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Dinner Menu



Appetizer

✿ **The best hummus in Charlotte 6.50**

Traditional mediterranean hummus served with warm pita and olives

✿ **Serrano Ham 6.50**

Thin sliced mountain ham imported from Catalonia, with authentic spanish bread

✿ **Tostada de Roses 6.95**

Thin sliced tomato, roasted red peppers, anchovies and goat cheese avocado spread baked on a pita

✿ **Marinated Olives 4.95**

nice mix of savory olives to share

✿ **Pa amb Tomàquet 3.50**

Catalan tradition, Tomato and garlic rubbed on a baguette toasted with olive oil

✿ **Tortilla Española 4.50**

spanish Potato omelette.

Sandwiches

✿ **Philly Bistec Queso (Cheese Steak) 5.50**

Philly, watch out! This is the Barcelona version of philly cheesesteak beef, carmelized onions and provolone on a spanish hoagie roll

✿ **Philly Veggie or Chicken 5.45**

our philly cheesesteak made with chicken or veggies

✿ **Catalunya Burger 6.95**

thick prime beef burger with allioli, tomato and lettuce on a fresly baked spanish kaiser roll with homemade potato chips

✿ **Prime Burger 6.50**

prime beef burger, provolone, catalan mushrooms and carmelized onions on our fresh baked spanish kaiser roll with homemade potato chips

Entrees

*Layers of potato, carmelized onions,
and garlic*



***Chorizo & Manchego Plate 5.25**

*chorizo, manchego cheese, olives, roasted
peppers, tomato & garlic toast*

***Chorizo al Horno 5.25**

*Fresh Chorizo lightly sauteed
with red wine, served with
manchego cheese and bread*

***Escalivada 3.25**

*Fresh vegetables roasted
on an open flame with olive oil
parsley and garlic*

***Homemade Chips 1.50**

*Our own homemade potato chips
served with alioli*

***Surtiddo Plate 5.25**

*Choose 4 of our side items
from our menu or deli case*

***Champinones al Ajillo Catalana 3.25**

a unique treat!

*Fresh mushrooms cooked with
lots of garlic and parsey*

***Mejilliones Marinara 7.95**

*Mussels in tomato, garlic
and white wine*



***Gambas al Ajillo 6.25**

shrimp in garlic sauce



***Paella Valenciana \$13.95**

*shrimp, mussels, clams, tilapia
and authentic chorizo,
cooked w/ tomato, peppers & onions
served mediterranean fisherman style
over saffron rice
Served with Dry rice or with demi glace*

***Paella de Vegetales \$11.25**

*For veggie lovers -
Large chunks of fresh seasonal
vegetables fire roasted
& served over our saffron rice*

***Salmon Cakes \$12.95**

*Homemade salmon cakes with
remoulade fresh vegetables
and baked sweet potato*

***Tilapia Azure \$12.50**

*Tilapia sauteed in a fresh lemon caper sauce.
w/ saffron rice & black beans*

***Homemade Lasagna 10.95**

*Homemade vegetable or meat lasagna
side salad with feta vinaigrette and bread*

***Pasta Villanova 12.95**

*Penne Pasta lightly sauteed with shrimp,
light roasted pepper, tomato sauce & salad*

✿ **Alcachofas con Jamón 4.95**
*marinated artichokes cooked
with serrano ham*

✿ **Fra Diablo 8.50**
*fried calamari in a spicy pepper mix
or garlic sauce served with marinara*

✿ **Piera 6.95**
*Tomato, fresh mozzarella and fresh basil with
olive oil baked on pita*

✿ **Fresh Manchego 3.95**
*Light creamy manchego widely
served and a good place to start*

✿ **Aged Manchego 4.95**
*A bit drier, this manchego is reminiscent
of a nutty combination of white
cheddar and a fresh creamy parmesan
and is great with any wine*

Salads

✿ **Girona Spinach Salad 6.95**
*mandarin oranges, tomato, pine nuts
and our own feta vinaigrette*

✿ **Classic Ceasar 6.95**
*Our own ceasar dressing, with fresh
parmesan & tomato
anchovies optional*

✿ **Chicken Ceasar 8.50**
our famous ceasar topped with grilled chicken

✿ **Tuscano Platter 8.95**



✿ **Bistec Ajillo \$12.95**
*garlic marinated sirloin steak
tossed with roasted garlic, sundried tomato
and herbs. served with garlic papa asada
(roast potatoes) and grilled vegetable kabob*

✿ **Poulo Girona \$ 12.25**
*Roast breast of chicken, spinach bechamel,
grilled veggies & saffron rice*

✿ **Poulo Cardinale \$12.50**
*Sauteed chicken breast with roasted garlic,
diced tomatoes, roasted peppers, italian herbs,
white wine sauce over angel hair pasta*

✿ **Bistec Al Horno \$11.95**
*8 oz char grilled sirloin tender
served with homemade chips and veggies*

Just Desserts

✿ **Crepe Barcelone 3.50**
*Vanilla Ice Cream in our homemade crepe
with nutella chocolate hazelnut
and topped with whipped cream...*

✿ **Tarragona Coco Mocha Mojo**
*Chocolate cake with condensed milk
fudge frosting (just right, not overly rich)
and a rich layer of creamy coconut filling.*

✿ **Ice Creme Cake 3.95**
*We make this wonderful dessert with
layers of our favorite ice cream
and homemade cake...
ask your server about this one!*

be sure to see our desserts on display!

Fountain Drinks

✿ **Drinks 1.50**

*Pepsi - Diet Pepsi - Sierra Mist - Club Soda - Tonic - IBC
Root Beer - Iced Tea*

✿ **Catalan Sparkling water 1.25**
*Our own pure triple filtered sparkling water
with lime naturally carbonated.*

Fresh Italian Mozzarella, Tomato and fresh basil on a salad bed and antipasto style seasonal vegetables with our balsamic feta vinaigrette

***Chicken Salad Platter 7.25**



our light chicken salad with cranberry raisins and pine nuts on a bed of spinach with mandarin oranges and seasonal fruit.

**all salads served with fresh baguette*

Crepes

***The Favorite 7.50**



Find out why Catalans are lining up for this one...grilled chicken, catalan garlic mushrooms, baby spinach cream sauce and brie

***Spinach Crepe 6.95**

this homemade crepe is filled with our own baby spinach bechamel cream sauce and

unbelievably refreshing!

***S. Pellegrino large 25 oz bottle 2.50**

***Le Bleu bottled water 1.50**

From The Espresso Bar



***Cafe Mocha 3.75**

Espresso, Steamed milk and Hersheys famous syrup.

***Snickers Mocha 3.75**

Espresso, Steamed milk, Hersheys Chocolate, Torrani Caramel and hazelnut.

***White Chocolate Mocha 3.75**

Espresso, Steamed milk, Torrani chocolate bianco syrup.

***White Chocolate Raspberry Mocha 3.75**

Espresso, Steamed milk, Torrani raspberry & chocolate bianco. a taste of heaven!

***Caramello 3.75**

Coffee, Steamed milk, Thick caramel sauce. Topped with more caramel."ta die faw!"

***Volkswagen Red Bus 3.75**

Espresso, Steamed milk, Torrani cinnamon syrup. Topped with red hots

***Mudslide Mocha 3.75**

Espresso, Steamed milk, torrani amaretto & chocolate syrup

***Death By Chocolate 3.75**

Espresso, Steamed milk, Hersheys Chocolate, Chocolate Bianco and rich Caramel sauce

***Vanilla Crush 3.50**

Our own specialty coffee drink

lightly toasted on the grill

Side Dishes

☛ **Homemade Potato Chips 1.50**

☛ **Tortilla Espanola 1.50**

☛ **Homemade Sweet Potato Chips 2.00**



☛ **Catalan Garlic parsley Mushrooms 2.00**

☛ **Black beans and rice 2.50 Large 4.95**

☛ **Catalan Spinach - baby spinach, pine nuts, raisins and garlic 2.75**

☛ **Potato Salad of the day 1.50**

☛ **Pasta Salad of the day 1.50**

☛ **French Fries 1.50**

Crepes

☛ **The Favorite 7.50**

Find out why Catalans are lining up for this one...grilled chicken, catalan garlic mushrooms, baby spinach cream sauce and brie

☛ **Spinach Crepe 6.95**

this homemade crepe is filled with our own baby spinach bechamel cream sauce and lightly toasted on the grill

Pannini Sandwiches

from Seven Seeds Coffee, served over ice

☛ **Chocolate Crush 3.50**

Our own specialty coffee drink with Hersheys syrup, served over ice

☛ **Cappuccino Freeze 3.95**

Our dreamy coffee blend, frozen to perfection

☛ **Mocha Freeze Espresso blended and frozen! 3.95**

Cappuccino - Mocha - Snickers Mocha - Caramello

☛ **Dreamsicle 2.50**

Just like the frozen pop, Mandarin orange with cream over ice

☛ **Handmade MilkShake 3.95**

Chocolate Vanilla or Strawberry with whipped cream on top!

All coffee specialties topped with whipped cream

We have sugar free syrups:

caramel white chocolate and hazeln

From The Tavern

☛ **Damm .. The Beer of Barcelona 3.50**

☛ **Spaten Draft 4.00**

a premium lager from munich

Wine



☛ **Decenio Rioja**

Bright and Fruity, Compliments the flavors of the Mediterranean Coast.

☛ **Senorio De Valdehermoso**

Full bodied with a soft after taste.

*Rosemary Foccaccia is pressed on the
pannini grill
for a tender crisp finish.*

***The Don Fredo "Ya gotta try it!" 6.95**
*Our signature sandwich with fresh basil,ripe
tomato and Mozzarella*

***The Don Fredo Serrano 7.50**

*The don fredo above with authentic serrano
ham... what more can i say!*

***The Classic Catalan 7.25**
*fresh baguette, thin sliced serrano ham,
fresh manchego cheese and alioli.*

***Kevins Favorite Pita 7.25**
*Sliced roasted chicken, catalan mushrooms,
manchego and alioli !!!*

***Slowly Roasted Pork 6.50**
*Our tender pork with alioli &
provolone on a freshly baked Hoagie Roll*

This Rioja is to Spain what Bordeaux is to France

***Montecillo glass**
*Made from 100% Viura grapes made
from cold fermentation.
A dry, smooth and fruity wine
with notes of pear and wild apple.
Suited for drinking as an apertif
or with fish, seafood, pasta and paella.*

***Arrogant Frog**
*A french wine that revels
in its Mediterranean heritage.
Intense fruit driven aroma,
with a seductive palate.*

***Pinot Evil, Pinot Noir**
*A ripe cherry nose with a smooth velvety finish.
Excellent with cheeses and our Chorizo.*

We have all ABC permits and a full bar!

**If you would like to be notified of
Special dates, Preview dates and to be
on our Special Offers mailing list_**

[Click here](#)

**1408 East Blvd, Charlotte, 28203
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and Talley's Green Grocery**

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