

• **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

•

Tetilla – cow’s milk cheese, soft and creamy; figs

Queso Iberico – mixed cow, goat and sheep’s milk cheese; smooth, slightly fruity and buttery; cranberries

San Simon – smoked cow’s milk cheese; smooth, buttery and fragrant; quince paste

Montealva – young goat’s milk cheese, dense and flaky, fresh-squeezed lemon notes, 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 Pollo y Maiz – blackened chicken corn chowder; 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 de Bibb – bibb lettuce salad; tomatoes, sourdough croutons, avocado, boiled egg, green goddess dressing 9

•

Tomates con Queso – roasted tomatoes, Caña de Cabra cheese, fried basil,

Marcona almonds, sangria gastrique, sea salt 12

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

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

Pintxos – skewers of piquillo peppers stuffed with Spanish tuna, hard cooked egg, Basque peppers, sliced baguette, Ñora pepper aioli 10

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

•

Coles de Bruselas – fried Brussels sprouts; bacon, shallots, goat cheese, sangria reduction 11

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

Foie Gras – pan seared duck liver; toasted sourdough bread, cranberry gastrique 22

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

Mejillones con Chorizo – sautéed mussels, chorizo, tomatoes, white wine, garlic, smoked paprika cream sauce 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; blue cheese, mushroom and spinach risotto, chimichurri 36*

Salmon con Cangrejo – panko crusted salmon stuffed with crabmeat, shallots and cream cheese; fried Brussels sprouts, smashed red skin potatoes, cranberry gastrique 34*

Lomo Alto – grilled Ohio beef ribeye; grilled vegetable escabeche, smashed red skin potatoes, Romesco sauce 38*

Pasta Barcelona – Ohio City linguini; sun-dried tomatoes, capers, garlic, red onions, white wine, lemon zest 28

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

Suquet – seafood stew; lobster, scallops, shrimp, clams, mussels, potatoes, peppers, peas, almond saffron broth, grilled bread 35*

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, mussels, clams, shrimp, peas, onions, piquillo peppers, sofrito, calasparra rice, piquillo pepper aioli 35*

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.