

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

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

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 12.00
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, Salchichón De Vic, Drunken Goat, Mahón, Roasted Marcona Almonds

CHEF 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

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

FRIED GREEN TOMATOES 8.50
Chipotle Aioli
Path Valley Farm, PA

GRILLED BABY ZUCCHINI 8.50
Almond Romesco

CHARRED SHISHITO PEPPERS 7.00
Citrus Gremolata, Lemon

CORN CROQUETAS 8.50
Corn, Chipotle Aioli

ARROZ MELOSO 10.00
Snow Peas, Mixed Mushrooms
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

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

TUNA CRUDO 14.50
Preserved Lemon, Coriander Oil

TROUT A LA PLANCHA 11.50
Salsa Verde

CURED SALMON 10.00
Pickled Beets

CRAWFISH ARANCINI 8.50
Salsa De Tomato

PULPO A LA GALLEGA 11.00
Harissa, Garbanzo Culis

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

TRUFFLED BIKINI 8.50
Jamón Serrano, Mahón

HANGER STEAK* 11.50
Truffle Vinaigrette

NY YORK STRIP A LA PLANCHA* 12.50
Red Chimichurri

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

BRUNCH

(Available Saturday and Sunday 11am-3pm)

VEGETABLE BENEDICT 7.00
Roasted Eggplant, Hollandaise

OLIVE OIL PANCAKES 6.50
Maple Syrup, Butter

TORRIJAS CATALAN 6.50
Crema Catalana, Strawberry Marmalade

BOCADILLO DE TORTILLA 6.50
Romesco Sauce

SERRANO BENEDICT 7.50
Pan Tomato, Hollandaise

BAKED EGG 8.00
Merguez Sausage

PASTELA MORUNA 8.00
Braised Chicken, Almonds

GAMBAS & POLENTA 10.00
Tomato, Garlic, Parsley

SALADS

CUCUMBER CARPACCIO 8.00
Espelette Vinaigrette, Mint
Path Valley Farm, PA

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

HEIRLOOM TOMATOES 9.50
Basil, Sea Salt
Path Valley Farm, PA

LARGE PLATES

BRAISED LAMB SHANK 32.00
Carrots, Olives

WHOLE BRANZINO* 26.50
Spinach & Tomato Salad

PARRILLADA VERDURAS 17.00
Asparagus, Artichokes,
Scallions, Potatoes, Salsa Verde

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Sweet Peppers, Watermelon Radish,
Garlic Aioli

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

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Morcilla Sausage, Chorizo, Sausage

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

DESSERTS

FLAN CATALÁN 6.50

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Strawberry Marmalade

CREPAS WITH SEASONAL FRUIT 7.50
Citrus Cream, Strawberries, Pistachio



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	12.5	50

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2020 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	10	40
2019 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38

MEDIUM | FRUITY | MINERAL

2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2020 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Rkatsiteli, Orgo, Kakheti, Georgia		48
2020 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, Wegele, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

2018 Albillo, Marañones, Picarana, Sierra de Gredos, Spain		54
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2017 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, Fr	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2020 Garnacha, Le Naturel, Navarra, Spain	9	36
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2018 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2019 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Bonarda Blend, Capítulo 7, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
2019 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2020 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
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2017 Syrah, Polkura, Colchagua, Chile	13	52
2016 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay	9	36

SANGRIA & COCKTAILS

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, District Made 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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

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

BARCELONA BLOODY MARY 11
Titos Vodka, Housmade Bloody Mary Mix
*Tablesides Service Available with Your Choice of Garnish

BEERS

DRAFT

	7oz	14 oz
Peroni, Lager – Italy	3.75	7.5
Port City, Optimal Wit - D.C.	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
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
Estrella Damm, Inedit – Spain	9.5
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
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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