

Upcoming Events

February 3
Closed for Private Event

February 5
Tapas Tuesday

February 14
Valentine's Day

February 19
Niman Ranch Chef's Dinner

February 20 – SOLD OUT
Cooking Class – Paella 101

February 21
Afternoon Italian
Wine Tasting

Your Own Special Event:

Weddings

Receptions

Birthdays

Bridal and Baby Showers

Have your own private event
with us during the daytime of
any Saturday or Sunday!
Our manager will be happy to
give you details.

Please visit:
barcelonacolumbus.com
for more information.

barcelona
restaurant & bar

Celebrating 20 Years

Lunch Menu

Monday – Friday
11am to 2:30pm

\$14 'Menu del Dia'

Complimentary

Valet Parking

Siesta Fiesta Menu

Monday – Friday
2:30pm to 5pm

Happy Hour

Monday – Friday

4pm to 7pm

Saturday

5pm -7pm

At the Bar Only

Sundays

Un'wine'd Sundays

Barcelona retail pricing

on all bottles of wine,

Live Music 6pm to 8pm

Featured Artist:

Michael Taylor

See our beverage menu for the artist's bio

Visit our Sister Restaurant in Groveport



The Paddock Pub

at the Links at Groveport Golf Course
1005 Richardson Rd.
Groveport, OH 43125

Only 15 minutes from Barcelona
www.thepaddockpub.com



Lunch

Created

January 31, 2019

Executive Chef Julian Menaged

Executive Sous Chef Stephanie Kincaid

Sous Chef Eric Byrd

Sous Chef Trinity Armster



**UBER
EATS**

Reflections

of Spain

\$14 'Menu del Dia'

'menu of the day'

select one starter,
one entree and one side;
includes coffee, tea or soda

Starters

Sopa de champiñones – cream of mushroom soup; micro greens

Ensalada Panzanella – panzanella salad; croutons, cherry tomatoes, red onions, cucumbers, fresh mozzarella, extra virgin olive oil

Migas – sautéed potatoes; chorizo, piquillo peppers, croutons, fried egg

Entrees

Pollo – chipotle chicken salad sandwich; mixed greens, toasted ciabatta

Puerco – slow roasted pulled pork sandwich; cumin barbecue sauce, mixed greens, red onions, toasted ciabatta

Bikini – Spanish grilled cheese; smoked Cheddar, Gorgonzola, red onions, sourdough bread

Sides

Fresh Fruit

French Fries

Potato Salad

Farro Salad

Artichoke Salad

• **Chorizos, Embutidos y Quesos** •

Chefs choice of 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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Cabra al Vino – red wine cured goat's milk cheese, soft and mildly acidic; 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

• **Tapas** •

small plates

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

Gambas al Ajillo – sautéed shrimp; garlic, Basque peppers, chile flakes, extra virgin olive oil 10

Calamares Fritos – fried corn meal dusted calamari; lemon thyme aioli, spicy tomato vinaigrette 11

Patatas Bravas – fried Idaho potatoes; garlic aioli, spicy tomato sauce 8

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

• **Sopas y Ensaladas** •

soups and salads

Sopa de Frijol con Chorizo – white bean chorizo soup; citrus herb crema, parsley 10

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

Sopa de Melocotón Fría – chilled spiced peach soup 6

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

Ensalada de Espinacas – baby spinach salad; poached pears, pecans, red onions, crispy jamón Serrano, blue cheese vinaigrette 9

Ensalada Mixta – house mixed greens; grilled asparagus, sun dried tomatoes, olives, shaved Manchego cheese, mustard vinaigrette 10

Ensalada de Rúcula – arugula salad; golden raisins, piquillo peppers, goat cheese, sherry 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

• **Raciones** •

large plates

Costillas – beef short rib sandwich; mushrooms, onions, arugula, fresh mozzarella, green olive aioli, toasted ciabatta 13

Fideos – linguini pasta; chicken, bacon, mushrooms, peas, piquillo peppers, spinach, tomatoes, smoked paprika cream sauce 16

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

Vieiras – sautéed sea scallops; mushrooms, bacon, dates, lima beans, cream, chile flakes 26*

Paella Barcelona – chicken, chorizo, shrimp, squid, clams, mussels, piquillo peppers, peas, sofrito, saffron calasparra rice 22*

Paella de Costillas – braised beef short ribs; wild mushrooms, piquillo peppers, lima beans, sofrito, saffron calasparra rice, garlic aioli 16

Paella de Verduras – Brussels sprouts, piquillo peppers, onions, mushrooms, tomatoes, sofrito, saffron calasparra rice, goat cheese 14