

• **Chorizos, Embutidos y Quesos** •

sausages, cured meats and cheeses

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

**Vela** – pork, paprika; horseradish pickles

**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

**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; cranberry gastrique

**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 Lentejas y Elote** – creamy lentil and corn soup; mojo criolla 7

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

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

**Xató** – classic Catalan salad; greens, flaked tuna, marinated white anchovies, olives, piquillo peppers, Ñora pepper vinaigrette 9

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

**Ensalada de Espinacas** – spinach salad, strawberries, grapes, oranges, red onions, Marcona almonds, sherry vinaigrette 8

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**Vegetales en Escabeche** – pickled vegetable plate; beets, Basque peppers, horseradish pickles, jalapeños, onions, bell peppers, carrots 10

**Tomates con Queso** – vine-ripened tomatoes; Caña de Cabra cheese, fried basil, Marcona almonds, sangria gastrique, sea salt 12

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

**Huevos** – pickled deviled eggs; Basque peppers, smoked paprika, sea salt 9

**Pato con Cabra al Vino** – smoked duck breast and wine goat cheese; cranberry gastrique, horseradish pickles, crackers 14

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

**Ensalada de Judías Verdes** – chilled green bean salad; tomatoes, shallots, sherry vinaigrette 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

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**Tomates Verdes Fritos** – fried green tomatoes, charred tomato corn salsa, feta cheese, chipotle aioli 12

**Tocino** – crispy sweet mustard braised pork belly; jalapeno creamed corn, pickled blueberries 12

**Foie Gras** – seared duck liver; citrus fig marmalade, pistachio soil, sourdough toast 20

**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 en Cidre** – sparkling cider steamed mussels; garlic, dry cured chorizo, leeks 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; grilled asparagus, roasted garlic potato purée, chimichurri 36\*

**Salmon** – pan roasted salmon; roasted garlic potato purée, warm salad of heirloom cherry tomatoes, artichoke hearts and arugula, salmorejo 33\*

**Bistec** – sangria marinated grilled Ohio strip steak; grilled asparagus, patatas bravas, crab compound butter 36\*

**Pollo Catalana** – pan roasted chicken breast; saffron rice, romesco sauce, Catalan guacamole 28

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

**Zarzuela** – seafood stew; lobster, shrimp, cod, mussels, potatoes, peas, piquillo peppers, saffron tomato broth, grilled bread 33

**Vieiras** – pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chile flakes, cream 36\*

**Plato de Tapas** – tapas platter; potato salad, green bean 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 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.