

Raciones y Paellas

large plates and paellas

Vieiras - pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chili flakes, cream 36

Fish and Chips - tempura fried snapper, salmon croquettes, house cut fries, gribiche sauce, lemon, parsley, guajillo gremolata 26

Currywurst - charred linguica sausage, tomato cream curry, fries, herbs, fried egg 24

Paella Barcelona - chicken, chorizo, shrimp, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 34 / 129

Paella de Verduras – pumpkin sofrito, guajillo, delicotta squash, cauliflower florets, apple, toasted pepitas, mojo picon, calasparra rice 38/132

House Made Desserts

PASTEL DE ALMENDRAS 10

Spanish almond cake; orange infused almond cake, orange marmalade, crushed Marcona almonds, powdered sugar

PASTEL DE CHOCOLATE 8

Warm chocolate pudding cake; flourless chocolate torte, chocolate pudding, vanilla ice cream, chocolate sauce, whipped cream

TARTA DE QUESO 12

Burnt Basque cheesecake; caramelized cheesecake, saffron anglaise

PERA POCHADA 12

White wine poached pear, dulce de leche, strussel topping, ice cream

GRAND DESSERT PLATE 32

All four of the above

ESTACIONES DE POSTRE

Seasonal dessert; please ask your server

HELADOS Y SORBETES 5

A changing selection of ice cream and sorbets; please ask your server



barcelona
restaurant & bar

Created September 28, 2021

Executive Chef Michael Strine
Executive Sous Chef TJ Schmidt
Sous Chef Cole Scott

barcelonacolumbus.com

Lunch

Pan, Sopas y Ensaladas

bread, soups and salads

Pan - housemade sourdough bread; Spanish olive oil, tomato vinaigrette, Maldon sea salt 3

Gazpacho – chilled pear and pineapple soup; micro basil, olive oil 9

Bisque de Calabaza y Guajillo – pumpkin, guajillo peppers, calasparra rice, toasted pepitas, cilantro 10

Ensalada de Romolacha - beet salad; roasted beets, delicotta squash, arugula, pepitas, goat cheese, maple vinaigrette 12

Mixta – arcadian greens, endive, watercress greens, apple, candied walnut, red onion, mustard vinaigrette 12

Ensalada César - Caesar salad; romaine, Manchego cheese, Marcona almonds, white anchovies, Caesar dressing, guajillo dust 10 *

Chorizos, Embutidos y Quesos

sausages, cured meats and cheeses

Plato de Charcuteria 30* **Plato de Charcuteria Grande** 60*

Chef's selection of three cured meats and three artisanal cheeses, served with accompaniments

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

Tapas

small plates

Hummus - garbanzo bean hummus; carrot, chili peppers, fried carrot, fresh vegetables, grilled flatbread 10

Banderillas – pickled vegetables; cornichon, pearl onion, carrot, banana pepper, queen olives, house brine 7

Aceitunas Mixta - Mediterranean olive mix; orange zest, charred rosemary, Basque peppers, olive oil 8

Almendras Marconas - olive oil fried Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, tomato vinaigrette 7

Calamares Fritos - fried calamari; mojo picon 15

Arrachera - grilled 4oz skirt steak; black garlic romesco, fried adobo chick peas, pickled onions, cilantro, charred onion chimichurri 16 *

Mejillones - sautéed mussels; linguica sausage, tomato curry, shallots, bread 16

Camarones al Ajillo - sautéed shrimp; garlic, Basque peppers, chili flakes, olive oil 13

Sandwiches

served with fruit or fries and garlic aioli

Basque Dog - chorizo link, garlic aioli, piquillo jam, pickled onion relish, Basque peppers, celery seed, poppy seed bun 18

Vaca Frita Bahn Mi - braised flank vaca frita, red onion, cabbage, carrot, cucumber, cilantro, garlic aioli, lime vinaigrette, baquette 18

Bocadillo de Calamares - fried calamari, black garlic molasses aioli, lettuce, tomato, Basque peppers, lime vinaigrette 18

Coca

Coca de Jamon— housemade flatbread, tomato vinaigrette, shaved jamón Serrano, Manchego cheese, olive oil, Maldon sea salt 22

Coca de Verduras —housemade flatbread, hummus, pickled onions, sundried tomatoes, olive oil, mixed greens, lemonette 20