

• **Chorizos, Embutidos y Quesos** •

sausages, cured meats and cheeses

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

Vela – pork, paprika; horseradish pickles

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

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

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

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

San Simon – smoked cow’s milk cheese, smooth, buttery and fragrant; whole grain mustard

Ibores – goat’s milk cheese, semi-firm, tangy and herbal; quince paste

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 Lentejas y Elote – creamy lentil and corn soup; mojo criolla 7

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

Sopa de Melocotón Fría – chilled spiced peach soup 6

Xató – classic Catalan salad; greens, flaked tuna, marinated white anchovies, olives, piquillo peppers, Ñora pepper vinaigrette 9

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

Ensalada de Espinacas – spinach salad, strawberries, grapes, oranges, red onions, Marcona almonds, sherry vinaigrette 8

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Vegetales en Escabeche – pickled vegetable plate; beets, Basque peppers, horseradish pickles, jalapeños, onions, bell peppers, carrots 10

Tomates con Queso – vine-ripened tomatoes; Caña de Cabra cheese, fried basil, Marcona almonds, sangria gastrique, sea salt 12

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

Huevos – pickled deviled eggs; Basque peppers, smoked paprika, sea salt 9

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

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

Ensalada de Judías Verdes – chilled green bean salad; tomatoes, shallots, sherry vinaigrette 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

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Foie Gras – seared duck liver; citrus fig marmalade, pistachio soil, sourdough toast 20

Pan con Tomate – house sourdough bread rubbed with garlic and heirloom tomato; shaved Manchego cheese, jamón Serrano 12

Tocino – crispy sweet mustard braised pork belly; jalapeno creamed corn, pickled blueberries 12

Croquetas de Boletus – wild mushroom fritters; scallion aioli 9

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

Pulpo – grilled baby octopus; shaved Manchego cheese, chimichurri 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

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

Salmon – grilled salmon; roasted garlic potato purée, charred corn salsa, mojo verde 33*

Macarrones al Horno – baked penne pasta; chicken, chorizo, piquillo peppers, baby spinach, Manchego cheese, smoked paprika, cream, bread crumbs 26

Costillas con Vieiras – braised beef short ribs; scallops, potato purée, sautéed green beans, mushroom jus 34

Filete – grilled Ohio beef filet; roasted garlic potato purée, grilled asparagus, chimichurri 38*

Pasteles de Cangrejo – fried crab cakes; Yukon gold potato hash, sautéed green beans, chipotle aioli 31

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

Plato de Tapas – tapas platter; potato salad, green bean 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, aioli verde 34

Paella Valenciana – rabbit confit, snails, chorizo, onions, piquillo peppers, lima beans, sofrito, calasparra rice 32*

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.