

• **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

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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

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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.

• **Tapas** •

small plates

Sopa de Cebada – beef barley soup; celery, onions, carrots, tomatoes 8

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

Sopa de Melocotón Fría – chilled spiced peach soup 6

Xato – arugula, tuna, marinated white anchovies, olives, piquillo peppers, Ñora pepper vinaigrette 10

Caesar – classic Caesar salad; romaine lettuce, sourdough croutons, shaved Parmesan cheese 8

Ensalada de ‘Wedge’ – baby iceberg salad; tomatoes, candied walnuts, crispy jamón Serrano, blue cheese dressing, piquillo pepper vinaigrette 10

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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

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

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

Pato con Cabra al Vino – smoked duck breast and wine goat cheese; cranberries, horseradish pickles, crackers 16

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Tocino – crispy braised pork belly; peach bourbon glaze, jalapeño creamed corn, spiced quicos 13

Cangrejo – fried soft shell crab; avocado charred corn salad, Ñora pepper aioli 14

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

Cerdo – grilled bone-in pork chop; sauté of onions, corn and mushrooms, smashed red skin potatoes, sun-dried tomato pesto 30

Fletan – pan roasted halibut; sauté of mushrooms, heirloom cherry tomatoes and artichoke hearts, smashed red skin potatoes, saffron aioli 36*

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

Pasteles de Cangrejo – pan roasted crab cakes; smashed red skin potatoes, avocado charred corn salad, Ñora pepper aioli 30

Filete – grilled Ohio beef filet; smashed red skin potatoes, grilled asparagus, blue cheese, sangria gastrique 40*

Pollo Catalana – pan roasted jamón Serrano wrapped chicken breast; saffron rice, Romesco sauce, Catalan guacamole 29

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, lobster, mussels, clams, shrimp, peas, onions, piquillo peppers, sofrito, calasparra rice, piquillo pepper aioli 40*

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.