

• **Chorizos, Embutidos y Quesos** •

sausages, cured meats and cheeses

One for \$7 Three for \$18 Five for \$27

**Cantimpalo** – cured pork, spicy flavor, paprika; horseradish pickles

**Picante** – pork, smoky, spicy flavor; pickled onions

**Sobrasada** – soft spreadable texture, pork, sea salt, paprika; crackers

**Salchichon de Vic** – pork, beef, garlic, black peppercorns; whole grain mustard

**Pamplona** – cured pork, unique smoked paprika flavor; pickled onions

**Soria** – pork, coarse lean texture, paprika, garlic; pepper relish

**Jamón Serrano** – dry cured ham, aged for at least three months; grilled flatbread

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**Ibores** – goat’s milk cheese, semi-firm, tangy and herbal; date walnut cake

**Roncal** – raw sheep’s milk cheese from the Pyrenees, notes of herb and grass; Basque peppers\*

**Idiazabal** – lightly smoked raw sheep’s milk cheese, aged 6 months, firm, slightly salty; horseradish pickle\*

**Mahon** – cow’s milk cheese, aged 6 months, firm, buttery and lightly salty; quince paste

**Rosemary Manchego** – sheep’s milk cheese, slightly sweet, rosemary crusted; whole grain mustard

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Please join us in the mission to end hunger.  
Just ask your server to add a “Community Tapa”  
for \$10 and/or a “Community Entrée”  
for \$25 to your check today.

For every dollar raised, Barcelona will match it, with all donations fully supporting the Mid-Ohio Food Bank.

• **Tapas** •

small plates

**Sopa de Calabaza** – butternut squash soup; fried mushrooms, blue cheese 8

**Gazpacho** – chilled tomato soup; cucumbers, red grapes, extra virgin olive oil 6

**Sopa de Melocotón Fría** – chilled spiced peach soup 6

**Ensalada de Espinacas** – baby spinach salad; apples, red onions, blue cheese, Marcona almonds, sherry vinaigrette 9

**Ensalada Picada** – chopped salad; red onions, Basque peppers, chick peas, tomatoes, hard cooked eggs, olives, shaved Manchego cheese, piquillo pepper vinaigrette 10

**Ensalada de Rúcula** – arugula salad; dried cranberries, figs, golden raisins, red onions, goat cheese, mustard vinaigrette 9

**Caesar** – classic Caesar salad; romaine lettuce, sourdough croutons, shaved Parmesan cheese 8

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**Tomates con Queso** – roasted tomatoes, Caña de Cabra cheese, fried basil, Marcona almonds, sangria gastrique, sea salt 12

**Humus Verde** – green chick pea hummus; grilled flatbread, pepper relish 9

**Ensalada de Farro** – farro salad; red onions, cranberries, dates, golden raisins, curry aioli 5

**Ensalada de Papas** – creamy red skin potato salad; pickled onions 5

**Ensalada de Alcachofas** – artichoke hearts, red onions, piquillo peppers, mustard vinaigrette 6

**Aceitunas Mixta** – mixed Spanish olives 7

**Almendras Marconas** – olive oil fried Spanish Marcona almonds, sea salt 6

**Pato con Cabra al Vino** – smoked duck breast and wine goat cheese; cranberries, horseradish pickles, crackers 16

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**Patatas Bravas** – twice fried Yukon gold potatoes; garlic aioli, spicy tomato sauce 8

**Secreto** – grilled Iberico de Bellota pork; pickled mushrooms and onions, micro greens, Romesco sauce 22

**Pulpo** – grilled baby octopus; shaved Manchego cheese, chimichurri 14

**Costillas** – braised beef short ribs; Spanish blue cheese mushroom sauce, green olive aioli, fried leeks 12

**Mejillones** – sautéed mussels, basil, tomatoes, white wine, garlic 14

**Calamares Fritos** – corn meal dusted calamari; lemon thyme aioli, tomato vinaigrette 13

**Gambas al Ajillo** – sautéed shrimp; garlic, Basque peppers, chile flakes, extra virgin olive oil 12

• **Raciones** •

large plates

**Suquet** – Spanish seafood stew; lobster, scallops, shrimp, clams, mussels, potatoes, peppers, peas, almond saffron broth, grilled bread 33\*

**Barramundi** – pan roasted barramundi; crispy Brussels sprouts, smashed red skin potatoes, tomato jam, caper aioli 33\*

**Bistec** – grilled strip steak; grilled asparagus, sweet potato puree, herb piquillo pepper compound butter 35\*

**Cerdo** – crispy braised pork shank; peach barbecue glaze, smashed red skin potatoes, crispy Brussels sprouts 29

**Filete** – grilled Ohio beef filet; smashed red skin potatoes, grilled asparagus, crab goat cheese, cranberry gastrique 40\*

**Pato** – pan roasted duck breast, caramelized Brussels sprouts and bacon potato hash, bourbon dried fruit compote 30\*

**Vieiras** – pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chile flakes, cream 36\*

**Plato de Tapas** – tapas platter; potato salad, farro salad, Spanish olives, artichoke heart salad, hummus, flatbread 25

• **Paellas** •

**Paella Barcelona** – chicken, chorizo, shrimp, squid, clams, mussels, piquillo peppers, peas, sofrito, calasparra rice 34\*

**Paella Negra con Mariscos** – scallops, lobster, mussels, clams, shrimp, squid, peas, onions, piquillo peppers, sofrito, squid ink, calasparra rice, piquillo pepper aioli 40\*

**Paella de Costillas y Vieiras** – braised beef short ribs, pan roasted scallops, piquillo peppers, green beans, sofrito, calasparra rice, aioli verde 35\*

**Paella de Verduras** – green beans, piquillo peppers, onions, mushrooms, roasted tomatoes, goat cheese, sofrito, calasparra rice 27

**Paella Especial para Cuatro** – special paella for four; scallops, shrimp, mussels, clams, onions, peppers, peas, sofrito, calasparra rice 119\*

**Add Grilled Half Lobster Tail** 10

**Split Entrée** 5

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