

barriotapas.com
Spring + High
(614) 220-9141

barrio



barrio

Lexie Gantzer
private events manager
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PRIVADO

PRIVATE EVENTS

Thank you for considering Barrio for your next event. Our chic, rustic space overlooks the lights and scenes of downtown Columbus. The interior, rich with natural elements and textures, is balanced with industrial architecture and a sleek urban backdrop. Gather at Barrio and share an outstanding Latin American culinary experience.

Chef Josh Cook has hand selected a variety of dishes to choose from. Substitutions can be made, however doing so may affect final pricing. For parties of 20 or fewer you may order right off the menu. We look forward to creating a memorable event for you and your guests.

Guest count – A final confirmation of the number of guests that will be attending the event is needed by 11am, 5 business days prior to the event. The final bill will reflect that number.

Gratuity & tax charges – A 17% service fee & a 3% event planning fee, as well as applicable sales tax, will be added to all food and beverage charges. Tax and gratuity are not included in the minimum payment terms.

Food & beverage minimums – The food and beverage minimum varies depending on the time of the day and day of the week. A 30% deposit of the food and beverage minimum is required in order to reserve the space.

Cancellations – If a cancellation occurs, the guest will receive a deposit refund depending on the amount of time prior to the scheduled event. 30 days prior to the event the guest will receive a full refund of their deposit. 29 days prior to the event the guest will NOT receive a refund of the deposit.

Complimentary – Barrio is pleased to offer custom menu cards, place setting cards, table charts, food description cards and bar signs. Audio Visual options such as projector, ipod hook-up and microphone, are also available.

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PRIVADO

PLATTERS

TAPAS TRADICIONALES Y ORIGINALES

Serving 20/40/60 people

Mixed Spanish Meat, Cheese and Olive Platters

served with quince paste, caper berry and fig bread
\$70 / 120 / 170

Assorted Spanish Meats with Marinated Olives

served with quince paste, caper berry and fig bread
\$70 / 120 / 170

Assorted Spanish Cheeses with Marinated Olives

served with quince paste, caper berry and fig bread
\$70 / 120 / 170

Paella Mixta

saffron, calasparra rice, chicken, shrimp, chorizo, calamari, clams, piquillo peppers
\$135 / 270 / 400

Guacamole, Pico and Chips

cilantro, lemon, jalapeno, pico, crisp tortillas
\$30 / 60 / 90

Empanadas

Chorizo Empanada

green olives, cumin
\$1.5 each

Crab and Almond Empanada

goat cheese, corn, pico, avocado and chimichurri
\$2 each

Mushroom and Piquillo Pepper Empanada

roasted garlic aioli
\$2 each

DESSERT PLATTERS

Serving 20/40/60 people

Assorted Dessert Platters

Chef's seasonal selections
\$50 / 100 / 150

PRIVADO

PINCHOS

Skewers

TIER 1

Serving 20/40/60

\$30 / 60 / 90

Chorizo meatballs

chimichurri rojo

Bacon Wrapped Dates

rioja glaze

Achiote Chicken

rioja glaze

Lemon Chicken

lemonette sauce

TIER 2

Serving 20/40/60

\$80 / 160 / 240

Bacon Wrapped Escolar

garlic mojo sauce

Serano Wrapped Scallop

sherry mango vinaigrette

Ancho Rubbed Shrimp

jalapeno cilantro puree

Beef Medallion

chimichurri

Citrus Marinated Lamb

sherry wine sauce

Pork Tenderloin

jalapeno cilantro puree

PRIVADO

TAPAS TASTING

TAPAS TRADICIONALES Y ORIGINALES

Choose 4 Tapas and 1 Dessert
\$45 per person

5 Course Wine Pairing
add \$15 per person

Salted Almonds

cumin, smoke paprika, sea salt

Avocado Salad

cilantro, lemon, jalapeno, pico,
crisp tortillas

Spiced potatoes

garlic tomato sauce

Marinated Olives

spanish olives, marcona almonds, queso
fresco

Chorizo and Manchego Meatballs

chimichurri rojo

Puree of Marinated Garbanzo Beans

chick peas, egg, olives, tomato

Caramelized Provolone Cheese

tomato, olive, grilled bread

One Spicy Chicken Tostada

with black beans, lettuce, avocado
and queso blanco

Papas Fritas

sherry vinegar aioli, garlic, herbs

Chorizo empanada

olives, queso blanco, jalapeno cilantro salsa

Crab and Almond Empanada

goat cheese, corn, pico, avocado

Mushroom and Piquillo

Pepper Empanada

roasted garlic aioli

**Serrano Ham Wrapped Asparagus
With Romesco Sauce**

Pork Tenderloin

and Jicama Radish Salad

jalapeno cilantro puree

Shrimp Sofrito

garlic, olive oil, tomato, sherry, chilis

Escolar and bacon Skewer

rosemary, lemon, garlic mojo

Chorizo in Red Wine

Quinoa with Almonds

micro greens, romesco sauce

Lemon Chicken Skewer

cherry tomatoes, lemonette

Calamari Sautee*

kalamata olives, roasted garlic
tomato broth, currants, fried capers

Beef Medallion

with Chimichurri

smashed purple potatoes

Ruby red beets and

Granny Smith Apples

goat cheese, roasted pepper puree,
herb oil

Bacon Wrapped Dates

cabrales cheese, rioja reduction

Clams and Serrano ham

tomatoes, salsa verde

Grilled New Zealand Lamb Chops*

wilted greens, sherry wine sauce

DESSERTS

Jeni's IC. & Sorbet

seasonal flavors

Panqueques

dulce de leche, seasonal fruit

Molten Chocolate Cake

lime and agave crème

Almond and Orange Tart

whipped cream

Complimentary coffee and soft drinks included.

PRIVADO

BUENOS AIRES

THREE COURSE MEAL

\$45.00 per person

Gazpacho Soup

cucumbers, croutons, evoo, sea salt

House Salad

crisp greens, tomato, cucumber, olives, bell pepper, onion, carrot, sherry vinegar

CHOOSE THREE ENTREES

Vegetable Paella

mushrooms, tomatoes, corn, chick peas, lemon

8 oz. Filet

purple potatoes & chimichurri

Chorizo and Lentils

sweet peppers, jalapeno, cumin

Snapper with Romesco

yukon potatoes, asparagus

Airline Chicken Breast and

chipotle and piquillo peppers, achiote verde sauce

Paella Mixta

saffron, calasparra rice, chicken, shrimp, chorizo, calamari, clams, piquillo peppers

Catch of the Day

chef's discretion

CHOOSE TWO DESSERTS

Jeni's IC. & Sorbet

seasonal flavors

Panqueques

dulce de leche, seasonal fruit

Almond and Orange Tart

whipped cream

Molten Chocolate Cake

lime and agave crème

Complimentary coffee and soft drinks included.

PRIVADO

BEVERAGE LIST

HOUSE COCKTAILS

Margarita

Made with tequila, fresh lemon, lime, and agave simple syrup.

White Sangría

A refreshing blend of crisp white wine with fresh apples, peaches, grapes and cinnamon.

Red Sangría

A well balanced blend of Spanish red wine, fresh squeezed fruit, rum, and brandy.

Our house cocktails are available by the pitcher or by the glass. 24 and 6

BEERS

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|--------------------------|-----|------------------------|------|--|-----|
| Carta Blanca, Mexico | 3.5 | Red Stripe, Jamaica | 4.5 | Elevator Dark Horse Columbus, USA | 5.5 |
| Clausthauer N/A, Germany | 4 | Pacifico, Mexico | 4.5 | Elevator Buckeye Red Ale, Columbus, USA | 5.5 |
| Modelo Especial, Mexico | 4 | Estrella, Spain | 4.5 | Ommegang Hennepin, USA | 6 |
| Quilmes, Argentina | 4.5 | Estrella Inedit, Spain | 18.5 | | |
| | | Rogue Dead Guy, USA | 5.5 | | |

WINE

Sparkling

| | |
|--|----|
| Reginato- Blanc De Blancs - Argentina | 32 |
| Celestina- Sparkling Malbec - Argentina | 40 |
| Marques De Gelida- Cava Brut - Spain | 44 |
| Hopart- Rose Brut - Spain | 45 |
| Hopart- Cava Brut Reserve - Spain | 75 |

White

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|---|-----|
| Yellow And Blue- Sauvignon Blanc - Chile | 35L |
| Errazuriz- Sauvignon Blanc - Chile | 36 |
| Paso A Paso- Verdejo - Spain | 28 |
| Basa- Verdejo/Viura - Spain | 36 |
| Urban Uco- Torrontes - Argentina | 28 |
| Botani- Muscatel - Spain | 40 |
| Inacaya-I Pinot Grigio - Argentina | 36 |
| La Cana- Albarino - Spain | 40 |
| Apaltagua- Chardonnay - Chile | 32 |
| Vega Sindoa- Chardonnay - Spain | 40 |

Rose

| | |
|---|----|
| Crios- Malbec - Mendoza, Argentina | 32 |
|---|----|

Red

| | |
|--|----|
| Apaltagua- Pinot Noir - Chile | 32 |
| Glorieta- Pinot Noir - Argentina | 44 |
| Maquis Lien- Red Blend - Chile | 44 |
| Mano A Mano- Tempranillo - Spain | 32 |
| Atteca- Garnacha - Spain | 44 |
| Juan Gil- Monastrell - Spain | 36 |
| Apaltagua- Carmenere - Chile | 32 |
| Yellow And Blue- Malbec - Argentina Liter | 35 |
| La Posta Cocina- Malbec - Argentina | 40 |
| Ben Marco- Malbec - Argentina | 48 |
| Calcu- Cabernet Blend - Chile | 32 |
| Penalolen- Canernet - Chile | 48 |
| Urban- Cabernet - Chile | 36 |

Open or Limited Bar Available Upon Request.