

• **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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Ibores – goat’s milk cheese, semi-firm, tangy and herbal; 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 Lentejas – lentil soup; tomatoes, onions, celery, carrots, cilantro sour cream 8

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

Sopa de Melocotón Fría – chilled spiced peach soup 6

Xato – mixed greens, Spanish tuna, marinated white anchovies, olives, piquillo peppers, Ñora pepper vinaigrette 10

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

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Camarones – chimichurri marinated poached jumbo shrimp; cabbage slaw, sherry piquillo cocktail sauce 16

Tomates con Queso – roasted tomatoes, Caña de Cabra cheese, fried basil, Marcona almonds, sangria gastrique, sea salt 12

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

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

Pato con Cabra al Vino – smoked duck breast and wine goat cheese; cranberries, horseradish pickles, crackers 16

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Patatas Bravas – twice fried Yukon gold potatoes; garlic aioli, spicy tomato sauce 8

Secreto – grilled Iberico de Bellota pork; pickled mushrooms and onions, micro greens, Romesco sauce 22

Pulpo – grilled baby octopus; shaved Manchego cheese, chimichurri 14

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

Mejillones – sautéed mussels, basil, tomatoes, white wine, garlic 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

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

Salmon con Cangrejo – panko crusted salmon stuffed with crabmeat, shallots and cream cheese; crispy Brussels sprouts, smashed red skin potatoes, cranberry gastrique 33*

Mejillas de Buey– braised beef cheeks; smashed red skin potatoes, crispy Brussels sprouts, red wine mushroom jus 31

Cerdo – crispy braised pork shank; peach barbecue glaze, smashed red skin potatoes, crispy Brussels sprouts 29

Filete – grilled Ohio beef filet; smashed red skin potatoes, grilled asparagus, crab goat cheese, cranberry gastrique 40*

Pollo – Catalan spiced grilled chicken breast; grilled asparagus, sweet potato purée, sherry reduction 29

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 34*

Paella Mariscos – fried softshell crab, lobster, mussels, clams, shrimp, peas, onions, piquillo peppers, sofrito, calasparra rice, piquillo pepper aioli 40*

Paella de Costillas y Vieiras – braised beef short ribs, pan roasted scallops, piquillo peppers, green beans, sofrito, calasparra rice, aioli verde 35*

Paella de Verduras – green beans, 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.