

Quesos

cheeses

(served with olive oil crackers)

\$4 / 1 ... \$10 / 3 ... \$15 / All

Cabra al Vino (La Mancha, ES) – red wine soaked semi soft goat's milk cheese, sweet mild center; red wine marinated dates

Tetilla (Galicia, ES) – cow's milk cheese, aged 2 - 3 months, semi soft with mild hints of grass; fuji apple

Queso al Romero (La Mancha, ES) – sheep's milk cheese rubbed with rosemary and aged 8 months; quince paste

Roncal (Pais Vasco, ES) – raw sheep's milk cheese, cave aged, slightly sweet with a mild hint of herbs; date walnut cake

Valdeon (Leon, ES) – blue veined cow and sheep's milk cheese, salty and full flavored; sherry gastrique

Jamón Iberico de Bellota 'Fermin' – we are very excited to offer one of the culinary world's most exquisite products. This "royal ham" comes from the acorn fed black-footed pig that roams the Dehesa; a wooded mountain range in Western Spain. This ham, produced by the Fermin company, is sea-salt cured and aged for at least three years 16

Charcuterie – an assortment of Spanish cured sausages and Jamón Serrano; Basque peppers, whole grain mustard 12

Tapas

small plates

Humus - chickpea hummus; grilled flatbread, fresh vegetables, smoked paprika oil 8

Tomates y Queso Mozzarella – sliced Ohio tomatoes & fresh mozzarella; basil oil, smoked paprika sea salt 7

Aceitunas Mixto - mixed Spanish olives; Basque peppers 5

Rellenos de Aguacate - avocado; stuffed with goat cheese, tomato caper vinaigrette 7

Almendras Marcona – roasted Spanish Marcona almonds 5

Mejillones – mussels; onions, garlic, tomatoes, white wine, grilled bread 9

Calamares Fritos – flash fried calamari; spicy tomato aioli, saffron vinegar dipping sauce 9

Sopas y Ensaladas

soups and salads

Ajo Blanco – Andalusian chilled garlic and almond soup; grapes 6

Gazpacho de Verano – chilled tomato soup; cucumbers, grapes, extra virgin olive oil 6

Sopa de Melocotón – chilled spiced peach soup 6

Ensalada Verde – mixed greens; red onions, Roquefort dressing, sourdough croutons 7

Caesar – classic Caesar salad; sourdough croutons, shaved parmesan 7

Espinacas – baby spinach; gorgonzola, fuji apple, candied pecans, sherry vinaigrette 7

Reflections of Spain

Entradas

entrees

Paella Barcelona – basmati rice, roasted chicken, house made chorizo, shrimp, squid, clams, mussels, sofrito, roasted peppers, peas 27

Filete – grilled beef filet; mushroom and potato hash, piquillo pepper coulis 29

Churrasco – grilled skirt steak; sundried tomato risotto, chimichurri sauce 24

Cordero – braised Colorado lamb shank; roasted corn and goat cheese salad, crispy shiitake mushrooms 24

Salmon – fennel crusted Faroe Island salmon; potato puree, spiced cabbage slaw, cherry gastrique 23

Fletan con Pisto – pan roasted Alaskan halibut; roasted roma tomatoes, orzo, roasted vegetable sauce 23

Paella de Mariscos con Curry – Calasparra rice, curry, shrimp, mussels, clams, crab, dried cherries, summer squash 27

Zarzuela – Catalan seafood stew: lobster, scallops, shrimp, clams, mussels, potatoes, peppers, peas, saffron broth, grilled bread 27

Atun – grilled yellowfin tuna; romesco potato puree, asparagus, sweet green olive pesto 23

Vieiras – pan seared sea scallops; bacon, mushrooms, baby lima beans, dates, chile flake, cream 25

Potato Puree 5

Sautéed Spinach 5

Sundried Tomato Risotto 6

Split Entrée 2

Chef Paul and his staff will gladly try to accommodate any of your special needs – simply ask your server.

Barcelona 101

Pisto (PEA-stow) – Spanish roasted vegetable sauce or stew

Aguacate (AH-gwuh-KAHT-ae) – Spanish for avocado

Open for Lunch

Monday – Friday

11:30 am – 2:30 pm

Menu subject to change.

A gratuity of 20% will be added to parties of 6 or more.

CONSUMER ADVISORY: CONSUMING RAW
OR UNDERCOOKED MEATS, EGGS OR SHELLFISH CAN BE
POTENTIALLY HAZARDOUS

