

Lunch

Tuesday - Friday 11 am - 3 pm

Dinner

Monday Closed
Sunday - Thursday 4 pm - 9 pm
Friday & Saturday 4 pm - 10 pm

Happy Hour at the Bar

Tuesday - Saturday 4 pm - 6 pm
All drinks and tapas \$8

Sundays

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

Follow Us

Facebook @ Barcelona Restaurant
Instagram @ barcelona_german_village



The Barcelona Culinary Team

Executive Chef Ruben Beabrauth
Sous/Pastry Chef Ruth Coates
Sous Chef Nathan Loya

Ernesto, Felipe, Keith, Phillip,
Patricio, Sebastian, Oscar, Harriss,
Claudia, Martin, Stephanie, Dre,
Charlotte, Noah, Nae

Live Music Wednesdays

6pm - 8pm

June 24 - Tim Cumiskey
July 1 - Paul Marsh
July 8 - Andy Woodson
July 15 - Colin Lazarski
July 22 - Tom Carroll

Introducing our new

\$8 Happy Hour

Come check out the new, improved selection
of Happy Hour drinks and tapas
Tues - Sat; 4pm - 6pm at the bar

Spain Called - It's Lunch Time on the Patio!

Featured Artist:

Stephen Swartz

See beverage menu for artist bio

For more information on upcoming events visit
www.barcelonacolumbus.com

Host Your Own Special Event at Barcelona!

Weddings • Birthdays • Receptions
Celebrations of Life • Business Events

For event information, speak with a manager
or send requests to info@barcelonacolumbus.com

If you use a credit card, a 3% surcharge will be added
to help offset credit card processing costs.
This amount is not more than what we pay in fees.
We do not add a surcharge for debit cards, cash or gift cards.

Dinner

Created

June 20th, 2026

Reflections

of

Spain

Creating memorable experiences

by making

your family our family

through food and hospitality!



Pan, Sopas y Ensaladas

Pan

House-made sourdough bread - Spanish olive oil, tomato vinaigrette, Maldon salt 7

Gazpacho

Chilled tomato soup - cucumber, olive oil 10

Ajo Blanco

Chilled garlic soup - Marcona almond, grapes, sherry, basil oil 12*

Ensalada de Remolacha

Beet salad - arugula, pear, shallot, walnut, gorgonzola, mint, truffle lemon vinaigrette 15*

Mixta

Mixed greens salad - strawberry, tomato, orange, ricotta, pine nut, raspberry amaretto vinaigrette 14*

Ensalada César

Caesar salad - romaine, aged Manchego, anchovies, guajillo crouton, black garlic Caesar dressing 14*

Embutidos y Quesos

Plato de Charcutería

Chef's selection of three cured meats and three artisanal cheeses with accoutrements 38*

Jamón y Queso

Jamón Serrano, manchego, quince paste 16*

Please advise your server of any dietary restrictions.
*Advisory: consuming raw or undercooked meats, eggs, shellfish or cheese can be potentially hazardous.

Tapas

Hummus de Diosa Verde

Green Goddess hummus - herb blend, tahini, lemon, fresh vegetables, pita 14

Aceitunas

Spanish olive mix - red wine brine, rosemary 10

Almendras Marcona

Marcona almonds - sea salt 10

Torre de Tapas

Assorted tapas - Spanish cheese, olives, Marcona almonds, hummus 38*

Patatas Bravas

Fried potatoes - roasted garlic aioli, salsa brava, hot paprika 14*

Siete Potencias

Seven seafood cocktail - tomato, avocado, tostada, cilantro 22*

Empanadas

Pastry turnovers - corn, lima bean, artichoke, potato, cream cheese, pimento pepper, mojo verde 18*

Burrata

Compressed watermelon, smoked honey syrup, pistachio picada, Jamón Serrano, lime gremolata 18

Filete de Hierro Plano

Flat iron steak 4 oz. - green romesco, biquinho pepper, pickled onion 18*

Mejillones

Mussels - leek, coconut milk, linguica, potato, butter, sourdough 18*

Camarones al Ajillo

Garlic shrimp - Basque pepper, chile, olive oil 16*

Costillas

Braised prime short rib - blue cheese sauce, onion, mushroom, smoked chimichurri 19*

Crema de Maiz

Cream of corn - pimento, heavy cream, ñora pepper, Ibérico cheese, fried garlic, celery leaves 16*

Chorizo al Vino Blanco

White wine braised chorizo - caramelized onion, fried garlic, ciabatta 18*

Raciones

Bistec

Picanha 12oz - certified angus, blackberry peppercorn, potato pavé, roasted shallot, watercress, pistachio 56*

Vieiras

Scallops - bacon, mushroom, baby lima bean, dates, cream 45*

Mitad de Pollo

Half roasted chicken - saffron beurre blanc, wild rice, fennel, arugula salad, shiitake mushroom, orange ash 38*

Pasta de Cangrejo

Crab Linguini - pistachio picada, soft shell crab, sundried tomato, fennel 44*

Rack de Ibérico

Iberico pork St. Louis ribs - tamarind quince barbecue, artichoke slaw, corn, fried dates 47*

Pescado

Pan-seared Halibut - fingerling potato, asparagus, espelette pepper, mustard cream sauce, apple lacquer 48*

Paellas

Barcelona

Tomato saffron sofrito, chicken, chorizo, shrimp, clam, mussel, piquillo pepper, peas, Calasparra rice 48/166*

Roja

Beetroot sofrito, red beets, baby lima bean, white bean, carrot slaw, fenugreek yogurt, Calasparra rice 40/140

Carne

Smoked pepper sofrito, shredded lamb leg, chorizo, morcilla, caramelized onion, piquillo pepper, smoked chimichurri, Calasparra rice 48/166*

Langosta

Lobster saffron sofrito, lobster tail, langoustine, shrimp, artichoke, hominy, garlic butter, Calasparra rice 55/190*