

• **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

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**Cabra al Vino** – red wine cured goat’s milk cheese, soft and mildly acidic; date walnut cake

**Roncal** – raw sheep’s milk cheese from the Pyrenees, notes of herb and grass; Basque peppers\*

**Idiazabal** – lightly smoked raw sheep’s milk cheese, aged 6 months, firm, slightly salty; horseradish pickle\*

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

**Rosemary Manchego** – sheep’s milk cheese, slightly sweet, rosemary crusted; whole grain mustard

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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

**Sopa de Frijol con Chorizo** – white bean chorizo soup; citrus herb crema, parsley 10

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

**Sopa de Melocotón Fría** – chilled spiced 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

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

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

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

**Berenjena Asada** – charred eggplant dip, flatbread 8

**Ensalada de Farro** – farro salad; red onions, capers, lemon, mint, garlic 5

**Ensalada de Papas** – olive oil based potato salad; piquillo peppers, lemon, dill 5

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

**Aceitunas Mixta** – Mediterranean olive mix; pearl onions, gerkins 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

**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

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

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

**Mejillones** – sautéed mussels; carrots, celery, onions, fennel, garlic, citrus, cream, white wine, toasted baguette 17

**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 Frita** – fried Halloumi cheese; quince paste, sliced chiles, pink peppercorn honey 12

• **Raciones** •

large plates

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

**Pescado Rojo** – pan roasted Caribbean red fish; wild rice pilaf, coconut curry cream 33\*

**Bistec** – grilled strip steak; beef fat fingerling potatoes, 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 32\*

**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, eggplant salad, pepper salad, flatbread 30\*

• **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.