

• **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

•

**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

•

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; onions, carrots, celery, tomatoes, fried tortilla strips 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

•

◇**Atun** – blackened seared tuna; soy, ginger, cilantro and jalapeño sauce, fried plantain chips 16\*

#**Camarones** – red curry poached shrimp; English cucumber and salmon mousse roulade 16

**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

•

**Vieiras con Jamón** – pan seared scallops wrapped with Spanish ham; chimichurri 15\*

**Patatas Bravas** – twice fried Yukon gold potato wedges; spicy tomato sauce, garlic aioli 11

**Tocino y Bruselas** – braised pork belly and fried Brussels sprouts; mustard apricot glaze, Marcona almonds, goat cheese 14

**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; smashed red skin potatoes, sautéed spinach and mushrooms, chimichurri 36\*

**Trucha** – pan roasted rainbow trout; mushroom and spinach risotto, tomato caper jam, micro greens 28

**Cassoulet** – crispy duck leg confit; butifarra chorizo, garlic, bacon, onions, piquillo peppers, white bean stew, buttered bread crumbs 29

**Pasta Barcelona** – Ohio City linguini; lobster, shrimp, sun-dried tomatoes, capers, garlic, red onions, white wine, lemon zest 34

**Filete** – grilled Ohio beef filet; smashed red skin potatoes, sautéed spinach and mushrooms, crab goat cheese 40\*

**Mejillas de Carne** – braised beef cheeks; smashed red skin potatoes, caramelized Brussels sprouts, crispy onion straws, red wine jus 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, 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 Dishes by ◇Evan Moorhead and #Ryan Southern

**Add Grilled Half Lobster Tail** 10

**Split Entrée** 5

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