

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

December 19

Mega Gift Basket Drawing

\$10.00 per chance, cash only

Proceeds benefit the Roots Café,

part of the Mid-Ohio Food Collective

Please see your server or bartender for details

Holiday Gift Card Sale

Buy \$100, get \$25 free

Now through December 30

December 24

Christmas Eve Lunch and Dinner Service

December 31

New Year's Eve Dinner Celebration

Visit our website at

barcelonacolumbus.com

for more information on upcoming events

For event reservations,

Please call 614-443-3699

Host Your Own Special Event at Barcelona!

*Weddings Receptions Birthdays Celebrations of Life
Business Events*

We also have Saturdays during the daytime hours available.

Our manager will be happy to give you details.

Please visit barcelonacolumbus.com for more information

Featured Artist – Anna Sokol

See our beverage menu for the artist's bio

Dinner

Created

December 17, 2021

Happy Holidays!

Executive Chef

Ken Donchatz

Pastry Chef/Sous Chef

Kayla Holbrooks



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 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, honeynut 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 cheese, 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, roasted garlic aioli 15

Manchego en Escabeche - three 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; linguica 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 - braised beef short ribs; blue cheese cream sauce, mushrooms, charred onion chimichurri, cilantro 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 piquillo pepper; chorizo spiced quinoa, lima beans, black garlic romesco, crushed Marcona almonds 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

Ossobuco - 10oz oven roasted beef shank, allepo tomato sauce, patatas bravas 30

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

Paella de Verduras - pumpkin sofrito, guajillo, honeynut 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 - red snapper, bean and herb sofrito, blistered tomatoes, caramelized fennel, clams, guajillo gremolata, calasparra rice 40/136

* Please advise your server of any dietary restrictions