

• **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

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

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, farro 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 Lentejas – lentil soup; onions, carrots, celery, tomatoes, fried tortilla strips 6

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

Paella de Costillas – braised beef short ribs; wild mushrooms, piquillo peppers, lima beans, saffron calasparra rice, sofrito, garlic aioli 15

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

Salmon – blackened salmon; pineapple salsa, creamy risotto, honey lemon reduction 14*

Hamburguesa – grilled Ohio beef burger; Gorgonzola cheese, bacon, red onions, mixed greens, aioli verde, toasted ciabatta 13*

Torta Cubano – smoked ham, roasted pork, Havarti cheese, yellow mustard, horseradish pickles, pressed roll 12

Monte Cristo – smoked ham, Spanish chorizo, Manchego cheese, sourdough French toast, berry coulis 12

Sandwiches come with your choice of:

Artichoke Salad Fresh Fruit Potato Salad

Farro 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.