

• **Chorizos, Embutidos y Quesos** •

sausages, cured meats and cheeses

One for \$7 Three for \$18 Five for \$27

**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

**Sobrasada** – soft spreadable texture, pork, sea salt, paprika; crackers

**Butifarra** – mild pork and garlic flavor; pepper relish

**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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**Tetilla** – cow’s milk cheese, soft and creamy; Granny Smith apples

**Mahon** – cow’s milk cheese, aged 6 months, firm, buttery and lightly salty; quince paste

**San Simon** – smoked cow’s milk cheese, smooth, buttery and fragrant; whole grain mustard

**Idiazabal** – lightly smoked sheep’s milk cheese, aged 6 months, firm, slightly salty; horseradish pickle

**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

**Guiso de Goma** – gumbo stew; shrimp, chicken, andouille sausage, tasso ham, celery, onions, tomatoes, saffron rice 10

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

**Sopa de Melocotón Fría** – chilled spiced peach soup 6

**Ensalada Mixta** – mixed greens; roasted tomatoes, red onions, cucumbers, shaved carrots, Marcona almonds, sherry vinaigrette 9

**Ensalada de ‘Wedge’** – baby iceberg salad; tomatoes, candied pecans, crispy jamón Serrano, blue cheese dressing, piquillo pepper vinaigrette 9

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

**Ensalada de Rúcula** – arugula salad; , pomegranate seeds, dried cranberries, figs, golden raisins, roasted beets, red onions, goat cheese, mustard vinaigrette 8

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**Pato con Murcia** – smoked duck breast and raw goat cheese; cranberry gastrique, horseradish pickles, crackers 14

**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

**Humus Verde** – green garbanzo bean hummus; grilled flatbread, pepper relish 9

**Aceitunas Mixta** – mixed Spanish olives 7

**Almendras Marconas** – olive oil fried Spanish Marcona almonds, sea salt 6

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**Coles de Bruselas** – fried Brussels sprouts; Marcona almonds, goat cheese, lemon caper vinaigrette 12

**Pastel de Cangrejo** – fried crab cake; bean stew, aioli verde, micro greens 13

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

**Chistorra con Setas** –sautéed spicy Basque sausage and mushrooms, goat cheese, sangria gastrique 12

**Vieiras con jamón Serrano** – Spanish ham wrapped scallops; chimichurri 13

**Mejillones con Chorizo** – sautéed mussels; house made chorizo, curry, white wine, garlic, onions, tomatoes, cream 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; roasted garlic potato purée, grilled asparagus, chimichurri 36

**Pollo** – pan roasted chicken breast; roasted garlic potato purée, Manchego cheese creamed spinach, butter pan sauce with white wine, sundried tomatoes and capers, fried carrots 28

**Filete** – grilled Ohio beef filet; grilled asparagus, roasted garlic potato purée, blue cheese compound butter, fig gastrique 37\*

**Zarzuela** – Seafood stew; shrimp, mussels, clams, lobster, salmon, peas, piquillo peppers, chick peas, white wine broth 34\*

**Camarones** – sautéed jumbo shrimp; piquillo pepper risotto, jamón Serrano, white wine and scallion butter sauce 31\*

**Chuletas de Cordero** – marinated grilled lamb chops; mushroom and spinach risotto, cranberry gastrique 33\*

**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 verde, flatbread 25

• **Paellas** •

**Paella de Mariscos** – lobster, mussels, clams, shrimp, peas, onions, piquillo peppers, sofrito, calasparra rice 32\*

**Paella Barcelona** – chicken, chorizo, shrimp, squid, clams, mussels, sofrito, piquillo peppers, peas, calasparra rice 32\*

**Paella de Costillas y Vieiras** – braised beef short ribs, pan roasted scallops, piquillo peppers, Brussels sprouts, sofrito, calasparra rice, aioli verde 32\*

**Paella de Verduras** – Brussels sprouts, 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\*

Add Grilled Half Lobster Tail 10

Split Entrée 5

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