

• **Sopas y Ensaladas** •

soups and salads

Sopa de Hongos – mushroom soup: crimini, oyster and shiitake mushrooms, onions, cream, sherry 9

Gazpacho – chilled tomato soup; cucumbers, red grapes, extra virgin olive oil 6

Sopa de Melocotón Fría – chilled peach soup 6

Ensalada de Espinacas – baby spinach salad; poached pears, pecans, red onions, crispy jamón Serrano, blue cheese vinaigrette 9

Ensalada Mixta – house mixed greens; grilled asparagus, sun dried tomatoes, olives, shaved Manchego cheese, mustard vinaigrette 10

Ensalada de Rúcula – arugula salad; golden raisins, piquillo peppers, goat cheese, sherry vinaigrette 9

Ensalada César – classic Caesar salad; romaine lettuce, sourdough croutons, shaved Parmesan cheese 8

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Torre de Tapas – Tapas Tower; Spanish olives, potato salad, farro salad, artichoke heart salad, hummus verde, eggplant salad, flatbread 32

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Please join us in the mission to end hunger. Just ask your server to add a “Community Tapa” for \$10 and/or a “Community Entrée” for \$25 to your check today.

For every dollar raised, Barcelona will match it, with all donations fully supporting the Mid-Ohio Food Bank.

• **Tapas** •

small plates

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Humus Verde – green chick pea hummus; grilled flatbread, smoked paprika chile oil 9

Ensalada de Pimientos – roasted pepper salad; sherry vinegar, olive oil, tomato vinaigrette 7

Berenjena Asada – charred eggplant dip, olive oil, parsley, flatbread 8

Ensalada de Farro – farro salad; red onions, capers, lemon, mint, garlic 6

Ensalada de Papas – olive oil based potato salad; piquillo peppers, lemon, dill 6

Ensalada de Alcachofas – artichoke hearts, red onions, sun dried tomatoes, mustard vinaigrette 6

Aceitunas Mixta – Mediterranean olive mix; pearl onions, cornichons 7

Almendras Marconas – olive oil fried Spanish Marcona almonds, sea salt 6

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Patatas Bravas – fried Idaho potatoes; garlic aioli, spicy tomato sauce 8

Salchicha con Pimiento – chistorra, piquillo peppers, garlic, shallots, parsley 9

Pescado Frito – fried smelt; Aleppo pepper, micro coriander, lemon, aioli verde 10

Espárragos con Jamon y Huevo – blanched asparagus; crispy jamón Serrano, poached egg, sherry gastrique 13

Costillas – braised beef short ribs; Spanish blue cheese mushroom sauce, green olive aioli 12

Mejillones – sautéed mussels; tomatoes, garlic, shallots, white wine, saffron, sourdough 15

Calamares Fritos – fried corn meal dusted calamari; lemon thyme aioli, tomato vinaigrette 13

Gambas al Ajillo – sautéed shrimp; garlic, Basque peppers, chile flakes, extra virgin olive oil 12

Bistec con Cebollas – skewered picaña steak; caramelized onion purée, arugula, crispy Spanish onions, paprika 16

Queso Frito – fried Halloumi cheese; quince paste, sliced chiles, pink peppercorn honey 12

Pulpo – grilled octopus; charred vegetable salsa, Ñora pepper yogurt, fried potatoes, fresh dill 19

• **Chorizos, Embutidos y Quesos** •

sausages, cured meats and cheeses

Plato de Charcutería 30*

Chef’s selection of three Spanish meats and three artisanal cheeses; served with accompaniments and olive oil crackers

Plato de Charcutería Grande 60*

• **Raciones** •

large plates

Suquet – Spanish seafood stew; lobster, scallops, shrimp, clams, mussels, potatoes, peppers, peas, almond saffron broth, grilled bread 33*

Pescado Relleno – Smoked shrimp stuffed monk fish; warm couscous salad, green curry cream sauce, green onions 33*

Bistec – grilled strip steak; beef fat fingerling potatoes, wilted spinach, sautéed mushrooms and onions, piquillo bacon cream sauce 35*

Cerdo – grilled tomahawk pork chop; stewed white beans, calasparra rice, brown butter, peppers and onions 30*

Filete – grilled Ohio beef filet; smashed red skin potatoes, grilled asparagus, lobster herb butter 42*

Pato – pan roasted duck breast; fried polenta, eggplant purée, grilled radicchio, sherry gastrique 32*

Vieiras – pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chile flakes, cream 36*

• **Paellas** •

Paella Barcelona – chicken, chorizo, shrimp, squid, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 34*

Paella Negra con Mariscos – scallops, lobster, mussels, clams, shrimp, squid, peas, onions, piquillo peppers, sofrito, squid ink, calasparra rice, piquillo pepper aioli 40*

Paella de Costillas y Vieiras – braised beef short ribs, pan roasted scallops, piquillo peppers, Brussels sprouts, sofrito, calasparra rice, aioli verde 35*

Paella de Verduras – Brussels sprouts, piquillo peppers, onions, mushrooms, roasted tomatoes, goat cheese, sofrito, calasparra rice 27

Paella Especial para Cuatro – special paella for four; scallops, shrimp, mussels, clams, onions, peppers, peas, sofrito, calasparra rice 119*

Add Grilled Half Lobster Tail 10

Split Entrée 5

*Consumer Advisory: consuming raw or undercooked meats, eggs, shellfish or cheese can be potentially hazardous.