

• **Chorizos, Embutidos y Quesos** •

sausages, cured meats and cheeses

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

**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

**Lomo Serrano** – dry cured pork loin from the mountains of Western Spain, garlic, paprika; Basque peppers

**Picante** – pork, smoky, spicy 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

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**Caña de Cabra** – goat’s milk cheese, soft-ripened for four months, mildly acidic; cranberry gastrique

**Mahon** – cow’s milk cheese, aged 6 months, firm, buttery and lightly salty; quince paste

**Ibores** – goat’s milk cheese, semi-firm, tangy and herbal; fig gastrique

**Idiazabal** – lightly smoked sheep’s milk cheese, aged 6 months, firm, slightly salty; strawberries

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

• **Tapas** •

small plates

**Ensalada Rusa** – tuna and potato salad; carrots, peas, capers, red onions, hard boiled eggs, spicy Nora pepper aioli 9

**Humus Verde** – green garbanzo bean hummus; grilled flatbread, pepper relish 7

**Aceitunas Mixtas** – mixed Spanish olives 7

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

**Plato de Tapas** – tapas platter; Spanish olives, artichoke hearts salad, hummus with flatbread, potato salad, Brussels sprouts salad 12

**Mejillones en Cidre** – sparkling cider steamed mussels; garlic, dry cured chorizo, leeks 14

**Gambas al Ajillo** – sautéed shrimp; garlic, Basque peppers, chile flakes, extra virgin olive oil 10

**Calamares Fritos** – flash fried corn meal dusted calamari; lemon thyme aioli, spicy tomato vinaigrette 11

• **Sopas y Ensaladas** •

soups and salads

**Sopa de Frijoles** – white bean stew; smoked turkey, onions, garlic, pepper relish 8

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

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

**Ensalada Picada** – chopped salad; red onions, Basque peppers, chick peas, tomatoes, hard cooked eggs, olives, shaved Manchego cheese, piquillo pepper vinaigrette 9

**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

add grilled salmon 6 add grilled chicken 4

add grilled shrimp 6

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

• **Raciones** •

large plates

**Paella de Mariscos** – seafood paella; shrimp, squid, mussels, clams, piquillo peppers, peas, saffron calasparra rice, sofrito 18\*

**Paella con Pollo y Chorizo** – marinated chicken and chorizo paella; mushrooms, lima beans, piquillo peppers, saffron calasparra rice, sofrito 14

**Suquet** – Catalan inspired seafood stew; lobster, scallops, mussels, clams, shrimp, potatoes, peppers, peas, saffron broth thickened with almond picada 22\*

**Vieiras** – sautéed sea scallops; mushrooms, bacon, dates, lima beans, cream, chile flakes 22\*

**Salmon** – blackened salmon sandwich; mixed greens, tomatoes, aioli verde, toasted ciabatta 14\*

**Hamburguesa** – grilled Ohio beef burger; Gorgonzola, bacon, mixed greens, roasted tomatoes, garlic aioli, toasted ciabatta 13

**Pollo** – piquillo BBQ fried chicken sandwich; mixed greens, tomatoes, garlic aioli, toasted ciabatta 12

**Noquis** – gnocchi ragu; beef short ribs, celery, carrots, onions, mushrooms 16

**Camarones** – sautéed shrimp; Manchego cheese polenta, chorizo, peppers, onions 16\*

Sandwiches come with your choice of:

Artichoke Salad Fresh Fruit Potato Salad

Brussels Sprouts Salad French Fries

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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.