

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

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 18.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Sobrasada, Drunken goat, Mahón Roasted 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

MARINATED OLIVES 5.00
Citrus, Pepper Flake

SPINACH CHICKPEA CAZUELA 8.00
Cumin, Roasted Garlic

BRUSELAS A LA CATALANA 8.50
Pine Nuts, Raisins

CHARRED SHISHITO PEPPERS 7.00
Citrus Gremolata, Lemon

CAULIFLOWER CAZUELA 8.50
Manchego Cream, Almond Dukkah

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

ROASTED DELICATA SQUASH 7.50
Path Valley Farm
Almond Romesco

MUSHROOM CROQUETAS 8.50
Black Trumpet, Mojo Verde Aioli

KABOCHA SQUASH HUMMUS 7.50
Path Valley Farm
Sofrito Oil, Citrus Gremolata

WHIPPED FETA 9.00
Harissa, Herbed Oil

FOIE GRAS CREMA CATALANA 10.50
Grilled Rustic Bread

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

CLAMS CALDOSO 12.50
Bomba Rice, Shellfish Broth

STEAMED MUSSELS 11.50
Lobster Stock, Grilled Bread

TROUT A LA PLANCHA 11.50
Pennsylvania Trout, Salsa Verde

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

PULPITOS A LA PARRILLA 12.50
Arroz Negro, Saffron Aioli

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

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

CONFIT LAMB NECK MONTADITO 9.50
Pearl Onions, Sea Salt

HANGER STEAK* 11.50
Truffle Vinaigrette

SMOKED PORK BELLY 10.50
Piquillo Peppers, Sherry Vinegar

LOMO IBÉRICO WRAPPED PERSIMMON 8.50
Chili Paste, Feta

SALADS

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

RED LETTUCE SALAD 9.50
Apple Cider Vinaigrette, Candied Almonds

COUSCOUS SALAD 8.00
Apricots, Parsley

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED SNAPPER* 27.00
Spinach Salad

PAELLA VERDURAS **half / full / double**
Sweet Peppers, Cauliflower, Aioli 16.00 / 32.00 / 64.00

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

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Veal, Chorizo, Smoked Pork Belly

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
N.Y Strip, Smoked Pork Belly, 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
Orange Marmalade

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts

CHURROS 8.00
Chocolate Sauce



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Barcelona is a cashless restaurant.
Credit and debit accepted.

WINES

SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain		52

MIMOSA MIXERS to accompany any bottle of bubbles

Orange-Peach-Grapefruit		4
Guava-Lavender-Lemon		4

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	13	52
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2019 Verdejo, Menada, Rueda, Spain	11	44
2018 Xarello, Pinord, Diorama, Penedes, Spain	9.5	38
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain		50
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain		40
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	10	40

MEDIUM | FRUITY | MINERAL

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

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, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2017 Bonarda Blend, Capitulo 7, Belinda, Mendoza, Argentina	9	36

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	9	36
2018 Tempranillo Blend, Uva De Vida Biografico, Castilla, Spain	13	52

FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11	44
2016 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain		56
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
2015 Syrah, Polkura, Colchagua, Chile	12.5	50
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

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

BARCELONA GINTONIC 14
Hayman's London Dry, Fevertree Mediterranean Tonic
Grapefruit, Lime, Jasmine

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

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Choice of: Classic with Fresh Squeezed OJ,
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEERS

DRAFT

Peroni, Lager – Italy	7oz	14 oz
Port City, Optimal Wit – V.A	3.75	7.5
DC Brau, The Corruption IPA – D.C.	3.75	7.5
Black Hog, Granola Brown Ale - CT	4	8
	3.75	7.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic – Germany	5
Heineken, Light – Holland	7
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
Lagunitas, Maximus IPA – CA	8.5

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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