

# 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,  
Picante, Drunken goat, Mahon  
Roasted Almonds*

## CHEFS JUAN RIVERA

### DAVID CANIZALEZ

\*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** 7.50  
Cumin, Roasted Garlic

**BRUSELAS A LA CATALANA** 8.50  
Pine Nuts, Raisins

**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

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

**WHIPPED FETA** 9.00  
Harissa, Herbed Oil

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**CRAB STUFFED PIQUILLOS** 8.50  
Lemon, Parsley, Pimentón

**RAZOR CLAM CALDOSO** 14.50  
Bomba Rice, Shellfish Broth

**SALT COD FRITTERS** 8.00  
Aioli Dulce

**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

**SMOKED PORK BELLY** 10.50  
Piquillo Peppers, Sherry Vinegar

**CRISPY SWEETBREADS** 12.50  
Mojo Verde Aioli

**BRAISED RABBIT CANELONES** 11.50  
Saffron, Manchego Cream

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**WAGYU BEEF TONGUE PINTXOS** 14.00  
Kabocha Squash

**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

**HANGER STEAK\*** 11.50  
Truffle Vinaigrette



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.

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus  
Ask us about and other gifts you can give.

## BRUNCH

(Available Saturday and Sunday 11am-3pm)

**VEGETABLE BENEDICT** 7.00  
Roasted Eggplant, Hollandaise

**TORRIJAS CATALAN** 6.50  
Crema Catalana, Valencia Orange Marmalade

**OLIVE OIL PANCAKES** 6.50  
Maple Syrup, Butter

**BOCADILLO DE TORTILLA** 7.00  
Romesco Sauce

**SERRANO BENEDICT** 7.50  
Pan Tomate, Hollandaise

**BAKED EGG** 8.00  
Merguez Sausage

**PASTELA MORUNA** 8.00  
Braised Chicken, Almonds

**MAPLE GLAZED BACON** 10.50  
Chimichurri, Pimentón

**GAMBAS & POLENTA** 10.00  
Tomato, Garlic, Parsley

**GRASS FED NEW YORK STRIP\*** 13.00  
Fried Egg, Chimichurri

## SALADS

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

**RED LETTUCE SALAD** 9.50  
Tahini Dressing, Candied Almonds

**ENDIVE SALAD** 9.00  
Date-Apple Cider Dressing, Cashews

**COUSCOUS SALAD** 8.00  
Apricots, Parsley

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO\*** 25.50  
Watercress Salad

**BONE IN PORK CHOP\*** 23.00  
Pimentón Rub, Charred Shishitos, Couscous

**BRAISED LAMB SHANK** 32.00  
Delicata Squash, Olives

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

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

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00  
Veal, Chorizo, Lamb Neck

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00  
N.Y Strip, Lamb Pintxo,  
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

## 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
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		38
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain	10	40
2019 Sauvignon Blanc, Aylin, 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
2017 Rkatsiteli, Orgo, Kakheti, Georgia		48
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
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany		52

#### MEDIUM | FRUITY | SPICE

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

#### FULL | RIPE | BOLD

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
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2015 Syrah, Polkura, Colchagua, Chile		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

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

**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

**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

	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
Black Hog, Granola Brown Ale - CT	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

### SOUPS | 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