

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

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

CITRUS MARINATED BEETS 8.50
Ricotta Cheese, Almond Dukkah
Path Valley Farm, PA

MARINATED OLIVES 5.00
Citrus, Pepper Flake

SPINACH CHICKPEA CAZUELA 8.00
Cumin, Roasted Garlic

RAINBOW SWISS CHARD A LA CATALANA 8.50
Golden Raisins, Sherry
Jersey Fresh Farms, NJ

MUSHROOM CROQUETAS 8.50
Mix Mushrooms, Mojo Verde Aioli
Rhode Island Mushroom CO.

ARTICHOKES BOCADILLOS 9.00
Roasted Garlic, Lemon

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

CHILLED ASPARAGUS SOUP 8.50
Tarragon
Path Valley Farm, PA

WHIPPED RICOTTA 9.00
Dill, Olive Oil

ROASTED EGGPLANT DIP 8.00
Herbed Oil, Grilled Rustic Bread

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

MERGUEZ SAUSAGE COCA 9.50
Piquillo Peppers

GNOCCHI 12.50
Maryland Crabmeat, Sage

RAMPS ARROZ MELOSO 10.00
Saffron
Mountain Sweet Berry Farm, NYC

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

CURED SALMON 10.00
Pickled Beets

TROUT A LA PLANCHA 11.50
Salsa Verde

TUNA CRUDO 13.50
Preserved Lemon, Coriander Oil

CRAWFISH ARANCINI 8.50
Salsa De Tomato

PULPO A LA PLANCHA 11.00
Olive Tapenade, Quinoa

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

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

DANDELION SALAD 8.50
Drunken Goat Cheese, Date Vinaigrette
Jersey Fresh Farms, NJ

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

ESCAROLE SALAD 8.50
Green Tahini Dressing, Radishes

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE RED SNAPPER* 27.00
Spinach & Tomato Salad

BRAISED LAMB SHANK 32.00
Carrots, Olives

PARRILLADA VERDURAS 17.00
Asparagus, Artichokes,
Ramps, Potato, Mojo Verde Aioli

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

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	13	52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	13	52

MIMOSAS

	glass
Orange-Peach-Grapefruit	9
Guava-Lavender-Lemon	9
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4

ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2020 Mourvedre Blend, Lafage, Côtes Catalanes, France		50

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2019 Xarello, Pinord, Diorama, Penedes, Spain	9.5	38
2020 Muscat Blend, Avinyó, Petillant, Penedès, Spain		40
2019 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2018 Rkatsiteli, Orgo, Kakheti, Georgia		48
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	50	
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, Sierra de Gredos, Spain	13.5	54
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, Fr	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain		48
2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain		54
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain		38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Bonarda Blend, Capitulo 7, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2019 Malbec, Earth First, Mendoza, Argentina	9	36

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain		56
2018 Tempranillo Blend, Uva De Vida Biografico, Castilla, Spain	13	52
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2016 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		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
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