

• **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

**Lomo Serrano** – dry cured pork loin from the mountains of Western Spain, garlic, paprika; Basque peppers

**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

**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

**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, Brussels sprouts 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 Frijoles** – white bean stew; bacon, onions, celery, carrots, tomatoes, crème fraîche 8

**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

**Xató** – classic Catalan salad; greens, flaked tuna, marinated white anchovies, olives, piquillo peppers, nora pepper 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\*

**Bocadillo de Buey** – shaved beef short rib, cucumbers, pickles, pickled red onions, cilantro, vegetable aioli, French baguette 12

**Hamburguesa** – grilled Ohio beef burger; Manchego cheese, mixed greens, pickled onions, roasted tomatoes, garlic aioli, toasted ciabatta 13

**Torta de Pollo** – ground chicken burger; lettuce, tomato, onion, bacon, garlic aioli, toasted ciabatta 12

**Fideos** – farfalle pasta; shrimp, mussels, bacon, garlic, tomatoes, capers, white wine and butter 16

**Salmon con Risotto** – bourbon glazed grilled salmon; mushroom and Brussels sprouts risotto 16\*

Sandwiches come with your choice of:

Artichoke Salad Fresh Fruit Potato Salad

Brussels Sprouts 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.