

• **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

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

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

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

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

Pato con Cabra al Vino – smoked duck breast and wine goat cheese; cranberry gastrique, horseradish pickles, crackers 14

Ensalada de Bruselas – Brussels sprouts salad; goat cheese, Marcona almonds, red onions, dried cranberries, lemon caper vinaigrette 9

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

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#Chuletas de Cordero – tea smoked lamb chop; crispy jamón Serrano, bok choy and sweet potato hash, red pepper coulis, pistachio dust 16*

◇**Vieiras** – cumin dusted seared scallops over roasted butternut squash, leek and fennel beurre blanc, saffron oil, chives, crispy parsnips 12

Foie Gras – pan seared duck liver; butifarra chorizo, fried quail egg, cranberry gastrique 22

Albondigas – beef meatballs; garlic, olive and tomato sauce, aioli verde 11

Chorizo al Vino – cantimpalito chorizo braised in red wine, wilted cabbage slaw 13

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

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

Secreto – grilled Iberico de Bellota pork; roasted garlic potato purée, grilled asparagus, chimichurri 36*

Salmon con Cangrejo – panko crusted salmon stuffed with crabmeat, shallots and cream cheese; sautéed green beans, roasted garlic potato purée, cranberry gastrique 33*

Pato – pan roasted fig glazed duck breast, caramelized Brussels sprouts and bacon potato hash 30*

Suquet – Catalan inspired seafood stew; lobster, scallops, mussels, clams, shrimp, potatoes, peppers, peas, saffron broth thickened with almond picada 34*

Filete – grilled Ohio beef filet; roasted garlic potato purée, grilled asparagus, Gorgonzola blue cheese, fig gastrique 38*

Bistec – grilled strip steak; Catalán spiced French fries, grilled asparagus, herb piquillo pepper compound butter 33*

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

Plato de Tapas – tapas platter; potato salad, Brussels sprouts 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 Mariscos con Curry – lobster tail, mussels, clams, shrimp, peas, onions, piquillo peppers, curry, 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*

Tapas Challenge 1st Place Dishes by ◇Elisa Rowland and #Odine Hong

Add Grilled Half Lobster Tail 10

Split Entrée 5

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