

• **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

• **Tapas** •

small plates

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

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

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

Mejillones con Chorizo – sautéed mussels; house made chorizo, curry, white wine, garlic, onions, tomatoes, cream 12

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

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

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

• **Sopas y Ensaladas** •

soups and salads

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 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

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

add grilled salmon 6 add grilled chicken 4

add grilled shrimp 6

*Consumer Advisory: consuming raw or undercooked meats, eggs, shellfish

• **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*

Pasta con Camarones – farfalle pasta, shrimp, tomatoes, scallions, Cajun cream sauce 13*

Filete de Flanco – marinated flank steak sandwich; mushrooms, onions, peppers, Havarti cheese, chimichurri, pressed roll 14

Salmon – blackened salmon sandwich, roasted tomatoes, mixed greens, honey jalapeño aioli, toasted ciabatta 14*

Torta de Pollo – grilled chicken sandwich, sundried tomato pesto, arugula, tomatoes, Havarti cheese, toasted ciabatta 12

Sandwiches come with your choice of:

Artichoke Salad Fresh Fruit Potato Salad

Farro 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.