

barrio



barrio "Downtown Columbus"
Spring + High
(614) 220-9141
barriotapas.com

BARRIO

COCKTAIL RECEPTIONS

BARRIO PLATTERS

Serving 20/40/60 people

Mixed Spanish Meat, Cheese and Olive Platters

served with quince paste, caper berry and fig bread

\$50 / 100 / 150

Assorted Spanish Meats with Marinated Olives

served with quince paste, caper berry and fig bread

\$40 / 80 / 120

Assorted Spanish Cheeses with Marinated Olives

served with quince paste, caper berry and fig bread

\$40 / 80 / 120

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

Papas Fritas

sherry vinegar aioli, garlic, herbs

\$20 / 40 / 60

Empanadas

Crab and Almond Empanada

goat cheese, corn, pico, avocado and chimichurri

Beef Empanada

raisins, olives, onion and spices with a chimichurri rojo

Mushroom and Piquillo Pepper Empanada

roasted garlic aioli

\$30 / 60 / 90

DESSERT PLATTERS

Serving 20/40/60 people

Assorted Dessert Platters

chef's discretion

\$50 / 100 / 150

Complimentary coffee and soft drinks included.

BARRIO

COCKTAIL RECEPTIONS

BARRIO PINCHOS

skewers

Serving 20/40/60

TIER 1

\$30 / 60 / 90

Chorizo meatballs

chimichurri rojo

Bacon Wrapped Dates

rioja glaze

Achiote Chicken

rioja glaze

TIER 2

\$80 / 160 / 240

Ancho Cocoa Rubbed Swordfish

sweet yellow pepper and piquillo pepper coulis

Serano Wrapped Scallop

sherry mango vinaigrette & jalapeno cilantro puree

Ancho Rubbed Shrimp

sherry mango vinaigrette and jalapeno cilantro puree

Cumin Dusted Sirloin

chimichurri

Citrus Marinated Lamb

sherry wine sauce

Pork Tenderloin

ohio maple sauce

Complimentary coffee and soft drinks included.

BARRIO

TAPAS TASTING

Choose 4 Tapas and 1 Dessert

\$ 35.00 per person

5 Course Wine Pairing

add \$15 per person

ENSALADAS

Poblano Soup

charred poblano, cream, pickled corn

House Salad

avocado-orange vinaigrette,
pepitas, manchego, red pepper

Ruby Red Beets and Granny Smith Apples

goat cheese, roasted pepper puree,
and herb oil

Quinoa Salad with Almonds

micro greens, romesco sauce

Watercress and Goat Cheese

sour orange mojo, pistachio,
goat cheese tostada

Spaghetti Squash & Pine Nuts

queso fresco, tarragon vinaigrette

TAPAS TRADICIONALES Y ORIGINALES

Beef Empanada

raisins, olives, onion and spices
with a chimichurri rojo

Charred Sirloin Steak*

sweet potato puree, crumbled cabrales

Clams and Chorizo

salsa verde

Calamari Sautee*

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

Bacon Wrapped Dates

cabrales cheese, rioja reduction

Grilled New Zealand Lamb Chops*

wilted greens, sherry wine sauce

Scallop and Serrano Ham*

mango sherry vinaigrette, cilantro puree

Grilled Baby Octopus

chipolte stewed tomatoes

Crab and Almond Empanada

goat cheese, corn, pico, avocado

Mushroom and Piquillo

Pepper Empanada

roasted garlic aioli

Pork Tenderloin*

roasted acorn squash, Ohio maple sauce

Skewered Chicken

mushrooms, cabbage

Shrimp Sofrito

garlic, olive oil, tomato, sherry, chiles

Skewered Ancho Swordfish*

ciopolini onions, piquillo pepper coulis

Chorizo and Manchego Meatballs

chimichurri rojo

Caramelized Provolone Cheese

tomato, olive, grilled bread

DESSERTS

Panqueques

dulce de leche, seasonal fruit

Tres Leches Cake

mango coulis

Torta de Chocolate

flourless chocolate cake,
raspberry mole sauce

Buñuelos

coriander honey, fresh fruit

Complimentary coffee and soft drinks included.

BARRIO

TANGO

THREE COURSE MEAL

\$ 35.00 per person

Choice Of Poblano Soup Or House Salad

CHOOSE ONE ENTREE

Tacos

choice of steak, pork, chicken, fish, vegetables
*(spiced corn on the cob, pico and
garnished with minced onion,
cilantro, jalapenos and lime)*

Pork Medallion*

black beans, corn, spinach, peppers,
spinach and herb oil

Vegetable Plate

garbanzo puree, arepa, grilled vegetables,
greens, charred scallion vinaigrette

Rioja Braised Short Ribs

potato gnocchi, fried onions

Grilled Cornish Hen

acorn squash fritters in currant sauce

Catch of the Day

chef's discretion

DESSERT

Scoop of Jeni's Gourmet Ice Cream or Sorbet

Complimentary coffee and soft drinks included.

BARRIO

BUENOS AIRES

THREE COURSE MEAL

\$45.00 per person

Choice Of Poblano Soup Or House Salad

CHOOSE ONE ENTREE

Cumin Dusted 8oz Filet*

papas fritas, chimichurri

Pork Medallion*

black beans, corn, spinach, peppers,
spinach and herb oil

Rioja Braised Short Ribs

potato gnocchi, fried onions

Grilled Cornish Hen

acorn squash fritters in currant sauce

Paella Mixta

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

Vegetable Plate

garbanzo puree, arepa, grilled vegetables,
greens, charred scallion vinaigrette

Catch of the Day

chef's discretion

CHOOSE ONE DESSERTS

Jeni's IC. & Sorbet

seasonal flavors

Crème Caramel Flan

rum raisin compote

Panqueques

dulce de leche, seasonal fruit

Tres Leches Cake

mango coulis

Torta de Chocolate

flourless chocolate cake, raspberry mole sauce

Buñuelos

coriander honey, fresh fruit

Complimentary coffee and soft drinks included.

BARRIO

COCKTAIL RECEPTIONS

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

Modelo Especial, Mexico	4	Estrella Inedit, Spain	18.5	Rogue Dead Guy, USA	5.5
Quilmes, Argentina	4.5	Pacifico, Mexico	4.5	Elevator Pumpkin Ale, Columbus, USA	5.5
Red Stripe, Jamaica	4.5	Brooklyn IPA, USA	4.5	Elevator Buckeye Red Ale, Columbus, USA	5.5
Estrella, Spain	4.5	BBC Bourbon Barrel Stout, USA	6.5		
		Ommegang Hennepin, USA	6		

WINE

Sparkling

Llopart Brut Cava Rose	45
Veuve Cliquot	46/80
Segura Viudas Brut Rose	32
Castellar Cava – Penedes, Spain	36

White

Barbadillo- White Table Wine - Spain	22
Vevi- Verdejo - Rueda, Spain	24
Graffigna Centenario- Pinot Grigio - San Juan, Argentina	24
Mapema- Sauvignon Blanc - Mendoza, Argentina	32
Callia- Torrontes - Argentina	24
La Cana- Albarino - Rias Baixas, Spain	40
Botani- Moscato Seco - Malaga, Spain	44
Basa- Viura/Sauvignon Blanc/Verdejo - Rueda, Spain	36
Vega Sindoa- Viura/Chardonnay - Navarra, Spain	24
Tierra de Luna- Torrontes/Chardonnay - Mendoza, Argentina	24
Errazuriz 'Wild Ferment'- Chardonnay - Casablanca Valley, Chile	36
Marqués de Cáceres- Satanela - Rioja, Spain	24

Rose

Muga- Garnacha/Viura - Rioja, Spain	36
Crios- Malbec - Mendoza, Argentina	28

Red

Juan Gil- Monastrell - Jumilla, Spain	36
Dacu- Tempranillo - Ribera del Guadiana	32
Monte Oton- Garnacha - Campo de Borja, Spain	20
Tres Picos- Garnacha - Campo de Borja, Spain	32
Calcu- Cabernet Sauvignon/Carmenere/Cabernet Franc - Colchagua Valley, Chile	28
Paso A Paso- Tempranillo - Spain	24
Vina Maquis- Syrah/Carmenere/Petit Verdot/Cab Franc/Malbec - Colchagua Valley, Chile	48
Apaltagua Reserva- Pinot Noir - Curico, Chile	32
Decero- Malbec - Mendoza, Argentina	48
Apaltagua Reserva- Carmenere - Curico, Chile	28
Budini- Malbec - Mendoza, Argentina	24
Veleta Nolados- Cabernet Sauvignon/Cabernet Franc/Tempranillo - Granada Spain	36

Open or Limited Bar Available Upon Request.