



••• SUBS •••

All Items served with House Salad Add a side \$ 2.90

Garden Herb Wrap \$9.80

Green Wrap filled with seasonal vegetables, baked with a white wine sauce, onions, black olives, and cherry tomatoes

The Spaniard \$13.90

A trio of traditional spanish dry-cured meats: Serrano ham and Manchego cheese, chorizo sausage and pork loin on a fresh Galician baguette. Add some extra virgin olive oil & roasted peppers for a sandwich that is quintessentially Spanish

Barna Burger \$11.80

Quarter Pound Housemade Burger with tomatoes ,onions, cheese and great bun.Side of Papas Bravas

Sicilian Burrito \$11.80

Sun-Dried Tomato Basil Wrap filled with chicken, fresh mozzarella, spinach, basil, onions, red peppers and baked with tomato sauce and mozzarella cheese.

The Bouquet Merguez Sandwich \$13.90

Grilled lamb sausage on a toasted baguette with sweet caramelized onion, Sharpe Manchego cheese, fresh cilantro, and spicy aioli mayo

The Italian \$13.80

Grilled chicken bruschetta ciabatta bread fresh garden combination of red tomatoes, red onions, garlic, basil, oregano, salt, pepper, and a drizzle of olive oil

The Argento \$12.80

The legendary Buenos Aires street sandwich with sausage, tomato, arugula, salsa criolla, & chimichurri, originating from the Port of Marseille

The Greek \$12.80

Pita bread, sautéed chicken, salsa criolla, cucumbers, garbanzo beans, feta, Greek salsa dressing (creamy dill yogurt sauce)

Mediterranean Quesadillas \$8.80

These Mediterranean quesadillas start out with cheese, including feta, followed by spinach, sundried tomatoes and kalamata olives

••• SALADS •••

Add-on: Shrimp (\$6.90) or Chicken (\$5.90)

Three Colors Salad \$9.80

Three color pasta, spinach, mozzarella, cherry tomatoes, black olives, croutons with red wine vinegar & olive oil. Fresh and healthy

Insalata Caprese \$11.80

Created in the 1950s at the Trattoria da Vincenzo for regular customers out for a light lunch this is the perfect summertime dish. Enjoy ripe tomatoes, fresh mozzarella, & basil.

Orange, Almond & Avocado \$12.80

Romaine lettuce and spinach, with an orange balsamic vinaigrette, avocado, almonds, and oranges

Fattoush \$12.80

Romaine lettuce, parsley, cherry tomatoes, red onions, radishes, toasted pita bread, olive oil, cucumber, mint, and citrus vinaigrette

Moroccan Chickpea \$11.80

This Moroccan chickpea carrot salad with zaatar, croutons is chock full of shredded carrots, chickpeas, tomatoes, red peppers, feta, pine nuts with lemon and cumin dressing.

Roquefort & Berry \$11.80

Mix of greens topped with sweet tang of fresh seasonal berries that compliments the sharpness of blue cheese, prosciutto and crunch of pecans drizzled with raspberry champagne vinaigrette.

Turkish Salad \$11.80

Romaine lettuce, cucumbers, tomatoes, peppers, onion, feta cheese, olives drizzled with a garlic lemon & mint vinaigrette.

Mango & Chicken Salad \$13.80

Chicken breast, mixed greens, mango slices, cilantro, nuts, side of pita bread and mango dressing

Avocado Barna Boat \$13.90

A fun twist on the Caprese salad, stuffing it inside avocados. Halved avocados with tomato onions, parsley, mango, balsamic, black olives on the side with pita bread and a side spinach salad topped with almonds

Barna House Salad \$9.80

Romain, Spinach, white onions, sliced tomatoes, french croutons and your choice cheese (mozzarella, feta or Roquefort)

••• SIDES •••

Extra sides are an additional \$4.00

Zucchini Boats

Sun Omelette

Spanish Potatoes

Herbs & Garlic Mushrooms

Seasonal Veggie

Papas Bravas

Asparagus

Mashed Potatoes

French Fries

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We are not a gluten-free kitchen. Our dishes are made fresh and prepared-to-order, so individual foods may come into contact with one another due to shared cooking and preparation areas/utensils.

We cannot guarantee that cross-contact with foods containing gluten will not occur but will make every effort to avoid it.

Menu items and prices may change any time without notice.



••• TAPAS •••

Spanish Wood \$11.90

Portion of Manchego cheese, Iberico Salami, Chorizo, green olives & Galician Bread (for two)

Tumaca Bread \$8.90

Also known in Spain as pan tumaca or pa amb tomàquet in Catalan, is toasted bread topped with juicy tomatoes, extra virgin olive oil, garlic, and salt. Manchego Cheese (for two)

Two Patricks \$9.80

Whole Parrillero Sausage with Spanish Fried Chips on Iron plate (for two)

Kibbeh \$6.80

Consists of a dough made of meat, bulgur (cracked wheat), onions and mint leaves, formed into football shaped croquettes (2 kibbes)

Croquette de Poulet \$4.80

Croquette made with wheat flour filled with chicken shaped into a little drumstick, deep-fried

Naan Barna Bread \$9.80

naan pizza with fresh flavors of tomatoes sauce, cherry tomatoes, mozzarella cheese, basil and olive oil over the top

Tortilla Espanola \$6.80

One of Spain's most famous and beloved national dishes is nothing more than egg, potato and onion cooked in olive oil (2 wedges)

Three Countries Fries \$6.90

French Fries, Italian Sauce & Spanish Tetilla cheese with the Mediterranean flavors

Papas Bravas \$6.80

Papas Bravas is one of the most beloved Spanish tapas, a combination of specials fried potatoes and flavorful sauce. (for two)

••• PASTA •••

Chef's Pasta \$13.80

Ask your server about the special pasta our chef cooked this season!

Mediterranean Penne

\$12.50

There's spinach, basil, Parmesan, garlic, and fresh lemon juice, penne pasta

Seasonal Spaghetti

\$11.90

Spaghetti sautéed in olive oil with all the season's ripe vegetables and spices

••• DAILY SPECIALS •••

All Items served with House Salad Add a side \$ 2.90

Old Farm Steak \$18.80

Picanha steak cut with strong flavors accompanied by mixed greens and a side of pita bread

Gambas al Ajillo \$18.90

Ajilloor "garlic shrimp" is a classic Spanish dish made with herbs and spices, accompanied by a mixed greens side salad.

Orange Chicken Garden

\$15.80

Marinated orange chicken breast on top of finely chopped broccoli, spinach, and wine tomatoes

Mediterranean Balsamic

Pork Loin \$15.80

Marinated balsamic pork loin topped with chimichurri, accompanied by the House salad

Barna Chicken \$15.80

Marinated boneless chicken accompanied by a spinach salad with onions, tomatoes, and a drizzle of olive oil

Mid-Day Omelette \$12.80

This meal radiates sunshine with its yellow colors. Includes chopped spinach, mushrooms, wine tomatoes and crumbled feta.

The Sailor Salmon \$17.80

Fresh salmon with onions & peppers sauces, lettuce, green salad, and wine tomatoes

Mediterranean Chimichurri

& Olive Pork Chop \$15.80

Perfectly tender marinated pork chop with green and black olives, capers & onions, topped with our chimichurri sauce.

••• KIDS MENU •••

12 and under

Includes a kid's drink and a kid's dessert (Ice cream scoop, or brownie)

Barna Omelet \$6.00

Cheese omelet with French Fries
add pasta or a fruit bowl for \$1.50

Barna Mash \$6.50

Mashed potatoes with cheese and bacon on top, and chicken fingers
add pasta or a fruit bowl for \$1.50

Broccoli & Chicken \$6.50

Broccoli, chicken fingers & French Fries
add pasta or a fruit bowl for \$1.50

Barna Pasta \$6.50

Spaghetti or penne pasta, with a chicken fingers on the side
add a fruit bowl for \$1.50

••• DESSERTS •••

Tiramisu \$8.70

Coffee-flavored Italian dessert, made of ladyfingers dipped in coffee, layered with a whipped mixture mascarpone cheese, flavored with cocoa.

Barna Mousse \$9.95

Nutella Mousse with cream cheese, whipped cream, red fruits & almonds

Port Ice Cream \$4.00

2 scoops of the flavor ice cream you choose - Vanilla, Chocolate, or Strawberry

House Strawberry \$7.65

Fresh strawberries with house-made cream, coconut slices & almonds with a chocolate drizzle

Catalonia Brownie \$6.95

A warm home-made brownies, topped with your favorite ice-cream on top

Please alert your server of any food allergies, as not all ingredients are listed on the menu