

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

FUET

Catalonia
Mild, dry cured pork sausage

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

LEONORA GOAT CHEESE 7.50

Castilla de Leon
Creamy Goat 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,
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

Barcelona is a cashless restaurant.
Credit and debit accepted.
202.588.5500

TAPAS

MARINATED OLIVES 4.50
Citrus, Pepper Flake

MARINATED HEIRLOOM TOMATOES 8.50
Green Garlic Oil, Basil

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SAUTEED CORN 7.50
Piquillo Peppers, Basil

TRUFFLE SHEEP'S CHEESE MONTADITO 11.00
Roasted Mushrooms, Sherry

ROASTED DELICATA SQUASH 7.50
Path Valley Farm
Almond Romesco

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

POTATO TORTILLA 6.00
Chive Sour Cream

TORTILLA MENORQUINA 7.00
Mahón, Sobrasada

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

PAN CON TOMATE MATRIMONIO 7.00
Boquerones, Anchovies

TUNA CRUDO 12.50
Black Garlic Oil, Serrano Peppers

CRAB STUFFED PIQUILLOS 8.50
Lemon, Parsley, Pimenton

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
Salsa Verde, Lemon

CALAMARES A LA PLANCHA 10.50
Harrisa Vinaigrette, Coriander

ARROZ MESOLO 10.50
Mussels, Tomato Broth

CHICHARRON DE POLLO 9.50
Mojo Verde 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

HANGER STEAK* 11.50
Truffle Vinaigrette

LAMB NECK PINTXO* 10.50
Mint-Yogurt Sauce

SALADS

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

RED LETTUCE SALAD 9.50
Tahini Dressing, Candied Almonds

SWEET PEPPER SALAD 9.00
Watercress, Lemon-Saffron Vinaigrette

COUSCOUS SALAD 8.00
Apricots, Parsley

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO* 25.50
Watercress Salad

PAELLA VERDURAS **half / full / double**
16.00 / 32.00 / 64.00
Corn, Leeks, Aioli

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Shrimp, Mussels, Littleneck
Clams, Calamari

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

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
Hanger Steak, 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



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

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 |
| 2018 Mourvedre Blend, Lafage, Côtes Catalanes, France | 12.5 | 50 |

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 Viognier, Pie de Palo, Mendoza, Argentina | 6.5 | 26 |
| 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 |
| 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 |

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 Trepas 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, Bardos, Romántica, Ribera del Duero, Spain | 10.5 | 42 |
| 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 |
| Mahou, Cinco Estrellas, Lager- Spain | 7.5 |
| 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 |

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
by scanning this QR code