

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

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

BRESAOLA

Italy 10.50
Air dried cured and aged beef

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, Spiced Almonds

EXECUTIVE CHEF

JULIO CASTILLO

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 SHEEP'S CHEESE

Honey, Pimentón 8.50

BURRATA

Squash, Zucchini 8.50

EGGPLANT CAPONATA

Sweet Peppers, Basil 5.00

MEDITERRANEAN HUMMUS

Pita Bread, Salsa Verde 7.50

CHILLED GREEN BEANS

Honey-Basil Vinaigrette, Pickled Onions 7.00

SPINACH AND CHICKPEAS

Garlic, Lemon, Cumin 8.00

GRILLED ASPARAGUS

Spiced Harissa Piquillo 8.50

FRIED SNAP PEAS

Aleppo, Lemon 7.00

POTATO TORTILLA

Chive Sour Cream 6.00

BLISTERED SHISHITOS

Lime, Sea Salt 8.00

CHAMPIÑONES A LA PLANCHA

Garlic, Scallions 8.50

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

BOQUERONES

Parsley, Olive Oil 6.00

CRISPY CALAMARI

Spicy Aioli 10.50

STRIPED BASS A LA PLANCHA

Salsa Verde 13.50

SEARED SCALLOPS

Tomato Emulsion 13.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

GRILLED PULPO

Red Pepper Gremolata 11.00

GRILLED LAMB MERGUEZ SAUSAGE

Tzatziki 10.50

GRILLED ADOBO CHICKEN

Aji Amarillo 8.00

SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

GRILLED HANGER STEAK

Truffle Vinaigrette 11.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 8.50

BRUNCH

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

YOGURT & GRANOLA

Pepita Granola, Berries, Honey 8.50

OLIVE OIL PANCAKES

Maple Syrup 6.50

SHRIMP & GRITS

Roasted Pepper, Shallots 10.50

SLAB OF BACON

Honey, Oregano 8.00

JAMON SERRANO BENEDICT

Pan Con Tomate, Pimentón Hollandaise 7.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem 8.00

ARUGULA SALAD

Apples, Valdeón, Walnuts 7.00

CUCUMBER SALAD

Herbed Yogurt, Watermelon Radish, 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

New York 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

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

PARILLADA BARCELONA*

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

DESSERTS

FLAN CATALÁN

6.50

CREPAS

Strawberries, Pistachios 7.50

OLIVE OIL CAKE

Sea Salt 8.00

BASQUE BURNT CHEESECAKE

Cherries 8.00

WARM CHOCOLATE CAKE

Coffee Anglaise, Almonds 8.00



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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

NV BarCava, Brut, Penedès, Spain	8.5	34
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	12	48

MIMOSAS

Orange-Peach-Grapefruit	9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

ROSES

2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
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WHITES

LIGHT | CITRUS | CRISP

2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
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 Albariño, Mila, Rías Baixas, Spain	12	48
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, Aylin, 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

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 Trepat 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	
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
2017 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

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE	9/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		

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

RICHMOND GIMLET		10
Citadelle Gin, Lime, Mint		

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		

SMOKED SHERRY MANHATTAN		15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry *Smoked and Stirred Tableside		

BEERS

DRAFT

Creature Comforts, Tropicália IPA- GA	7oz	14 oz
Eventide Brewing, Kölsch - GA	4.25	8.5
Southbound, Scattered Sun Belgian Wit- GA	3.75	7.5
Sweetwater, 420 Pale Ale - GA	3.75	7.5
	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 (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
Terrapin, Recreation Ale (16oz) -GA		6.5

DARK | SPICED | STRONG

Allagash, Tripel Reserve - MN		10.5
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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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