

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



Barcelona's Culinary Team

Chef Kayla Holbrooks
Chef Nathan Bingman
Joshua Toulmin CIT

Calixto, Champ, Vince,
Ernesto, Gerardo, Jeff, Keith, Matt, Rolando,
Vicente, Yoselin, Felipe, Alex

Upcoming Events

Valentine's Dinner Celebrations

Friday - Monday, February 11 - 14
Reservations from 4pm



Virtual Wine Tasting

Saturday, February 19
5pm
Details to come...

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 – Neil Motts

See our beverage menu for the artist's bio

Dinner

*Created
January 21, 2022*



Barcelonacolumbus.com

*Reflections
Of
Spain*

Pan, Sopas y Ensaladas

bread, soups and salads

Pan - house-made sourdough bread; Spanish olive oil, tomato vinaigrette, Maldon sea salt 4

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, toasted pepitas, goat cheese, maple vinaigrette 12

Mixta - Arcadian greens, watercress, cranberries, golden raisins, figs, apples, candied walnuts, red onions, goat cheese, 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; 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 - roasted 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, grilled 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

Coles de Bruselas - sautéed Brussels sprouts, olive oil, butter, shallots, bacon, sangria reduction, goat cheese 16

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

Raciones y Paellas

large plates

Bistec - grilled 14oz New York Strip Steak; herbed potato wedges, blue cheese Brussels sprouts, horseradish compound butter, 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 Barcelona - linguine, sundried tomatoes, capers, red onions, garlic, butter, white wine, lemon juice and zest, Manchego cheese 28

Oso Bucco - 10oz oven roasted beef shank, egg noodles, Aleppo tomato sauce, garlic green beans 32

Paella Barcelona - chicken, chorizo, shrimp, calamari, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 36/130*

Paella de Verduras - white bean sofrito, mushrooms, Brussels sprouts, cauliflower, green beans, onions, toasted pepitas, guajillo gremolata, mojo picon, calasparra rice 36/130

Paella de Cordero - grilled lamb lollipops, Morcilla sausage, roasted cauliflower, white onions, peas, piquillo peppers, chermoula, toasted crimson lentils, harissa sofrito, calasparra rice 45/162*

Paella de Mariscos - white bean sofrito, scallops, mussels, clams, calamari, blistered tomatoes, caramelized fennel, guajillo gremolata, calasparra rice 42/152*

Please advise your server of any dietary restrictions.

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