

B A R C E L O N A

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMON 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

6-MONTH MANCHEGO

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

IBORES

Extremadura
Raw goat's milk, Pimentón rubbed, fruity and nutty

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

CAÑA DE OVEJA

Murcia
Soft-ripened sheep's milk, tangy

ROMAO

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

JAMÓN MANGALICA 12.00

Segovia
Cured Hungarian pig

BRESAOLA 10.50

Italy
Air dried cured and aged beef

APERITIVO BOARD 18.00

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Patatas Bravas, Pickled Guindillas, Serrano, Fuet, Idiazabal, Fresh Mahón, Roasted Spiced Almonds

EXECUTIVE CHEF

ADAM ESSER

SOUS CHEF ALTON REID

SOUS CHEF DINA SANCHEZ

*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.

TAPAS

WHIPPED GOAT'S CHEESE 8.50

Honey, Pimentón

SPICED ALMONDS 5.50

Pimentón

MARINATED ARTICHOKEs 6.50

Toasted Garlic, Lemon Pimentón

BURRATA 8.50

Squash and Zucchini

SPINACH AND CHICKPEAS 8.00

Garlic, Lemon, Cumin

CHILLED GRILLED ZUCCHINI 6.50

Green Chimichurri

MEDITERRANEAN HUMMUS 7.50

Pita Bread

SNAP PEAS 7.00

Aleppo, Lemon

EGGPLANT CAPONATA 5.00

Sweet Peppers, Basil

FRIED EGGPLANT 7.00

Spicy Honey

CHAMPIÑONES A LA PLANCHA 8.50

Garlic, Scallions

GRILLED ASPARAGUS 8.50

Spiced Harissa Piquillo

ORZO 8.50

Oyster Mushrooms, English Peas, Manchego

PATATAS BRAVAS 7.50

Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00

Chive Sour Cream

BOQUERONES 6.00

Parsley, Olive Oil

GAMBAS AL AJILLO 9.50

Guindilla Pepper, Olive Oil, Garlic

MONKFISH A LA PLANCHA 13.50

Salsa Verde

SCALLOPS 13.50

Asparagus Puree, Pepitas

MUSSELS 11.00

White Wine, Sofrito

GRILLED PULPO 11.00

Red Pepper Chimichurri

CRISPY CALAMARI 10.50

Spicy Aioli

GRILLED ADOBO CHICKEN 8.00

Aji Amarillo

GRILLED HANGER STEAK 11.50

Truffle Vinaigrette

SPICED BEEF EMPANADAS 7.00

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 6.50

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.50

Balsamic Reduction

ALBONDIGAS 9.50

Spiced Meatballs in Ham-Tomato Sauce

BRUNCH

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

SHRIMP & GRITS 10.50

Roasted Pepper, Shallots

OLIVE OIL PANCAKES 6.50

Maple Syrup

SLAB OF BACON 8.00

Honey, Oregano

JAMON SERRANO BENEDICT 7.50

Pan Con Tomate, Pimentón Hollandaise

ASPARAGUS BENEDICT 6.50

Pimentón Hollandaise

HUEVOS ESTRELLADOS 8.00

Shishito Pepper, Mangalica, Sunny Side Up Egg

SALADS

ENSALADA MIXTA 8.00

Olives, Onions, Tomatoes, Little Gem

ARUGULA SALAD 7.00

Cranberries, Apples, Sheep Cheese, Walnuts

WATERMELON RADISH SALAD 7.00

Cucumber, Onion, Feta

CUCUMBER CARPACCIO 7.00

Herbed Yogurt

LARGE PLATES

CHICKEN PIMIENTOS 21.00

Potatoes, Lemon, Hot Cherry Peppers

STEAK FRITES 28.50

Cape Grim Grass Fed Strip, Red Chimichurri

PAELLA VERDURAS half / full / double

16.00 / 32.00 / 64.00
Snap Peas, Asparagus, English Peas, 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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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
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48
2019 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
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France		50

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2019 Viura, Azul y Garanza, Navarra, Spain	8	45
2018 Xarel-Lo, Pinord, Diorama, Penedès, Spain	9.5	38
2019 Muscat Blend, Avinyó, Petillant, Penedès, Spain		44
2018 Malvasia, La Vinyeta, Pipa*, Emporda, Spain	10	40
2019 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2019 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

MEDIUM | FRUITY | MINERAL

2019 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	11	44
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		52
2017 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2015 Godello, El Castro de Valtuille, Bierzo, Spain		52
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	10	40
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2019 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2019 Garnacha, Le Naturel, Navarra, Spain	10	40
2018 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		52
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2019 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	10.5	42
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.50	46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2018 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain		34
2019 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2016 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2019 Malbec, Earth First, 'Organic Crianza,' Mendoza, Argentina	11.5	46

FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	11	44
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2018 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2016 Syrah, Polkura, Colchagua, Chile	13	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, Tito's 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

RICHMOND GIMLET 10
Citadelle Gin, Lime, Mint

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

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
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
Steady Hand, Cloudland Hazy IPA - GA	8
Terrapin, Recreation Ale (16oz) -GA	6.5

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
Trehorn, Dry Cider - GA	8
Pomarina Brut Sidra (750mL) - Spain	42



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