



*Port Barna Lunch*

**THE ARGENTO**

*The legendary Buenos Aires street sandwich with sausage, tomato, arugula, salsa criolla, & chimichurri. -*

14.80

**OLD FARM STEAK**

*Prime steak cut accompanied by mixed greens salad*

17.80

**RED FETTUCCINE**

*fettuccine with our red sauce and parmegiano cheese*

13.90

**BARNA PASTA**

*Mushrooms spinach, Parmesan, garlic, white wine & Mediterranean spices, penne pasta or spaghetti*

16.90

**THE ITALIAN**

*Grilled chicken handmade bread fresh mozzarella, red tomatoes, spinach, garlic, oregano, salt, pepper, and a drizzle of olive oil*

15.80

**GYPSY NAAN**

*Naan w/ham, chorizo, mozzarella & tetilla cheese*

12.80

**EMPANADAS (2)**

*Beef or chicken enclosed by dough and baked.*

9.60

**PAELLA MIX**

**VALENCIANA FOR**

**TWO**

*Seafood, pork, chicken and vegetables, rice with azafran. Serves 2*

39.50

**TURKISH SALAD**

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

14.80

**ITALIAN SPAGHETTI**

*Spaghetti with our Marinara sauce*

9.90

**TORTILLA ESPANOLA**

*Spain's most famous and beloved national dishes.*

*Egg, potato & onion*

9.90

**BARNA HOUSE**

**SALAD**

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

13.80

**WINES**

**MIGUEL'S ROSE GLASS (PORTUGAL)**

*Great Rose for Portugal*  
 3.90

**GREEN WINE GLASS (PORTUGAL)**

*Green wine (Vinho Verde) range slightly in style, but most are a touch fizzy, mostly dry, and have green fruit notes.*

4.90

**ANDEAN TORRONTES BOTTLE (ARGENTINA)**

*Torrontés is a white grape variety, mostly produced and known in Argentine wine, producing fresh, aromatic wines with moderate acidity*

15.50

