

## Lunch

Tuesday – Friday, 11am to 3pm

## Dinner

Tuesday – Thursday, 4pm – 9pm

Friday & Saturday, 4pm – 10pm

Sunday, 4pm – 9pm

## Sunday Brunch

Sundays, 11am – 3pm

Live Music at Brunch

## Happy Hour at the Bar

Tuesday – Saturday, 4pm – 7pm

## Sundays

Un'wine'd Sundays

Barcelona retail pricing on

ALL bottles of wine all day



## Upcoming Events

Tuesday, October 5

Tapas Tuesday

Wednesday, October 6

Marimar Estate Wine Dinner

Ask your server for more details

## Anniversary Events

Monday, October 11

German Village Open House

Monday, October 18

'Anniversary Wine' Dinner

Monday, October 25

Woodford Bourbon Dinner

Visit our website at

[barcelonacolumbus.com](http://barcelonacolumbus.com)

for more information on upcoming events

## Host Your Own Special Event at Barcelona!

*Weddings Receptions Birthdays Celebrations of Life  
Business Events*

We also have Saturday and Sunday day times available.

Our manager will be happy to give you details.

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

## Featured Artist – Tracy Victoria Starr

See our beverage menu for the artist's bio

# Dinner

*Created*

*September 24, 2021*

## Executive Chef Michael Strine

Executive Sous Chef TJ Schmidt

Sous Chef Cole Scott



[Barcelonacolumbus.com](http://Barcelonacolumbus.com)

*Reflections  
Of  
Spain*

## *Pan, Sopas y Ensaldas*

bread, soups and salads

**Pan** – house-made 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 Remolacha** - 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 \*

**Torre de Tapas** – tapas tower; hummus, olives, pickled vegetables, marinated Manchego, Marcona almonds 32

## *Chorizos, Embutidos y Quesos*

Sausages, cured meats and cheeses

### **Plato de Charcutería 30\***

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

### **Plato de Charcutería Grande 60\***

## *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

**Salmón Curado** – beet and dill house cured salmon; marble rye crisp, horseradish mousse, watercress, mustard vinaigrette, fried capers 14

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

**Calamares Fritos** - fried calamari; mojo picon 15

**Manchego en Escabeche** – 3 month aged Manchego cheese, basil, tomato, olive oil, crostini 12

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

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

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

**Empanadas** – olive and artichoke empanadas; Manchego cheese, cream cheese, potato, charred onion chimichurri 15

**Costillas de Cerdo en Adobo** – adobo grilled baby back pork ribs; braised red cabbage, toasted caraway 16

**Albondigas** – braised lamb meatballs; au jus, pistachio gremolata, pickled onions, mint 16

**Salchichas Estafadas** – Morcilla and chorizo sausage; braised beans, breadcrumbs, piquillo rouille 15

**Pimiento Relleno** – stuffed, roasted bell pepper; chorizo spiced quinoa, mojo picon, lima beans 15

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

## *Raciones y Paellas*

large plates

**Bistec** - grilled 14oz New York Strip Steak; grilled endive, bone marrow stuffing, horseradish marrow compound butter, piquillo rouille, Maldon sea salt 42 \*

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

**Muslo de Pollo Confitado** – grilled confit chicken thigh; strawberry cayenne glaze, smoked potato cream, crispy potatoes, crispy carrots 30

**Pasta de Canelones** – shrimp, spinach, and ricotta stuffed cannelloni; chorizo and fennel red sauce 30

**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

**Paella de Cordero** - lamb paella; grilled lamb lollipops, morcilla sausage, roasted cauliflower, white onions, peas, piquillo peppers, toasted crimson lentils, chermoula, harissa sofrito, calasparra rice 45/145 \*

**Paella de Mariscos** – pan seared sea bass belly, bean and herb sofrito, blistered tomato, caramelized fennel, clams, guajillo gremolata, calasparra rice 40/136

\* Please advise your server of any dietary restrictions