

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

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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, Hazelnuts

COUSCOUS SALAD 8.00
Apricots, Parsley

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED SNAPPER* 27.00
Spinach Salad

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

BRAISED LAMB SHANK 32.00
Delicata Squash, Olives

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, 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



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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
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