

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

TAPAS

MARINATED OLIVES

Citrus, Pepper Flake

5.00

BRUSELAS A LA CATALANA

Pine nuts, Raisins

8.50

CAULIFLOWER CAZUELA

Manchego Cream, Almond Dukkah

8.50

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

ROASTED DELICATA SQUASH

Path Valley Farm
Almond Romesco

7.50

CHARRED SHISHITO PEPPERS

Citrus Gremolata, Lemon

7.50

KABOCHA SQUASH HUMMUS

Path Valley Farm
Sofrito Oil, Citrus Gremolata

7.50

ARROZ MELOSO

Sunchoke Cream, All Spice

8.50

WHIPPED FETA

Harissa, Herbed Oil

9.00

POTATO TORTILLA

Chive Sour Cream

6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

STEAMED CLAMS

Cider, Chili Flakes

12.50

PAN CON TOMATE MATRIMONIO

Boquerones, Anchovies

7.00

TUNA CRUDO

Black Garlic Oil, Serrano Peppers

12.50

CRAB STUFFED PIQUILLOS

Lemon, Parsley, Pimentón

8.50

TROUT A LA PLANCHA

Pennsylvania Trout, Salsa Verde

11.50

SALT COD FRITTERS

Aioli Dulce

8.00

STEAMED MUSSELS

Lobster Broth, Saffron

11.50

TROUT A LA PLANCHA

Pennsylvania Trout, Salsa Verde

11.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

PULPITOS A LA PARRILLA

Arroz Negro, Saffron Aioli

12.50

CALAMARES A LA PLANCHA

Harissa Vinaigrette, Coriander

10.50

CANELONES DE CONEJO

Saffron, Manchego Cream

11.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

CRISPY SWEETBREADS

Mojo Verde Aioli

12.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

HANGER STEAK*

Truffle Vinaigrette

11.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

RED LETTUCE SALAD

Candied Almonds, Apple Cider Vinaigrette

9.00

ENDIVE SALAD

Date-Apple Cider Dressing, Cashews

8.50

COUSCOUS SALAD

Apricots, Parsley

8.00

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

WHOLE ROASTED BRANZINO*

Watercress Salad

25.50

BRAISED LAMB SHANK

Delicata Squash, Olives

32.00

BONE IN PORK CHOP*

Pimentón Rub, Charred Shishitos, Couscous

23.00

PAELLA VERDURAS

Sweet Peppers, Cauliflower, Aioli

half / full / double
16.00 / 32.00 / 64.00

PAELLA MARISCOS

Prawns, Mussels, Littleneck
Clams, Calamari

24.50 / 49.00 / 98.00

PAELLA SALVAJE

Veal, Chorizo, Lamb Neck

24.50 / 49.00 / 98.00

PARILLADA BARCELONA*

N.Y Strip, Lamb Pintxo,
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

Orange Marmalade

8.00

CREPAS

Dulce de Leche Cream, Hazelnuts

7.50



Thank you for joining us as we gradually
reopen for dining service. We'd love to
hear your feedback, scan this code to
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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

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain		52
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	13	52

MIMOSA MIXERS to accompany any bottle of bubbles

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

ROSES

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

WHITES

LIGHT | CITRUS | CRISP

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
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	9.5	38

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

2018 Tempranillo, El Buscador, Crianza, Rioja, Spain		38
2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany		52
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		54

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2017 Tempranillo, Azul y Garanza, Navarra, Spain		42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
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

2016 Tempranillo, Flores de Cerezo, Toro, Spain		50
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
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12.5	50
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
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	8.5
Lagunitas, Maximus IPA – CA	8.5
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

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