

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

FUET

Cataluña
Mild, dry-cured pork sausage

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

VALDEÓN

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

JAMÓN MANGALICA

Segovia 12.00
Cured Hungarian pig

APERITIVO BOARD

22.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Patatas Bravas, Serrano, Fuet, Manchego, Fresh Mahón, Guindilla Peppers, Marinated Olives, Roasted Spiced Almonds

EXECUTIVE CHEF

ADAM ESSER

SOUS CHEF DINA SANCHEZ

SOUS CHEF JOEY VAZQUEZ

*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 SHEEP'S CHEESE

Honey, Pimentón 8.50

MARINATED OLIVES

Citrus, Chili Flake 5.00

BURRATA

Squash, Zucchini 8.50

MEDITERRANEAN HUMMUS

Pita Bread, Salsa Verde 7.50

SPICED ALMONDS

Pimentón 5.00

CHILLED GRILLED ZUCCHINI

Green Chimichurri 6.50

FRIED SNAP PEAS

Aleppo, Lemon 7.00

BLISTERED SHISHITOS

Lime, Sea Salt 8.00

GRILLED ASPARAGUS

Spiced Harissa Piquillo 8.50

EGGPLANT CAPONATA

Sweet Peppers, Basil 5.00

CHAMPIÑONES A LA PLANCHA

Garlic, Scallions 8.50

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

POTATO TORTILLA

Chive Sour Cream 6.00

BOQUERONES

Parsley, Olive Oil 6.00

MUSSELS

White Wine, Sofrito 11.00

SEARED SCALLOPS

Tomato Emulsion 13.50

GRILLED PULPO

Red Pepper Chimichurri 11.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

MAHI MAHI A LA PLANCHA

Salsa Verde 13.50

SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

GRILLED ADOBO CHICKEN

Aji Amarillo 8.00

GRILLED HANGER STEAK

Truffle Vinaigrette 11.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 8.50

BRUNCH

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

SHRIMP & GRITS

Roasted Pepper, Shallots 10.50

OLIVE OIL PANCAKES

Maple Syrup 6.50

BACON

Honey, Oregano 6.50

JAMON SERRANO BENEDICT

Pan Con Tomate, Pimentón Hollandaise 7.50

ASPARAGUS BENEDICT

Pimentón Hollandaise 6.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem 8.00

ARUGULA SALAD

Apples, Valdeón, Walnuts 7.00

CUCUMBER SALAD

Herbed Yogurt, Red Onions 7.00

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

WHOLE ROASTED BRANZINO

Mixed Green Salad, Charred Lemon 25.50

STEAK FRITES

Cape Grim Grass Fed Strip, Red Chimichurri 28.50

PAELLA VERDURAS

Carrots, Asparagus, Snap Peas, Aioli Verde 16.00 / 32.00 / 64.00

PAELLA MARISCOS

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

PAELLA SALVAJE

Merguez, Chorizo, Chicken 24.50 / 49.00 / 98.00

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin 27.00 / 54.00 / 108.00

DESSERTS

FLAN CATALÁN

6.50

OLIVE OIL CAKE

Sea Salt 8.00

BASQUE BURNT CHEESECAKE

Cherries 8.00

WARM CHOCOLATE CAKE

Coffee Anglaise, Almonds 8.00

CREPAS

Dulce de Leche Cream, Hazelnuts 7.50



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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
2020 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

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

2019 Godello, Fraga do Corvo, Monterrei, Spain		45
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
2020 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	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

RED SANGRIA 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
Jasmine, Lime, Grapefruit

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

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 (16oz.) - 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
Lagunitas, Maximus IPA - CA		8.5
Monday Night Brewing, Slap Fight IPA - GA		7.5
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
Treehorn, Dry Cider - GA		8
Pomarina Brut Sidra (750mL) - Spain		42



Check out our full wine list here
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