

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one  
18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### 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

### 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

### IDIAZABAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### FRESH MAHÓN

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

### CANA DE OVEJA

Murcia  
Soft-ripened sheep's milk, tangy

### VALDEÓN

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

### 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, Chorizo Picante, Manchego, Fresh Mahon, Roasted Spiced Almonds*

## 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

### MARINATED OLIVES 5.00

Garlic, Citrus

### WHIPPED SHEEP'S CHEESE 8.50

Honey, Pimentón

### GRILLED BROCCOLI 7.50

Garlic, Lemon, Chili Flake

### GRILLED CABBAGE 7.50

Feta, Honey

### EGGPLANT CAPONATA 5.00

Sweet Peppers, Basil

### BLISTERED SHISHITOS 7.50

Olive Oil, Sea Salt

### ROASTED CAULIFLOWER 7.50

Truffle, Ricotta

### BRUSSEL SPROUTS 7.50

Pimentón, Sherry Gastrique

### CHARRED OKRA 7.50

Pimentón

### SPINACH AND CHICKPEAS 8.00

Garlic, Lemon, Cumin

### CHAMPIÑONES A LA PLANCHA 7.50

Garlic, Scallions

### POTATO TORTILLA 6.00

Chive Sour Cream

### PATATAS BRAVAS 7.50

Salsa Brava, Garlic Aioli

### SEARED SCALLOPS 13.50

Creamy Cauliflower, Spiced Pepitas

### MAHI MAHI A LA PLANCHA 13.50

Salsa Verde

### CRISPY CALAMARI 10.50

Spicy Aioli

### GAMBAS AL AJILLO 9.50

Guindilla Pepper, Olive Oil, Garlic

### GRILLED PULPO 11.00

Green Romesco, Fingerling Potatoes

### JAMÓN & MANCHEGO CROQUETAS 6.50

Garlic Aioli

### SPICED BEEF EMPANADAS 7.00

Red Pepper Sauce

### GRILLED HANGER STEAK 11.50

Truffle Vinaigrette

### CHORIZO W/ SWEET & SOUR FIGS 8.50

Balsamic Reduction

### ALBONDIGAS 9.50

Spiced Meatballs in Ham-Tomato Sauce



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## BRUNCH

(Available Saturday & Sunday 12pm – 3pm)

### SHRIMP & GRITS 10.50

Piquillo Pepper, Shallots

### TORRIJAS 6.50

Cream Catalana, Maple-Glazed Pears

### BUTTERMILK PANCAKES 6.50

Maple Syrup

### SLAB OF BACON 8.00

Honey, Oregano

### JAMON SERRANO BENEDICT 7.50

Pan Con Tomate, Pimentón Hollandaise

### BROCCOLI BENEDICT 6.50

Pimentón Hollandaise

### HUEVOS ESTRELLADOS 8.00

Soria, 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

Grapes, Apples, Valdeon

## LARGE PLATES

### CHICKEN PIMIENTOS 21.00

Potatoes, Lemon, Hot Cherry Peppers

### 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, Clams

### PAELLA SALVAJE 24.50 / 49.00 / 98.00

Morcilla, Chorizo, Pork Belly, Tomatoes, Fingerling Potatoes

### PARILLADA BARCELONA\* 27.00 / 54.00 / 108.00

Strip Steak, Chicken, Pork Loin, Chorizo

## DESSERTS

### FLAN CATALÁN 6.50

### OLIVE OIL CAKE 8.00

Sea Salt

### WARM CHOCOLATE CAKE 8.00

Coffee Anglaise, Almonds

### CREPAS 7.50

Dulce de Leche Cream, Hazelnuts

### BASQUE BURNT CHEESECAKE 8.00

Luxardo Cherries

## WINES

### SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48

### MIMOSA MIXERS to accompany any bottle of bubbles

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

### ROSES

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

### WHITES

#### LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	12.5	50
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		38
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Ganza, 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 Viognier, Pie de Palo, Mendoza, Argentina		30
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

#### 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
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2017 Tempranillo, Azul y Ganza, Navarra, Spain		45
2017 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain		52
2015 Tintilla, Vara y Pulgar, Cadiz, 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	13	52
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		42

## SANGRIA & COCKTAILS

<b>SANGRIA, RED OR WHITE</b>	7.5/glass	30/pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar		

<b>GUNS &amp; ROSÉS</b>	12/glass	48/carafe
São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

<b>SUMMER STREET SLING</b>		9.5
Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's		

<b>BARCELONA GINTONIC</b>		14
Hayman's London Dry, Fevertree Mediterranean Tonic Grapefruit, Lime, Jasmine		

<b>EL MESTIZO</b>		9.5
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		

<b>BOURBON SPICE RACK</b>		12
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		

<b>WHISKEY ROOT</b>		10
Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice		

<b>BLOODY MARY</b>		11
Tito's Vodka, Housemade Bloody Mary Mix		

<b>MIMOSA</b>		9
Choice of: Classic with Fresh Squeezed OJ Orange-Peach-Grapefruit or Guava-Lavender-Lemon		

## BEERS

### DRAFT

Creature Comforts, Tropicália IPA- GA	7oz	14 oz	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
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#### SOUPS | 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