

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SORIA

Spain
Smoky style chorizo

SOBRASADA

Mallorca
Spreadable, cured sausage

6-MONTH MANCHEGO

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

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty & robust

ROMAO

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

SAN SIMON

Galicia
Smoked cow's milk cheese, creamy & buttery

DRUNKEN GOAT

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

VALDEÓN

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

FRESH MAHÓN

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

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

LEONORA 7.50
Castilla y León
Aged 3 months, velvety, bloomy rind, lemony

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
HELTON DASILVA**
**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

Barcelona is a cashless restaurant.
Credit and debit accepted.
404.589.1010

TAPAS

WHIPPED SHEEP'S CHEESE 8.50
Honey, Pimentón

BLISTERED SHISHITOS 6.00
Olive Oil, Sea Salt

GRILLED BROCCOLINI 7.50
Garlic, Lemon, Chili Flakes

GRILLED CABBAGE 7.50
Feta, Honey

PAN CON TOMATE 4.50
Grilled Bread, Tomatoes

ROASTED CAULIFLOWER 6.50
Truffle, Ricotta

CHARRED OKRA 7.50
Aleppo Pepper

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

BRUSSELS SPROUTS 7.50
Pimentón, Sherry Gastrique

SPINACH AND CHICKPEAS 8.00
Garlic, Lemon, Cumin

CHAMPIÑONES A LA PLANCHA 7.50
Garlic, Scallions

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

BROILED OYSTERS 11.00
Foie Butter, Serrano, Lemon

CRISPY CALAMARI 10.50
Spicy Aioli

SEARED SCALLOPS 13.50
Idiazabal, Mangalica

POTATO TORTILLA 6.00
Chive Sour Cream

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

HALIBUT A LA PLANCHA 13.50
Salsa Verde

GRILLED PULPO 11.00
Green Romesco, Fingerling Potatoes

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

GRILLED HANGER STEAK 11.50
Truffle Vinaigrette

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

BRUNCH

(Available Saturday & Sunday 12pm – 3pm)

SHRIMP & GRITS 10.50
Piquillo Pepper, Piment d'Espelette

TORRIJAS 6.50
Cream Catalana, Strawberries

BUTTERMILK PANCAKES 6.50
Maple Syrup

GRANOLA & YOGURT 6.00
Pepitas, Pine Nuts, Seasonal Fruit

JAMON SERRANO BENEDICT 7.50
Pan Con Tomate, Pimentón Hollandaise

BROCCOLINI BENEDICT 6.50
Pimentón Hollandaise

HUEVOS ESTRELLADOS 8.00
Mangalica Ham, Sunny Side Up Egg

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Mixed Greens

BEETS 7.00
Sheep's Cheese, Spiced Almonds

ARUGULA SALAD 7.00
Cranberry, Apples, Valdeon

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
Carrots, Cabbage, Okra, Broccoli, Aioli Verde

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

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Morcilla, Chorizo, Pork Belly, Fingerling Potatoes

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

DESSERTS

FLAN CATALÁN 6.50

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts

OLIVE OIL CAKE 8.00
Sea Salt

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

WARM CHOCOLATE CAKE 8.00
Coffee Anglaise, Almonds



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

NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12	48

MIMOSA MIXERS to accompany any bottle of bubbles

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

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Neuquen	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		44
2018 Malvasia, La Vinyeta, Pipa*, Emporda, Spain	10	40
2018 Viognier, Pie de Palo, Mendoza, Argentina		30
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
2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina		42
2019 Sauvignon Blanc, Aylín, 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 Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, Le Naturel, Navarra, Spain	10	40
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		52
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	10.5	42
2016 Garnacha, Soto Manrique, Lasat, Sierra de Gredos, Spain	10.5	42
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		52

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2017 Tempranillo, Azul y Ganza, Navarra, Spain		45
2017 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain		52
2016 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
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 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain		56
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Syrah, Polkura, Colchagua, Chile		52
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

BARCELONA GINTONIC 14
Hayman's London Dry, Fevertree Mediterranean Tonic
Grapefruit, Lime, Jasmine

EL MESTIZO 9.5
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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
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

SOURS | CIDERS

Isastegi, Sagardo Natural Cider (750mL) - Spain	32
Three Taverns, Rapturous Raspberry Sour - GA	8.5
Treehorn, Dry Cider - GA	8
Pomarina Brut Sidra (750mL) - Spain	42



Check out our full wine list here
by scanning this QR code