



Barcelona

www.barcelonacolumbus.com

Tapas

appetizers

Manchego - sheep's milk cheese, firm, slightly nutty, quince paste, Marcona almonds 5

German Village Society's 50th Anniversary Sauerkraut Balls - mustard dipping sauce 6

Aceitunas - mixed Spanish olives 5

Almendras de Marcona - olive oil roasted Marcona almonds 5

Barcelona 'Fritas' - French Fries, Fried Pickle Chips and Onion Rings 5

Gambas al Ajillo - shrimp; garlic, chile flake, extra virgin olive oil 7

Humus de Garbanzo - chickpea hummus; grilled flatbread, vegetables, toasted paprika oil 7

Calamares Fritos - fried calamari; spicy tomato mayonnaise and saffron vinegar dipping sauce 8

Charcuterie - an assortment of cured sausages, jamon, basque peppers, whole grain mustard 12

Barcelona Tapas Seleccion - marinated salads, jamon serrano, chickpea hummus, olives, roasted roma tomatoes, fresh mozzarella 9

Sopas y Ensaladas

soups and salads

Summer Gazpacho - refreshing tomato gazpacho; grapes, cucumbers, extra virgin olive oil 5

Ajo Blanco - Andalusian chilled garlic and almond soup; grapes 5

Sopa de Melocotón - chilled spiced peach soup 5

Caesar - classic Caesar salad; shaved parmesan, sourdough croutons 6

Espinacas - baby spinach salad; fuji apple, gorgonzola, candied pecans, sherry vinaigrette 6

Ensalada Verde - mixed green salad; red onions, sourdough croutons, blue cheese dressing 6

Tomates y Queso Mozzarella - Ohio tomatoes, fresh mozzarella; basil oil, smoked paprika sea salt 6

add grilled salmon 5 add fried calamari 5
add grilled chicken 3

Entradas

entrees

Zarzuela - Catalan seafood stew: scallops, shrimp, clams, mussels, calamari, potatoes, peppers, peas, saffron broth, grilled bread 14

Chicken & Chorizo Paella- marinated chicken breast, house made chorizo, mushrooms, lima beans, roasted peppers, sofrito, brown rice 10

Tuna Stuffed Piquillo Peppers - Ortiz tuna, mixed greens, red onion, green beans, hard cooked egg, sherry vinaigrette 12

Pasta Farfalle - grilled chicken, spinach, tomatoes, basil cream, shaved parmesan 9

Vieiras - sautéed sea scallops; mushrooms, bacon, dates, lima beans, cream, chile flake 14

Ensalada de Camerones - grilled shrimp, greens, roasted peppers, manchego cheese, basil tabasco vinaigrette 13

Chicken Salad Melt - chicken salad, sliced tomato, baby swiss, grilled sourdough 9

Bikini de langosta - lobster, brie, fresh basil, grilled sourdough, side of charred tomato romesco 13

Bocadillo de Buey - sliced beef short rib, roasted peppers, manchego cheese, horseradish aioli, toasted baguette 11

Salmon Sandwich - spiced salmon, lettuce, tomato, red onion, honey mustard, challah bun 10

B.E.L.T. - olive oil fried egg, Ohio tomato, lettuce, bacon, basil aioli, toasted baguette 9

All Sandwiches are accompanied by your choice of -
Barcelona Fries, Cup of Soup or Fresh Fruit

Executive Chef Paul Yow
Sous Chef Jeff White



A gratuity of 20% will be added to parties of six or more.
Menu is subject to change.

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