

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

HOT COPPA

New Jersey, US
Seasoned Aged Pork Shoulder Sausage,
Cayenne Pepper, Red Peppercorns

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

FUET

Cataluña, ES
Pork Sausage. Rich, Garlic, Black Pepper

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla y León, ES
Mountain Air-Cured Ibérico Pork Sausage.
Peppery & Rich

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6
Months. Smoked, Sharp, Fruity

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months.
Buttery, Mild, Nutty

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet
Pimentón

VALDEÓN

Castilla-León, ES
Creamy Blue, Cow & Goat's Milk, Cave-
Aged 2 Months. Mildly Pungent

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin.
Mild, Smoky, Pimentón

APERITIVO BOARD

An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Fuet,
Idiazábal, Mahón, Marinated Olives,
Marcona Almonds, Guindilla Peppers*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

8.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

PAN CON TOMATE

Heirloom Tomatoes, Garlic, Parsley

6.5

BURRATA

Roasted Tomatoes, Sherry Gastrique

10

BEETS

Walnuts, Goat Cheese

8.5

GRILLED BROCCOLINI

Grain Mustard Aioli

10

GREEN BEANS

Fried Shallots, Chili Flakes

8.5

GRILLED GEM LETTUCE

Bagna Cauda

8

CHAMPIÑONES

Garlic, Scallions

11

FRIED CAULIFLOWER

Aleppo Pepper, Garlic Aioli

8.5

QUESO A LA PLANCHA

French Onion Marmalade

8.5

MEDITERRANEAN HUMMUS

Pita, Salsa Verde

9

WHIPPED SHEEP'S CHEESE

Truffle, Honey, Pimentón

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

BOQUERONES

Pickled Cucumbers, Fennel

6

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

PRAWNS A LA PARRILLA

Piperade

14.5

PULPO

Romesco, Fennel

15.5

SCALLOPS

Leeks, Tomatoes

18

SWORDFISH A LA PLANCHA

Puttanesca

14.5

BACON WRAPPED DATES

Valdeón Mousse

9

STEAMED MUSSELS

Sobrasada, Sofrito, White Wine

14

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BACON WRAPPED DATES

Valdeón Mousse

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

GRILLED WILD BOAR SAUSAGE

Apple Mostarda

14.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

STEAK PAILLARD

Red Pepper Vinaigrette, Frites

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine

9

LOCAL GREENS & HERBS

Manchego, Radish, Olive Oil & Lemon

9

ARUGULA SALAD

Dried Cranberry, Pepitas, Balsamic

8.5

LARGE PLATES

WHOLE ROASTED BRANZINO

Mixta Salad, Charred Lemon

26.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA MARISCOS

Gambas, Mussels, Clams, Calamari

half / full / double

28 / 56 / 98

PAELLA VERDURAS

Carrots, Broccolini, Mushrooms, Aioli Verde

18 / 36 / 64

PAELLA SALVAJE

Chorizo, Chicken, Garbanzo Beans

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Cherries

9

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

EXECUTIVE CHEF AARON PAIK SOUS CHEFS JERMAINE WILBEY & HENRY WASHINGTON III

*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.

WINES BY THE GLASS

SPARKLING

NV **BarCava**, Brut, Penedès, Spain
 2020 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain
 2021 **Caves São João, Brut Rosé**, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6	12	48

WHITE

2022 **Mila**, Rías Baixas, Spain
 2022 **Rezabal**, Getariako Txakolina, Spain
 2021 **Menade**, Rueda, Spain
 2021 **Le Naturel**, Navarra, Spain
 2022 **Pinord, Diorama**, Penedès, Spain
 2021 **Orto Vins, Les Argiles**, Montsant, Spain
 2022 **La Vineyta, 'Pipa'**, Emporda, Spain
 2019 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain
 2022 **Asnella**, Vinho Verde, Portugal
 2020 **Capítulo 7**, Mendoza, Argentina
 2022 **Aylin**, San Antonio, Chile
 2020 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2021 **Iniceri, 'Abisso'**, Sicily, Italy
 2021 **Leitz, Feinherb**, Rheingau, Germany
 2021 **L'Alpage**, Mont-sur-Rolle, Switzerland

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Verdejo</i>	6.25	12.5	50
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Macabeo</i>	7	14	56
<i>Malvasia</i>	5.75	11.5	46
<i>Palomino</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	5.5	11	44
<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain
 2022 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2022 **Christophe Avi**, Agenais, France
 2021 **Los Conejos Malditos**, Blanco Con Madre, Toledo, Spain

	3oz	6oz	bottle
<i>Mencía</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Malvar, Airén</i>	5	10	40

RED

2018 **Nucerro, Reserva, Rioja**, Spain
 2019 **Marqués de Tomares, Crianza**, Rioja Spain
 2021 **Pedro Gonzalez, Prieto Picudo**, Castilla y Leon, Spain
 2020 **Bardos, Romántica**, Ribera del Duero, Spain
 2021 **Glup Glup**, Cariñena, Spain
 2021 **Azul y Garanza**, Navarra, Spain
 2020 **César Marquez Pérez, Parajes**, Bierzo, Spain
 2019 **Sotabosc**, Montsant, Spain
 2018 **Coster dels Olivers, Priorat**, Cataluna, Spain
 2022 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2020 **Primitivo Quiles, Cono 4**, Alicante, Spain
 2021 **Camino de Navaherreros**, Sierra de Gredos, Spain
 2020 **Uva de Vida "Biografico"**, La Mancha, Spain
 2020 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain
 2016 **Fontes Cunha, 'Mondeco'**, Dão, Portugal
 2019 **Earth First, Organic Crianza**, Mendoza, Argentina
 2019 **Belinda**, Mendoza, Argentina - *served chilled*
 2020 **Quieto, Gran Corte**, Mendoza, Argentina
 2019 **Peñalolen**, Maipo, Chile
 2019 **Polkura**, Colchagua, Chile
 2022 **Casas del Bosque**, Casablanca, Chile
 2018 **Alto de la Ballena**, Maldonado, Uruguay
 2021 **Domaine Vallot, Côtes-du-Rhône**, France
 2020 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	4.5	9	36
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.5	9 (L)	50
<i>Mencía</i>	6.75	13.5	54
<i>Garnacha, Cariñena</i>	6.25	12.5	50
<i>Carinena, Garnacha</i>	7.5	15	60
<i>Trepato Blend</i>	5.75	10.5	42
<i>Monastrell</i>	4.5	9	36
<i>Garnacha</i>	6.25	12.5	50
<i>Tempranillo/Graciano</i>	6.75	13.5	54
<i>Bobal</i>	5.5	11	44
<i>Touriga National Blend</i>	3.5	7	28
<i>Malbec</i>	5.75	11.5	46
<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>Cabernet Franc Blend</i>	5.25	10.5	42
<i>Grenache Blend</i>	7	14	56
<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL
La Cigarrera, 375mL
Los Arcos, Lustau, 750mL
Carlos VII, Alvear, 375mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
Marques de Poley, Toro Albala, 500mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	69
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	9	36
<i>Oloroso</i>	9.5	57

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 375mL
Toro Albala, 1999, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	14	56

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS Diorama / Abisso / Clos Lojen

Many of our wines use Biodynamic farming practices, here are three incredible examples

15

ACID TRIP Asnella / L'Alpage / Belinda

High. Acid. Wines.

15

COCKTAILS



BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom, Bitters
 Sparkling Water, Torched Bay Leaf

6

FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
 Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

12

SUMMER STREET SLING

Chamomile Infused Tito's Vodka
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

12

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
 Lemon, Agave, Nutmeg

13

TYGRA

Cachaça, Quevedo White Port, Ginger Beer,
 Lime, Angostura Bitters, Cucumber

13

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
 Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

13

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
 Lemon, Cardamom & Lavender Bitters

12

SMOKED SHERRY MANHATTAN

Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
 Lustau Amontillado, Angostura, Luxardo Cherry

15

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,
 Sfumato Rhubarb Amaro, Orange, Walnut Bitters

15

GINTONICS

Inspired by three of Spain's most iconic regions

15

CATALAN

Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
 Grapefruit, Lime, Rosemary

VALENCIAN

Hayman's London Dry Gin, Fever Tree Indian Tonic,
 Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Nordés Gin, Fever Tree Indian Tonic,
 Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused Dark Rum
 Guava Nectar

glass pitcher

9.5 34

GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, Bustletown Vodka,
 Peach Nectar, Lemon, Grapefruit Bitters

glass carafe

12.5 50

BEER

DRAFT

Creature Comforts, Tropicália IPA - GA
 Glover Park, Witness Belgian Wit - GA
 Sweetwater, 420 Pale Ale - GA

caña doble

4.5 9
 4 8
 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT
 Peroni, Lager - Italy
 Wild Heaven, Emergency Drinking Beer - GA
 Yuengling, Light - PA
 Pabst Blue Ribbon (16oz.) - IL
 Estrella Damm, Daura Gluten-Free Lager - Spain
 Red Hare, SPF 50/50 Grapefruit - GA
 Wild Heaven, White Blackbird - GA
 Terrapin, Recreation Ale - GA
 Three Taverns, Rapturous Raspberry Sour - GA
 Monday Night Brewing, Slap Fight IPA-GA
 Jekyll Brewing, Hop Dang Diggity IPA-GA
 Lagunitas, Maximus IPA - CA
 Allagash, Tripel - MN
 Left Hand, Milk Stout - CO

7
 8
 7.5
 6.5
 6
 8.5
 8
 8.5
 7
 8.5
 8.5
 8
 8.5
 11
 9.5

CIDERS

Treehorn, Dry Cider - GA
 Isastegi, Sagardo Natural Cider (750mL) - Spain
 Pomarina Brut Sidra (750mL) - Spain

9
 32
 42