

• **Chorizos, Embutidos y Quesos** •

sausages, cured meats and cheeses

One for \$7 Three for \$18 Five for \$27

**Cantimpalo** – cured pork, spicy flavor, paprika; horseradish pickles

**Picante** – pork, smoky, spicy flavor; pickled onions

**Sobrasada** – soft spreadable texture, pork, sea salt, paprika; crackers

**Salchichon de Vic** – pork, beef, garlic, black peppercorns; whole grain mustard

**Pamplona** – cured pork, unique smoked paprika flavor; pickled onions

**Soria** – pork, coarse lean texture, paprika, garlic; pepper relish

**Jamón Serrano** – dry cured ham, aged for at least three months; grilled flatbread

**Tetilla** – cow’s milk cheese, soft and creamy; figs

**Queso Iberico** – mixed cow, goat and sheep’s milk cheese; smooth, slightly fruity and buttery; cranberries

**San Simon** – smoked cow’s milk cheese; smooth, buttery and fragrant; quince paste

**Montealva** – young goat’s milk cheese, dense and flaky, fresh-squeezed lemon notes, strawberries

**Valdeon** – blue veined cow and goat’s milk cheese, full flavored, tangy and spicy; date walnut cake

• **Tapas** •

small plates

**Sopa de Pollo y Maiz** – blackened chicken corn chowder; fried tortilla strips 8

**Sopa de Tomate** – creamy tomato basil soup; shaved Manchego cheese 8

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

**Sopa de Melocotón Fría** – chilled spiced peach soup 6

**Ensalada de Rúcula** – arugula salad; dried cranberries, figs, golden raisins, red onions, goat cheese, mustard vinaigrette 9

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

**Ensalada de Espinacas** – baby spinach salad; red onions, spiced Marcona almonds, Gorgonzola cheese, sherry vinaigrette 9

**Ensalada de Bibb** – bibb lettuce salad; tomatoes, sourdough croutons, avocado, boiled egg, green goddess dressing 9

**Aguacate Relleno con Queso** – avocado stuffed with goat cheese; mixed greens, tomato caper vinaigrette 10

**Humus Verde** – green chick pea hummus; grilled flatbread, pepper relish 9

**Ensalada de Remolacha** – roasted beet salad; micro greens, goat cheese, honey balsamic 9

**Ensalada de Farro** – farro salad; red onions, cranberries, dates, golden raisins, curry aioli 5

**Ensalada de Papas** – creamy red skin potato salad; pickled onions 5

**Ensalada de Alcachofas** – artichoke hearts, red onions, piquillo peppers, mustard vinaigrette 6

**Aceitunas Mixta** – mixed Spanish olives 7

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

**Gnocchi** – potato dumplings; butifarra chorizo, roasted mushrooms, poached egg, black pepper aioli 13\*

**Pulpo** – charred baby octopus; shaved Manchego cheese, chimichurri 14

**Croquetas** – jamón Serrano and Manchego cheese fritters; honey mustard sauce 9

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

**Mejillones con Chorizo** – sautéed mussels, chorizo, tomatoes, white wine, garlic, smoked paprika cream sauce 14

**Calamares Fritos** – 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

• **Raciones** •

large plates

**Tres Cerdos** – grilled bone-in Ohio pork chop topped with bacon, house made chorizo and Manchego cheese; sautéed green beans, smashed red skin potatoes, mojo verde 30\*

**Salmon** – pan roasted salmon; potato hash, crispy Brussels sprouts, wild mushroom relish 31\*

**Bistec** – grilled beef hanger steak steak; crispy Brussels sprouts, spiced French fries, chimichurri 30\*

**Camarones** – blackened jumbo shrimp; sauté of chorizo, bell peppers, onions and mushrooms, smoked paprika cream, Manchego cheese polenta cake 32

**Filete** – grilled Ohio beef filet; smashed red skin potatoes, sautéed spinach and mushrooms, crab goat cheese 40\*

**Pollo** – pan roasted herb crusted chicken breast; blue cheese, mushroom and spinach risotto, sherry reduction 28

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

**Plato de Tapas** – tapas platter; potato salad, farro salad, Spanish olives, artichoke heart salad, hummus, flatbread 25

• **Paellas** •

**Paella Barcelona** – chicken, chorizo, shrimp, squid, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 32

**Paella Negra** – squid ink, lobster, mussels, clams, shrimp, squid, peas, onions, piquillo peppers, sofrito, calasparra rice 34\*

**Paella de Costillas y Vieiras** – braised beef short ribs, pan roasted scallops, piquillo peppers, green beans, sofrito, calasparra rice, aioli verde 34\*

**Paella de Verduras** – green beans, piquillo peppers, onions, mushrooms, roasted tomatoes, goat cheese, sofrito, calasparra rice 26

**Paella Especial para Cuatro** – special paella for four; scallops, shrimp, mussels, clams, onions, peppers, peas, sofrito, calasparra rice 114\*

**Add Grilled Half Lobster Tail** 10

**Split Entrée** 5

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

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.