

• **Chorizos, Embutidos y Quesos** •

sausages, cured meats and cheeses

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

Cantimpalo – pork, spicy flavor, 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

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

Rosemary Manchego – sheep’s milk cheese, slightly sweet, rosemary crusted; 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

• **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 9

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

Coles de Bruselas – fried Brussels sprouts; Marcona almonds, goat cheese, lemon caper vinaigrette 9

• **Sopas y Ensaladas** •

soups and salads

Sopa de Cebolla Español – Spanish onion soup; sourdough croutons, shaved Manchego cheese 7

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; pomegranate seeds, dried cranberries, figs, golden raisins, roasted beets, red onions, goat cheese, mustard vinaigrette 8

add grilled salmon 6 add grilled chicken 4

add grilled shrimp 6

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

• **Raciones** •

large plates

Paella de Mariscos – seafood paella; shrimp, squid, mussels, clams, piquillo peppers, peas, saffron calasparra rice, sofrito 18*

Paella con Pollo y Chorizo – marinated chicken and chorizo paella; mushrooms, lima beans, piquillo peppers, saffron calasparra rice, sofrito 14

Paella de Costillas – braised beef short ribs; wild mushrooms, piquillo peppers, lima beans, saffron calasparra rice, sofrito, garlic aioli 15

Vieiras – sautéed sea scallops; mushrooms, bacon, dates, lima beans, cream, chile flakes 22*

Hamburguesa – grilled Ohio beef burger; gorgonzola cheese, bacon, tomatoes, arugula, onion straws, garlic aioli, toasted ciabatta 13*

Pastel de Cangrejo – crab cake sandwich; cabbage slaw, tomatoes, toasted ciabatta 14

Torta de Camarones – fried shrimp sandwich, tomatoes, arugula, gorgonzola cheese, spicy remoulade sauce, pressed roll 12

Salmon – honey lime grilled salmon, Bibb lettuce, roasted tomatoes, chipotle aioli, toasted sourdough 14*

Sandwiches come with your choice of:

Artichoke Salad Fresh Fruit Potato Salad French Fries

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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.