

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Soft, spreadable chorizo

CHORIZO PICANTE

United States
Spicy, dry cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry cured pork sausages with peppercorns

CHORIZO PAMPLONA

Navarra
Dry cured pork sausage, smoked pimentón

FUET

Catalonia
Mild, dry cured pork sausage

IDIAZÁBAL

Basque Country
Smoked raw sheep's milk

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

CAÑA DE CABRA

Murcia
Soft ripened creamy and mild
With hints of citrus

DRUNKEN GOAT

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

VALDEÓN

Castile y León
Cow & goat's milk blue cheese, tangy & spicy

FRESH MAHÓN

Minorca
Semi-soft, cow's milk cheese

JAMÓN MANGALICA

12.00

Segovia
Cured Hungarian pig

APERITIVO BOARD

22.00

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Salchichon De Vic, Drunken goat, Mahón Roasted Marcona Almonds

CHEFS

JUAN RIVERA

SAMEER HUNTER

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy

TAPAS

SNOW PEA CAZUELA 8.50
Olive Oil, Watermelon Radish

MARINATED OLIVES 5.00
Citrus, Pepper Flake

SPINACH CHICKPEA CAZUELA 8.00
Cumin, Roasted Garlic

CHARRED SHISHITO PEPPERS 7.00
Citrus Gremolata, Lemon

MUSHROOM CROQUETAS 8.50
Black Trumpet, Mojo Verde Aioli

ARTICHOKES BOCADILLOS 9.00
Roasted Garlic, Lemon

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

CHILLED ASPARAGUS SOUP 8.50
Tarragon

WHIPPED RICOTTA 9.00
Dill, Olive Oil

ROASTED EGGPLANT DIP 8.00
Herbed Oil, Grilled Rustic Bread

PAN SEARED GNUDI 9.50
Poached Egg, Herbed Oil, Manchego Cheese

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

MERGUEZ SAUSAGE COCA 9.50
Piquillo Peppers

ARROZ NEGRO 10.50
Crabmeat, Peas

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

TROUT A LA PLANCHA 11.50
Salsa Verde

CURED SALMON 10.00
Pickled Beets

CRAWFISH ARANCINI 8.50
Salsa De Tomato

CREPES WITH CAVIAR 13.00
Saffron, Crème Fraîche

RILLETES DE BOQUERONES 8.50
Toasted Baguette

GAZPACHUELO DE ALMEJAS 10.00
Potatoes, Olive Oil

PULPO A LA PLANCHA 11.00
Olive Tapenade, Quinoa

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

SMOKED PORK BELLY 10.50
Piquillo Peppers, Sherry Vinegar

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

LAMB BELLY ROULADE 12.50
Almond Romesco

GRASS-FED NEW YORK STRIP* 13.00
Samfaina, Spicy Tomato Sauce

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

HANGER STEAK* 11.50
Truffle Vinaigrette

SALADS

SPINACH SALAD 9.00
Dates, Valdeón Dressing

ORZO PASTA SALAD 8.00
Feta Cheese, Oregano

CITRUS MARINATED BEETS 8.50
Ricotta Cheese, Almond Dukkah

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE RED SNAPPER* 27.00
Spinach & Tomato Salad

BRAISED LAMB SHANK 32.00
Fennel, Olives

PAELLA VERDURAS **half / full / double**
16.00 / 32.00 / 64.00
Sweet Peppers, Watermelon Radish, Mojo Verde Aioli

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Clams, Calamari

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Morcilla Sausage, Chorizo, Smoked Pork Belly

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip, Pork Loin, Chicken, Sausage

DESSERTS

FLAN CATALÁN 6.50

STRAWBERRY PANNA COTTA 7.00
Olive Oil Cake Crumbles

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Strawberry Marmalade

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts



Thank you for joining us as we gradually reopen for dining service. We'd love to hear your feedback, scan this code to leave us a digital comment card
Barcelona is a cashless restaurant.
Credit and debit accepted.

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain
 2016 Gramona, Gran Cuvée, Brut, Penedès, Spain
 2019 Caves São João, Rosé, Bruto, Bairrada, Portugal

MIMOSAS

Orange-Peach-Grapefruit
 Guava-Lavender-Lemon
 *mixers offered in 8oz carafe to accompany any bottle of bubbles

ROSES

2019 Mencia, Liquid Geography, Bierzo, Spain
 2020 Mourvedre Blend, Lafage, Côtes Catalanes, France

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain
 2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain
 2019 Viura, Azul y Garanza, Navarra, Spain
 2019 Xarello, Pinord, Diorama, Penedes, Spain
 2020 Muscat Blend, Avinyó, Petillant, Penedès, Spain
 2019 Pedro Ximénez, Capítulo 7, Mendoza, Argentina

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain
 2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain
 2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain
 2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal
 2018 Rkatsiteli, Orgo, Kakheti, Georgia
 2019 Sauvignon Blanc, Aylin, San Antonio, Chile
 2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr
 2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy
 2016 Riesling, Wegeler, Mosel, Germany

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain
 2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay
 2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay
 2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, Fr

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain
 2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain
 2019 Garnacha, Le Naturel, Navarra, Spain
 2017 Mencia, César Marquez Pérez, Parajes, Bierzo, Spain
 2018 Mencia/Albarín Negro, La Fanfarria, Asturias, Spain
 2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain
 2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain
 2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain
 2018 Bonarda Blend, Capitulo 7, Belinda, Mendoza, Argentina
 2018 Pinot Noir, Casas del Bosque, Casablanca, Chile
 2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain
 2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain
 2019 Tempranillo, Los Conejos Malditos, Toledo, Spain
 2015 Tintilla, Vara y Pulgar, Cadíz, Spain
 2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal
 2019 Malbec, Earth First, Mendoza, Argentina

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain
 2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain
 2017 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain
 2018 Tempranillo Blend, Uva De Vida Biografico, Castilla, Spain
 2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain
 2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina
 2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile
 2016 Syrah, Polkura, Colchagua, Chile
 2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay

glass bottle

8.5 34
 13 52
 13 52

glass

9
 9
 4

glass bottle

10 40
 50

12 48
 12.5 50
 7.5 42
 9.5 38
 40
 38

11 44
 36
 46
 10 40
 48
 10 40
 50
 11 44
 9.5 38

13.5 54
 9 36
 50
 14.5 58

8.5 34
 48
 9 36
 54
 48
 50
 38
 11.5 46
 9 36
 13.5 54
 48

11.5 46
 36
 9 36
 52
 7 28
 9 36

10.5 42
 48
 56
 13 52
 54
 11.5 46
 12.5 50
 13 52
 36

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE

7.5/glass 30/Pitcher
 Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar

GUNS & ROSÉS

12/glass 48/Carafe
 São João Brut Rosé, Lillet Rosé,
 Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING

10
 Chamomile Infused Tito's Vodka
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TABLESIDE GINTONIC

14
 Choice of: Fruit, Leaf, Flower, Root or Classic

RICHMOND GIMLET

9
 Greenall's Gin, Lime, Mint

EL MESTIZO

10
 Libélula Joven Tequila, Lustau Palo Cortado
 Lemon, Agave, Nutmeg

WHISKEY ROOT

10
 Four Roses Bourbon, Byrrh Quinquina
 Ginger, Basil, Lemon Juice

BOURBON SPICE RACK

12
 Redemption Rye, Cardamaro, Maple Syrup,
 Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN

15
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
 Lustau Amontillado, Angostura, Luxardo Cherry
 *Stirred and Smoked Tableside

BEERS

DRAFT

	7oz	14 oz
Peroni, Lager – Italy	3.75	7.5
Port City, Optimal Wit – V.A	3.75	7.5
DC Brau, The Corruption IPA – D.C.	4	8
3 Stars, Peppercorn Saison – D.C.	3.75	7.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic – Germany	5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Heineken, Light – Holland	7
Mahou, Cinco Estrellas, Lager- Spain	7.5
Pabst Blue Ribbon (16oz.) – IL .	5.5

WHEAT | FRUIT | SAISON

Dogfish Head, Namaste Witbier – DE	7.5
Old Ox, Golden Ox- VA	8
Avery, Liliko'i Kepolo, Passion Fruit Witbier–CO	8.5
Troegs, Dreamweaver Wheat – PA	7.5

HOPPY | FLORAL | BITTER

Atlas, Ponzi IPA – D.C.	7.5
Flying Dog, The Truth Imperial IPA- MD	8.5
RAR, Nanticoke Nectar IPA – MD	8

DARK | SPICED | STRONG

Allagash, Tripel Reserve – MN	11
Duclaw, Sweet Baby Jesus Porter – MD	7
Goose Island, Matilda Belgian Style Ale – IL	13
Guinness, Pub Draft Stout (14.9oz) – Ireland	8
The Duck-Rabbit, Milk Stout – NC	7.5

SOURS | CIDERS

Austin Eastciders, Original Dry Cider – TX	7
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Moonlight, Them Little Apples Cider – NH	8.5
Pomarina Brut Sidra (750mL) – Spain	42



Check out our full wine list here
 by scanning this QR code