

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

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



Created November 23, 2021

Executive Chef Ken Donchatz

Lunch

barcelonacolumbus.com

Pan, Sopas y Ensaladas

bread, soups and salads

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

Gazpacho - chilled tomato soup; cucumber, micro greens, olive oil 9

Sopa de Calabaza Butternut - butternut squash soup; vegetable stock, coconut milk, heavy cream, 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 walnuts, red onion, mustard vinaigrette 12

Ensalada César - Caesar salad; romaine, Manchego cheese, Marcona almonds,

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 onions, carrots, banana peppers, 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, roasted garlic aioli 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

Coca

Coca de Jamón - 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