZO | BOMBA RICE

BLUNCH PAELLA | 26 ③

CRUMBLLED CHORIZO | CAJUN BACON | FRIED EGGS | BOMBA RICE

STK & SHRIMP PAELLA | 35 ③

AAA ALBERTA STK | CRUMBLLED CHORIZO | PAPRIKA PRAWNS | CRISPY BRUSSELS | BOMBA RICE

BLACKENED CHICKEN PAELLA | 29 ③

BLACKENED CHICKEN | CRUMBLLED CHORIZO | LEMON GRILLED ASPARAGUS | FRESNOS | BOMBA RICE

CHEF'S PARTY PAELLA | 149 ③ ★

PAPRIKA PRAWNS | CAJUN CHICKEN | FRESH PEI MUSSELS | TENDER BABY CALAMARI | CHORIZO | BOMBA RICE

** FEEDS 4-6 GUESTS **

CHEF'S CORNER

AAA ALBERTA STK & FRITES | 49

7 OZ FILET | BRANDIED DIJON PEPPERCORN SAUCE | PARMESAN TRUFFLE FRITES | ROASTED VEGETABLES

PARMESAN CHICKEN | 30 ★

SAN MARZANO TOMATO SAUCE | FIOR DE LATTE | CHEF'S ALMOND PESTO BUCATINI

MEATBALLS & BUCATINI | 33

STUFFED MOZZARELLA & GOAT CHEESE VEAL MEATBALLS | SAN MARZANO TOMATO SAUCE | AGED PARMESAN | CHEF'S ALMOND PESTO

MANGIA | 32

PARMESAN CHICKEN | STUFFED MOZZARELLA & GOAT CHEESE VEAL MEATBALLS | CHEF'S ALMOND PESTO

AAA SHORT RIB | 34

PARSNIP PUREE | ROASTED VEGETABLES | CHIVE CREME FRAICHE

STEELHEAD TROUT | 29

PAN SEARED FRESH TROUT FILET | ROASTED VEGETABLES | CHIVE CREME FRAICHE

MUSSELS & CHORIZO | 23 ★

FRESH PEI MUSSELS | WHITE WINE | OVEN DRIED TOMATOES | SPICY CHORIZO | PERNOD | CHOICE OF CHEF'S FOCACCIA OR FRITES

** BUCATINI PASTA IS MADE FRESH IN-HOUSE**

FINALE

CHURROS | 7 ★

BARCELONA DOUGHNUT | TOPPED WITH CINNAMON SUGAR | HAZELNUT CHOCOLATE & DULCE DE LECHE DIPPING SAUCE

★ LOCALLY OWNED AND OPERATED ★

