

• **Chorizos, Embutidos y Quesos** •

sausages, cured meats and cheeses

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

Vela – pork, paprika; horseradish pickles

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

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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Caña de Cabra – goat’s milk cheese, soft ripened for four months, mildly acidic; strawberry rhubarb jam

Roncal – raw sheep’s milk cheese from the Pyrenees, notes of herb and grass; Basque peppers*

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

Ibores – goat’s milk cheese, semi-firm, tangy and herbal; quince paste

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 Pimiento – spicy creamy roasted pepper soup; micro greens 8

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

Sopa de Melocotón Fría – chilled spiced peach soup 6

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; pickled vegetables, goat cheese, spiced Marcona almonds, mustard vinaigrette 8

Ensalada de Remolacha – pickled beet salad; goat cheese, honey balsamic drizzle 8

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Tomates Asados – roasted Roma tomatoes; Caña de Cabra cheese, fried basil, Marcona almonds, sangria gastrique 12

Pato con Cabra al Vino – smoked duck breast and wine goat cheese; strawberry rhubarb jam, horseradish pickles, crackers 14

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

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

Piquillos Rellenos – Spanish peppers stuffed with curry chicken salad, cranberry gastrique 10

Aceitunas Mixta – mixed Spanish olives 7

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

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Cangrejo – fried soft shell crab; charred corn tomato salsa, avocado cream 12

Datiles – blue cheese stuffed bacon wrapped dates; strawberry rhubarb jam, Marcona almonds 12

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

Pulpo – grilled baby octopus; shaved Manchego cheese, chimichurri 12

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

Cerdo – grilled Iberico de Bellota pork chops; roasted garlic potato purée, grilled asparagus, chimichurri 36*

Fletan – pan roasted Alaskan halibut; sauté of wild mushrooms, spinach, piquillo peppers, chick peas and onions, saffron aioli 33*

Chuletas de Cordero – grilled mustard marinated lamb chops; sautéed green beans, sweet potato purée, mint aioli 33*

Pato – crispy duck leg confit; sauté of chick peas, spinach, wild mushrooms, onions and piquillo peppers, peach salsa, fig coulis 28*

Filete – grilled Ohio beef filet; roasted garlic potato purée, grilled asparagus, chimichurri 38*

Pasta Barcelona – Ohio City linguini; lobster, shrimp, sun-dried tomatoes, capers, garlic, red onions, white wine, lemon zest 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, flatbread 25

• **Paellas** •

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

Paella Mariscos – fried softshell crab, mussels, clams, shrimp, peas, onions, piquillo peppers, sofrito, calasparra rice, piquillo pepper aioli 34

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

Paella Negra – squid ink, lobster tail, shrimp, clams, mussels, onions, piquillo peppers, peas, sofrito, calasparra rice 34

Paella de Verduras – green beans, 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.