

# B A R C E L O N A

## Charcuterie + Cheese

\$6.75 for one, \$18.25 for three

### Jamón Serrano

*Segovia*

Dry-cured Spanish ham

### Salchichón de Vic

*Catalonia*

Dry-cured pork sausage with peppercorns

### Fuet

*Catalonia*

Dry-cured pork sausage

### Sobrasada

*Majorca*

Soft, spreadable chorizo

### Lomo Iberico de Bellota

*Salamanca*

Mildly spicy, dry-cured sausage

### Chorizo Picante

*La Rioja*

Smoky, mildly spicy, dry-cured sausage

### Chorizo Soria

*United States*

Smoky, mildly spicy, dry-cured sausage

### 6-Month Aged Manchego

*Castilla-La Mancha*

Firm cured sheep's milk, sharp & piquant

### Drunken Goat

*Murcia*

Semi-soft goat's milk, soaked in red wine

### Dona Julia

*Rioja*

Semi-soft goat's milk, mild

### La Dama Sagrada

*Toledo*

Raw sheep's milk, firm, sweet, salty, tangy

### Idiazábal

*Basque Country*

Smoked raw sheep's milk cheese, nutty & robust

### Mahón

*Balearic Islands*

Cow's milk aged 6 months, mild & nutty

### Valdeón

*Castilla-León*

Cow & goat's milk, spicy blue & tangy

### Truffle Sheep's Cheese

*Murcia*

Honey Pimentón, Grilled Rustic Bread

**Jamón Mangalica, Segovia**  
Hand sliced cured Hungarian pig,  
11.00



## Tapas

### Lamb Pintxos\*

Mint Crema

10.00

### Sumac Cauliflower

Hazelnut Pesto

7.50

### Patatas Bravas

Salsa Brava, Garlic Aioli

7.00

### Potato Tortilla

Chive Sour Cream

5.00

### Grilled Chorizo

Salsa Verde

8.50

### Jamón & Manchego Croquettes

Garlic Aioli

6.00

### Broccolini

Garlic, Chili Flakes, White Wine

7.50

### Marinated Olives

Citrus, Chili Flake

4.50

### Chorizo with Sweet & Sour Figs

Balsamic Reduction

8.50

### Grilled Asparagus

Caper Aioli

6.50

### Boquerones

Garlic, EVOO

6.00

### Bacon Wrapped Dates

Valdeón Mousse

8.00

### Pork Belly

Red Chimichurri

9.00

### Spiced Beef Empanadas

Pepper Sauce

6.75

### Gambas al Ajillo

Garlic, Guindilla Pepper

9.50

### Roasted Sweet Potato

Sage Sheep's Cheese, Walnuts

8.50

### Roasted Garlic Bulbs

Thyme, Rosemary

4.50

### Albondigas

Spiced Meatballs in Ham-Tomato Sauce

9.00

### Brussels Sprouts

Pimentón, Pickled Onions

7.50

### Blistered Shishito Peppers

Sea Salt, Lemon

6.50

### Barcelona Burger

Truffle Mayo, Grilled Onion, Fries

10.50

## Ensaladas

Add Shrimp, Chicken, or Steak + \$8.00

### Ensalada Mixta

Olives, Onions, Tomatoes

7.50

### Kale Salad

Manchego Dressing, Migas

7.50

## TAKE HOME HOURS

12pm - 9pm

Every Day

**Phone Number 202-588-5500**

We have inventory and access to provisions that may be helpful to you at this time. Ask us for anything you may need - we can help.  
Want meatballs for today and tomorrow? We can customize and alter the portion sizes of any dish.  
Is your favorite dish not listed? We can probably still make it

## To Share

### Chicken Pimientos\*

Roasted Potatoes, Lemon,

Hot Peppers

19.75

### Vegetable Paella

Celery Root, Butternut Squash, Brussel Sprouts,

Garlic Aioli

16.00 per person

### Parrillada\*

NY Strip, Chicken, Pork Loin,

Gaicho Sausage

26.50 per person

### 12 oz NY Strip

Garlic Herb Butter

22.50

Chef Moises Cruz

\*Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.