

# 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

### 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

### 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

### 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 Candied 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

### MARINATED OLIVES

Citrus, Pepper Flake

5.00

### SPINACH CHICKPEA CAZUELA

Cumin, Roasted Garlic

8.00

### CHARRED SHISHITO PEPPERS

Citrus Gremolata, Lemon

7.00

### CITRUS MARINATED BEETS

Path Valley Farm, Ricotta Cheese  
Almond Dukkah

8.50

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

### LOMO IBÉRICO WRAPPED PERSIMMON

Chili Paste, Feta

8.50

### MUSHROOM CROQUETAS

Black Trumpet, Mojo Verde Aioli

8.50

### MERGUEZ SAUSAGE COCA

Piquillo Peppers

9.50

### WHIPPED FETA

Harissa, Herbed Oil

9.00

### PAN SEARED GNUDI

Poached Egg, Herbed Oil, Manchego Cheese

9.50

### POTATO TORTILLA

Chive Sour Cream

6.00

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### ARROZ NEGRO

Crabmeat, Peas

10.50

### TROUT A LA PLANCHA

Pennsylvania Trout, Salsa Verde

11.50

### GRILLED HALF LOBSTER

Salsa Verde, Lemon

17.00

### ZARZUELA DE MARISCOS

Clams, Crabmeat, Prawn, Almond

14.00

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

### CREPES WITH CAVIAR

Saffron, Crème Fraîche

13.00

### PULPITOS A LA PLANCHA

Frisée, Peewee Potatoes, Red Chimichurri

12.50

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

### SMOKED PORK BELLY

Piquillo Peppers, Sherry Vinegar

10.50

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

### GRASS FED NEW YORK STRIP\*

Samfaina, Spicy Tomato Sauce

13.00

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

### HANGER STEAK\*

Truffle Vinaigrette

11.50

## BRUNCH

(Available Saturday and Sunday 11am-3pm)

### VEGETABLE BENEDICT

Roasted Eggplant, Hollandaise

7.00

### TORRIJAS CATALAN

Crema Catalana, Apricot Marmalade

6.50

### OLIVE OIL PANCAKES

Maple Syrup, Butter

6.50

### BOCADILLO DE TORTILLA

Romesco Sauce

7.00

### SERRANO BENEDICT

Pan Tomato, Hollandaise

7.50

### BAKED EGG

Merguez Sausage

8.00

### PASTELA MORUNA

Braised Chicken, Almonds

8.00

### GAMBAS & POLENTA

Tomato, Garlic, Parsley

10.00

## SALADS

### SPINACH SALAD

Dates, Valdeón Dressing

9.00

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

### ORZO PASTA SALAD

Feta Cheese, Oregano

8.00

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

### BONE IN PORK CHOP\*

Pimentón Rub, Orzo

24.00

### WHOLE ROASTED SNAPPER\*

Spinach Salad

27.00

### BRAISED LAMB SHANK

Delicata Squash, Olives

32.00

### PAELLA VERDURAS

Sweet Peppers, Cauliflower, Aioli

half / full / double  
16.00 / 32.00 / 64.00

### PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

24.50 / 49.00 / 98.00

### PAELLA SALVAJE

Veal, Chorizo, Smoked Pork Belly

24.50 / 49.00 / 98.00

### PARILLADA BARCELONA\*

NY Strip, Smoked Pork Belly,  
Chicken, Sausage

27.00 / 54.00 / 108.00

## DESSERTS

### FLAN CATALÁN

6.50

### OLIVE OIL CAKE

Sea Salt

8.00

### CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

### BASQUE BURNT CHEESECAKE

Apricot Marmalade

8.00

### CREPAS

Dulce de Leche Cream, Hazelnuts

7.50

### APRICOT PANNA COTTA

Olive Oil Cake Crumbles

7.00

# WINES

## SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain		52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	13	52

## MIMOSAS

	glass	bottle
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
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France		50

## WHITES

### LIGHT | CITRUS | CRISP

	glass	bottle
2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	13	52
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain		50
2019 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarello, Pinord, Diorama, Penedes, Spain	9.5	38
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38

### MEDIUM | FRUITY | MINERAL

	glass	bottle
2019 Verdejo, Menade, Rueda, Spain	11	44
2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 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
2017 Riesling, Wegeler, Mosel, Germany	9.5	38

### FULL | RIPE | SPICE

	glass	bottle
2017 Albillo, Marañones, Pizarana, 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

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

### MEDIUM | FRUITY | SPICE

	glass	bottle
2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
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

### FULL | RIPE | BOLD

	glass	bottle
2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 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
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
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

**TABLESIDE GINTONIC** 14  
Choice of: Fruit, Leaf, Flower, Root or Classic

**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

**OTOÑO** 11.5  
Lustau Brandy de Jerez Reserva, Amaro Nonino  
Boiled Cider, Aquafaba, Lemon

**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  
\*Served Tableside with Your Choice of Garnish

# 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

	7oz	14 oz
Clausthaler, Non-Alcoholic – Germany		5
Heineken, Light – Holland		7
Pabst Blue Ribbon (16oz.) – IL .		5.5

### WHEAT | FRUIT | SAISON

	7oz	14 oz
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

	7oz	14 oz
Atlas, Ponzi IPA – D.C.		7.5
Flying Dog, The Truth Imperial IPA- MD		8.5
Lagunitas, Maximus IPA – CA		8.5
RAR, Nanticoke Nectar IPA – MD		8

### DARK | SPICED | STRONG

	7oz	14 oz
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

	7oz	14 oz
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