

• **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

• **Tapas** •

small plates

**Vegetales en Escabeche** – pickled vegetable plate; beets, Basque peppers, horseradish pickles, jalapeños, onions, bell peppers, carrots, cucumbers 8

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

**Mejillones en Cidre** – sparkling cider steamed mussels; garlic, dry cured chorizo, leeks 14

**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

• **Sopas y Ensaladas** •

soups and salads

**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

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

**Xató** – classic Catalan salad; greens, flaked tuna, marinated white anchovies, olives, piquillo peppers, nora 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 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\*

**Torta Cubano** – smoked ham, roasted pork, Havarti cheese, yellow mustard, horseradish pickles, pressed roll 12

**Pollo Picoso** – Nashville ‘hot chicken’ sandwich; buttermilk fried chicken breast, smoky cayenne paste, horseradish pickles, smoked Cheddar cheese, toasted ciabatta 13

**Salmon BLT** – grilled salmon, bacon, roasted tomatoes, arugula, garlic aioli, caramelized onions, toasted ciabatta 14\*

**Tomate Verde** – fried green tomato sandwich; pickled onions, smoky pimento cheese, grilled sourdough bread 12

Sandwiches come with your choice of:

Artichoke Salad Fresh Fruit Potato Salad  
Green Bean 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.