

B A R C E L O N A

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

SORIA CHORIZO

United States
Dry cured pork sausage, smoky &
garlicky

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

Segovia
Cured Hungarian pig 12.00

APERITIVO BOARD

An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks 22.00

*Marinated Olives, Patatas Bravas, Pickled
Peppers, Jamón Serrano, Salchichón 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

Olive Oil, Watermelon Radish 8.50

CITRUS MARINATED BEETS

Ricotta Cheese, Almond Dukkah
Path Valley Farm, PA 8.50

MARINATED OLIVES

Citrus, Pepper Flake 5.00

LEMON CUCUMBER CARPACCIO

Espelette Vinaigrette, Mint
Path Valley Farm, PA 8.00

SPINACH CHICKPEA CAZUELA

Cumin, Roasted Garlic 8.00

RAINBOW SWISS CHARD A LA CATALANA

Golden Raisins, Sherry
Jersey Fresh Farms, NJ 8.50

HEIRLOOM TOMATOES

Basil, Sea Salt
Path Valley Farm, PA 9.50

CORN CROQUETAS

Bicolor Corn, Chipotle Aioli 8.50

FRIED GREEN TOMATOES

Herb Aioli
Path Valley Farm, PA 8.50

ARROZ MELOSO

Snow Peas, Mixed Mushrooms
Rhode Island Mushroom CO 10.00

ARTICHOKES BOCADILLOS

Roasted Garlic, Lemon 9.00

EGGPLANT CAPONATA

Sweet Peppers, Basil 5.00

CHILLED ASPARAGUS SOUP

Tarragon
Path Valley Farm, PA 8.50

WHIPPED RICOTTA

Dill, Olive Oil 9.00

ROASTED EGGPLANT DIP

Herbed Oil, Grilled Rustic Bread 8.00

POTATO TORTILLA

Chive Sour Cream 6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

MERGUEZ SAUSAGE COCA

Piquillo Peppers 9.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

TROUT A LA PLANCHA

Salsa Verde 11.50

CURED SALMON

Pickled Beets 10.00

CRAWFISH ARANCINI

Salsa De Tomato 8.50

TUNA CRUDO

Preserved Lemon, Coriander Oil 13.50

PULPO A LA PLANCHA

Olive Tapenade, Quinoa 11.00

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

GRASS-FED NEW YORK STRIP*

Samfaina, Spicy Tomato Sauce 13.00

PIMENTO RUBBED LOMO

Sun-dried Tomato Vinaigrette 8.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 8.50

HANGER STEAK*

Truffle Vinaigrette 11.50

SALADS

SPINACH SALAD

Dates, Valdeón Dressing 9.00

DANDELION SALAD

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

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

RED LEAF LETTUCE SALAD

Green Tahini Dressing, Radishes 8.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

BRAISED LAMB SHANK

Carrots, Olives 32.00

WHOLE BRANZINO*

Spinach & Tomato Salad 26.50

PARRILLADA VERDURAS

Asparagus, Artichokes,
Ramps, Potatoes, Mojo Verde Aioli 17.00

PAELLA VERDURAS

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

PAELLA MARISCOS

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

PAELLA SALVAJE

Morcilla Sausage, Chorizo, Sausage 24.50 / 49.00 / 98.00

PARRILLADA BARCELONA*

NY Strip, Pork Loin, Chicken, Sausage 27.00 / 54.00 / 108.00

DESSERTS

FLAN CATALÁN

6.50

STRAWBERRY PANNA COTTA

Olive Oil Cake Crumbles 7.00

OLIVE OIL CAKE

Sea Salt 8.00

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble 8.00

BASQUE BURNT CHEESECAKE

Strawberry Marmalade 8.00

CREPAS

Dulce de Leche Cream, Hazelnuts 7.50



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 Mencía, Liquid Geography, Bierzo, Spain
 2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina
 2020 Mourvedre Blend, Lafage, Côtes Catalanes, France

WHITES

LIGHT | CITRUS | CRISP

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 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain
 2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain
 2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal
 2018 Rkatsiteli, Orgo, Kakheti, Georgia
 2020 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

2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain
 2020 Garnacha, Le Naturel, Navarra, Spain
 2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain
 2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain
 2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain
 2019 Trepas Blend, Negre de Folls, Conca de Barberá, Spain
 2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain
 2018 Bonarda Blend, Capítulo 7, Belinda, Mendoza, Argentina
 2018 Pinot Noir, Casas del Bosque, Casablanca, Chile
 2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain
 2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain
 2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain
 2019 Tempranillo, Los Conejos Malditos, Toledo, Spain
 2015 Tintilla, Vara y Pulgar, Cadíz, Spain
 2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal
 2020 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
9	36
12.5	50

SANGRIA, RED OR WHITE

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

GUNS & ROSÉS

12/glass 48/Carafe
 São João Brut Rosé, Lillet Rosé,
 Tito's 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
Atlas, Bullpen Pilsner – D.C.	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