

Dinner

Tuesday – Thursday, 4pm – 9pm
Friday & Saturday, 4pm – 10pm
Sunday, 4pm – 9pm

Happy Hour at the Bar

Tuesday – Saturday, 4pm – 6pm

Sundays

Un'wine'd Sundays
Barcelona retail pricing on
ALL bottles of wine



Barcelona's Culinary Team

Executive Chef Nathan Bingman
Sous Chef Kevin Sergent
Sous Chef Chris DeJulius
Pastry Chef Ruth Coates

Calixto, Vince, Jihad, Phillip,
Ernesto, Gerardo, Keith,
Vicente, Felipe, Tony,
Spencer, Matt, Emma. Julio, Shyam

Events

Tuesday, October 11

Dancing Crow Wine Tasting with Ken Harvey of Cutting Edge Selections

Tuesday, October 18

Wines of Spain & Portugal Chef's Dinner

Wednesday, October 19

Artist's Reception for Steven A. Dunn 5-7pm
Live Music Wednesday featuring Paul Marsh 6-8pm

Monday, November 14

Flamenco Dinner Show
5pm – Cocktails
6pm – Dinner and Show

Monday, November 21

Stock up for the season at our
Holiday Wine Tasting
4-7pm

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 daytime hours available for your event.
Our manager will be happy to give you details.
Please visit barcelonacolumbus.com for more information

Featured Artist – Steven A. Dunn

See our beverage menu for the artist's bio

Dinner

Created
September 28, 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, Maldon sea salt, olive oil 9

Sopa de Calabaza - butternut squash soup; vegetable stock, Granny Smith apples, heavy cream, toasted pepitas, spiced maple glaze 10

Ensalada de Remolacha - beet salad; roasted beets, baby kale, julienned endive, quince gastrique, spiced walnuts, goat cheese, cava vinaigrette 12

Mixta - mixed greens, shaved Brussels sprouts, sliced pears, red onions, gorgonzola, chile spiced pepitas, sherry pomegranate vinaigrette 12

Ensalada César - Caesar salad; romaine, julienned carrots, Manchego cheese, Marcona almonds, white anchovies, roasted poblano Caesar dressing 10*

Torre de Tapas - tapas tower; hummus, olives, pickled vegetables, Spanish cheese, Marcona almonds 34

Embutidos y Quesos

cured meats and cheeses

Plato de Charcutería 32*

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

Plato de Charcutería Grande 60*

Tapas

small plates

Hummus Rojo - garbanzo bean hummus; roasted red peppers, smoked paprika oil, piquillo compote, fresh vegetables, grilled flatbread 10

Banderillas - pickled vegetables; cucumber, pearl onions, carrots, red bell pepper, cauliflower, celery, 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 - pastrami cured salmon; smoked cream cheese, arugula, pickled radish, salmon roe, crostini 14

Patatas Bravas - fried potatoes; roasted garlic aioli, tomato vinaigrette 8

Calamares Fritos - fried calamari; spicy chile aioli 16

Manchego - baked Manchego cheese; marinated tomatoes, herb oil, sourdough bread 12

Arrachera - grilled 4oz skirt steak; ancho pepper dry rub, black garlic fig romesco, marinated mushrooms, herb chimichurri 16*

Mejillones - sautéed mussels; smoked tomato sofrito, linguica sausage, white wine, garlic, shallots, baby spinach, butter, toast points 16*

Camarones al Ajillo - sautéed shrimp; garlic, Basque peppers, chili flake, olive oil 14*

Empanadas - fire roasted green chiles, corn, potato, cream cheese, Manchego cheese, mojo rojo sauce 16

Costillas - braised beef short ribs; blue cheese cream sauce, mushrooms, herb chimichurri, cilantro 16

Berenjenas Fritos - fried breaded eggplant; tomato jam, kale pesto, spicy goat cheese 14

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

Raciones y Paellas

large plates

Bistec - grilled 8oz filet mignon; duck fat roasted Yukon gold potatoes, sautéed broccolini, guajillo demi-glace 46*

Vieiras - pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chili flake, cream 38*

Muslo de Pollo Frito - fried chicken thighs; caramelized port onion, shaved Brussels sprouts, salsa Española, Mahon cheese 32

Pasta Pappardelle - Ohio City Pasta; roasted chicken, mushrooms, spinach, garlic, fresh herbs, sherry, chicken jus, hazelnut crumb 30

Chuleta - grilled Duroc pork chop; sweet potato hash, braised greens, walnut gremolata, maple jus 32

Pescado del Día - fish of the day - market price

Paella Barcelona - chicken, chorizo, shrimp, calamari, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 38/134*

Paella de Verduras - white bean sofrito, mushrooms, cauliflower, zucchini, onions, toasted quinoa, green apple slaw, guajillo gremolata, mojo rojo, calasparra rice 38/134

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 radish, 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.