

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

COPPA

Italy
Cured, aged pork shoulder

CHORIZO PICANTE

United States
Dry-cured pork sausage, smoky

SORIA

Spain
Smoky style chorizo

FUET

Cataluña
Mild, dry-cured pork sausage

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

CAÑA DE OVEJA

Murcia
Soft-ripened sheep's milk, tangy

ROMAO

Castilla-La Mancha
Raw sheep's milk cheese rubbed with rosemary

FRESH MAHÓN

Minorca
Raw cow's milk aged 4 months, salty & nutty

SAN SIMON

Galicia
Smoked cow's milk cheese, creamy & buttery

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in red wine

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty & robust

VALDEÓN

Castilla-León
Cow and goat's milk blue cheese, tangy & spicy

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 Guindillas, Serrano, Fuet, Manchego, Fresh Mahon, Roasted Spiced Almonds

EXECUTIVE CHEF

ADAM ESSER

SOUS CHEF

ALTON REID

*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

WHIPPED SHEEP'S CHEESE 8.50
Honey, Pimentón

SPINACH AND CHICKPEAS 8.00
Garlic, Lemon, Cumin

GRILLED ACORN SQUASH 7.50
Smoked Maple Glaze

CHARRED OKRA 8.00
Aleppo

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

GRILLED BROCCOLI 8.50
Red Romesco

BRUSSEL SPROUTS 8.00
Pimentón, Sherry Gastrique

ROASTED CAULIFLOWER 8.50
Truffle, Ricotta

BLISTERED SHISHTOS 8.00
Olive Oil, Sea Salt

CHAMPIÑONES A LA PLANCHA 8.50
Garlic, Scallions

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

MUSSELS 11.00
White Wine, Sofrito

CRISPY CALAMARI 10.50
Spicy Aioli

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

MAHI MAHI A LA PLANCHA 13.50
Salsa Verde

GRILLED PULPO 11.00
Green Romesco, Fingerling Potatoes

CLAMS 10.00
White Beans, Chorizo

SCALLOPS 13.50
Creamy Cauliflower, Pepitas

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

DUCK CONFIT 12.50
Cranberry Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

GRILLED ADOBO CHICKEN 8.00
Aji Amarillo

GRILLED HANGER STEAK 11.50
Truffle Vinaigrette

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

BRUNCH

(Available Saturday & Sunday 11:30am – 3pm)

SHRIMP & GRITS 10.50
Piquillo Pepper, Shallots

OLIVE OIL PANCAKES 6.50
Maple Syrup

SLAB OF BACON 8.00
Honey, Oregano

JAMON SERRANO BENEDICT 7.50
Pan Con Tomato, Pimentón Hollandaise

BROCCOLI BENEDICT 6.50
Pimentón Hollandaise

HUEVOS ESTRELLADOS 8.00
Mangalica, Sunny Side Up Egg

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem

BEETS 7.00
Sheep's Cheese, Spiced Almonds

ARUGULA SALAD 7.00
Cranberries, Apples, Valdeón

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.50
Mixed Green Salad, Charred Lemon

PAELLA VERDURAS half / full / double
16.00 / 32.00 / 64.00
Brussel Sprouts, Okra, Broccoli, Aioli Verde

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Mussels, Calamari, Clams

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Merguez, Chorizo, Chicken, Fingerling Potatoes

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
Strip Steak, Chicken, Pork Loin, Gaucho sausage

DESSERTS

FLAN CATALÁN 6.50

OLIVE OIL CAKE 8.00
Sea Salt

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

WARM CHOCOLATE CAKE 8.00
Coffee Anglaise, Almonds

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts



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Barcelona is a cashless restaurant.
Credit and debit accepted.

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2014 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12	48

MIMOSAS

	glass
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

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	12.5	50
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12	48
2018 Viura, Azul y Garanza, Navarra, Spain	8	45
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain		44
2018 Malvasia, La Vinyeta, Pipa*, Emporda, Spain	10	40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
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	11	44
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		52
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2016 Godello, El Castro de Valtuille, Bierzo, Spain		52
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	10	40
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2016 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2018 Garnacha, Le Naturel, Navarra, Spain	10	40
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		52
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepat Blend, Negre de Folls, Conca de Barberá, Spain	10.5	42
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2016 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain		34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, 'Organic Crianza,' Mendoza, Argentina	10.5	42

FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	11	44
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		42

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 9.5
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

EL MESTIZO 9.5
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
Lustau Brandy de Jerez Reserva, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

BEERS

DRAFT

	7oz	14 oz
Creature Comforts, Tropicália IPA- GA	4.25	8.5
Eventide Brewing, Kölsch - GA	3.75	7.5
Southbound, Scattered Sun Belgian Wit- GA	3.75	7.5
Sweetwater, 420 Pale Ale - GA	4	8

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic - Germany		5
Estrella Damm, Daura Gluten Free Lager- Spain		8
Peroni Nastro Azzuro, Lager - Italy		7.5
Wild Heaven, Emergency Drinking Beer-GA		7.5
Yuengling, Light- Pottsville, PA		6
Pabst Blue Ribbon (16oz.) -IL		6

WHEAT | FRUIT | SAISON

Eventide Brewing, Citrus Grove Hefeweizen- GA		7.5
Red Hare, SPF 50/50 Grapefruit - GA		6.5
Wild Heaven, White Blackbird-GA		8.5

HOPPY | FLORAL | BITTER

Eventide, The A IPA - GA		7.5
Jekyll Brewing, Hop Dang Diggity IPA-GA		7.5
Monday Night Brewing, Slap Fight IPA - GA		7.5
Lagunitas, Maximus IPA - CA		8.5

DARK | SPICED | STRONG

Allagash, Tripel Reserve - MN		10.5
Steady Hand, Circles of the Sun Blonde Stout - GA		8

SOURS | CIDERS

Isastegi, Sagardo Natural Cider (750mL) - Spain		32
Three Taverns, Rapturous Raspberry Sour - GA		8.5
Pomarina Brut Sidra (750mL) - Spain		42



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