

## Upcoming Events

May 7 – Tapas Tuesday

May 8 – Blooms at  
Barcelona

May 12 – Mother's Day  
Open 11am to 9pm

May 15 – Tapas Challenge

May 16 – Wine Tasting

May 22 –  
Sangria and Tapas Tasting

May 27 – Closed for  
Memorial Day

May 29 –  
Chef's Tequila Dinner

Your Own Special Event:  
Weddings  
Receptions  
Birthdays  
Bridal and Baby Showers

Have your own private event  
with us during the daytime of  
any Saturday or Sunday!  
Our manager will be happy to  
give you details.

Please visit:  
[barcelonacolumbus.com](http://barcelonacolumbus.com)  
for more information.

**barcelona**  
restaurant & bar

*Celebrating 20 Years*

## Lunch

Monday – Friday  
11am to 4pm

\$16 'Menu del Dia'

Complimentary Valet Parking  
from 11am to 2pm

## Dinner

Monday – Thursday 4pm to 9pm  
Friday - 4pm to 10pm  
Saturday - 5pm to 10pm  
Sunday – 5pm to 9pm

## Happy Hour

Monday – Friday  
4pm to 7pm

Saturday  
5pm -7pm

At the Bar Only

## Sundays

Un'wine'd Sundays

Barcelona retail pricing  
on all bottles of wine

Live Music 6pm to 8pm

*Featured Artist:*

*Said Lawal*

See our beverage menu for the artist's bio

Visit our Sister Restaurant in Groveport



### The Paddock Pub

at the Links at Groveport Golf Course  
1005 Richardson Rd.  
Groveport, OH 43125

Only 15 minutes from Barcelona  
[www.thepaddockpub.com](http://www.thepaddockpub.com)



## Lunch

Created

April 25, 2019

### Executive Chef Julian Menaged

Executive Sous Chef Stephanie Kincaid

Sous Chef Eric Byrd

Sous Chef Trinity Armster



**UBER  
EATS**

*Reflections*

*of Spain*

## \$16 'Menu del Dia'

'menu of the day'

Choose a soup or salad and one side dish  
to go with today's selection

includes coffee, tea or soda  
-no substitutions-

### Cup of Soup or Salad

#### Monday

**Sándwich de Cara Abierta** – open-faced sandwich;  
smoked turkey, peppers, onions, herb crema,  
toasted sourdough

#### Tuesday

**Pollo** – pulled BBQ chicken sandwich; arugula,  
tomatoes, onions, cumin bbq sauce, toasted ciabatta

#### Wednesday

**Francés Pan de Pizza** – French bread pizza; ham,  
mushrooms, onions, peppers, pineapple, cheese blend,  
French baguette

#### Thursday

**Salmón** – blackened salmon; caramelized onions,  
tomatoes, arugula, jalapeño aioli, toasted cibatta

#### Friday

**Bistec** – sliced steak sandwich; peppers, onions,  
smoked cheddar cheese, chipotle aioli, toasted baguette

### Side Dishes

Fresh Fruit

French Fries

Potato Salad

Farro Salad

Artichoke Salad

### • Sopas y Ensaladas •

soups and salads

**Sopa de Hongos** – mushroom soup: crimini, oyster and shiitake mushrooms, onions,  
cream, sherry 9

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

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

**Ensalada de Espinacas** – baby spinach salad; fresh strawberries, marcona almonds  
red onions, crispy jamón Serrano, blue cheese vinaigrette 9

**Ensalada Mixta** – house mixed greens; grilled asparagus, sun dried tomatoes, olives,  
shaved Manchego cheese, mustard vinaigrette 10

**Ensalada de Rúcula** – arugula salad; diced dates, piquillo peppers, goat cheese,  
sherry vinaigrette 9

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

add grilled salmon 8    add grilled chicken 5    add grilled shrimp 6

### • Tortas •

all sandwiches are served with a side dish

**Pate Fundido** – patty melt sandwich; Ohio beef patty, caramelized onions,  
cheddar cheese, toasted rye bread 13

**Pollo Parmesano** – fried chicken breast, tomato vinaigrette, mozzarella cheese,  
grated parmesan, toasted ciabatta 12

**Berenjena Frita** – fried eggplant, tomato vinaigrette, Havarti cheese, house made focaccia 13

**Hamburguesa de Frijoles Negros** – house made black bean burger, caramelized onions,  
tomatoes, romaine, mushrooms, garlic aioli, toasted ciabatta 14

**Sandwich de Ensalada de Pollo** – chicken salad sandwich, mixed greens, ciabatta 11

**Monje pez po' boy** – monk fish po boy; tomatoes, pickled onions, romaine,  
gorgonzola cheese, chipotle aioli, French baguette 13

### • Chorizos, Embutidos y Quesos •

sausages, cured meats and cheeses

**Plato de Charcutería 30\***

Chef's selection of three Spanish meats and three artisanal cheeses;  
served with accompaniments and olive oil crackers

**Plato de Charcutería Grande 60\***

### • Tapas •

small plates

**Humus Verde** – green chick pea hummus; grilled flatbread,  
smoked paprika chile oil 8

**Aceitunas Mixtas** – Mediterranean olive mix; pearl onions, cornichons 7

**Almendras Marconas** – olive oil fried Spanish Marcona almonds 6

**Plato de Tapas** – tapas platter; Spanish olives, artichoke heart salad,  
pepper salad, potato salad, farro salad, hummus verde, flatbread 12

**Gambas al Ajillo** – sautéed shrimp; garlic, Basque peppers, chile flakes,  
extra virgin olive oil 10

**Calamares Fritos** – fried corn meal dusted calamari; lemon thyme aioli,  
spicy tomato vinaigrette 12

**Patatas Bravas** – fried Idaho potatoes; garlic aioli, spicy tomato sauce 8

### • Raciones •

large plates

**Fideos** – linguini pasta; chicken, shrimp, capers, tomatoes, piquillos,  
white wine butter sauce 16

**Vieiras** – sautéed sea scallops; mushrooms, bacon, dates, lima beans,  
cream, chile flakes 26\*

**Paella Barcelona** – chicken, chorizo, shrimp, squid, clams, mussels,  
piquillo peppers, peas, sofrito, saffron calasparra rice 22\*

**Paella de Costillas** – braised beef short ribs; wild mushrooms,  
piquillo peppers, lima beans, sofrito, saffron calasparra rice, garlic aioli 16

**Paella de Verduras** – Brussels sprouts, piquillo peppers, onions,  
mushrooms, tomatoes, sofrito, saffron calasparra rice, goat cheese 14

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