

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one  
18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### CHORIZO DE PAMPLONA

United States  
Dry-cured pork sausage with paprika, tangy

### CHORIZO PICANTE

La Rioja  
Smoky, mildly spicy,  
dry-cured pork sausage

### FUET

Catalonia  
Mild, dry-cured pork sausage

### 6-MONTH MANCHEGO

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

### CAÑA DE CABRA

Murcia  
Soft-Ripened goat cheese,  
creamy & mild

### IDIAZABAL

Navarra  
Smoked raw sheep's milk,  
nutty & robust

### VALDEÓN

Castilla-León  
Cow and goat's milk blue cheese

### DRUNKEN GOAT

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

### JAMON MANGALICA 12.00

Segovia  
Cured Hungarian pig

### APERITIVO BOARD 18.00

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

*Marinated Olives, Patatas Bravas,  
Pickled Peppers, Chorizo de  
Pamplona, Jamón Serrano,  
Marinated Mahon, Idiazabal,  
Almonds*

## EXECUTIVE CHEF WILLIAM LANZY

\*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

EGGPLANT CAPONATA 5.00  
Sweet Peppers, Basil

SPINACH AND CHICKPEA CAZUELA 8.00  
Cumin, Roasted Garlic

ROASTED BEETS 7.00  
Roasted Shallot Yogurt

BLISTERED SHISHITO PEPPERS 7.50  
Sea Salt

CHAMPIÑONES 7.50  
Parsley, Garlic

MARINATED OLIVES 4.50  
Garlic, Citrus, Chili Flake

GRILLED BROCCOLINI 8.00  
Garlic, Lemon

CRISPY SUNCHOKES 7.50  
Lemon Aioli

BABA GANOUSH 7.50  
Pine Nuts, Crispy Pita

PATATAS BRAVAS 7.50  
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00  
Chive Sour Cream

CHANTRELLE RISOTTO 12.50  
Caramelized Cipolini Onions, Manchego

DUCK CANALONES 11.00  
Manchego Fondito

BOQUERONES 6.00  
Garlic, Parsley

TROUT A LA PLANCHA 10.50  
Salsa Verde

MUSSELS 11.00  
White Wine, Tomato, Garlic

PULPO A LA GALLEGA 11.00  
Potato, Red Onion, Celery

GAMBAS AL AJILLO 9.50  
Guindilla Pepper, Olive Oil, Garlic

JAMÓN & MANCHEGO CROQUETTAS 6.50  
Garlic Aioli

BACON-WRAPPED DATES 8.00  
Manchego, Pimentón

SPICED BEEF EMPANADAS 7.00  
Red Pepper Sauce

ALBONDIGAS 9.50  
Spiced Meatballs in Ham-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.50  
Balsamic Reduction

TRUFFLED BIKINI 8.50  
Jamón Serrano, San Simon

GRILLED HANGER STEAK\* 11.50  
Truffle Vinaigrette

## SALADS

ENSALADA MIXTA 8.00  
Olives, Onions, Tomatoes, Little Gem Lettuce

VALENCIA SALAD 8.00  
Marinated Orange, Fennel, Arugula, Almonds

KALE SALAD 7.00  
Lemon Corriander Dressing, Carrot, Pepitas

## LARGE PLATES

WHOLE ROASTED BRANZINO 25.50  
Arugula, Pickled Onion

CHICKEN PIMIENTOS 21.00  
Potatoes, Lemon, Hot Cherry Peppers

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00  
Acorn Squash, Carrot, Fennel  
Roasted Garlic

PAELLA SALVAJE 24.50 / 49.00 / 98.00  
Chickpeas, Chorizo, Morcilla  
Gaucho Sausage

PAELLA MARISCOS 24.50 / 49.00 / 98.00  
Prawn, Clams, Mussels, Calamari

PARILLADA BARCELONA\* 27.00 / 54.00 / 108.00  
NY Strip, Chicken,  
Pork Loin, Gaucho Sausage

## DESSERTS

FLAN CATALÁN 6.50

CHOCOLATE CAKE 8.00  
Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESE CAKE 8.00  
Luxardo Cherries

CREPAS 7.50  
Dulce de Leche Cream, Hazelnuts

OLIVE OIL CAKE 8.00  
Sea Salt



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  
Barcelona is a cashless restaurant.  
Credit and debit accepted.

## WINES

### SPARKLING

NV BarCava, Brut, Penedès, Spain	8.5	34
2016 Gramona, Gran Cuvée, Brut, Penedès, Spain	13	52
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

### 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
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50

### WHITES

#### LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	13	52
2019 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2019 Muscat Blend, Avinyó, Petillant, Penedès, Spain		40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2018 Riesling, Von Winning, 'Winnings', Pfalz, Germany	12	48

#### MEDIUM | FRUITY | MINERAL

2018 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
2018 Chenin Blanc, Vigneau-Chevreau, Silex, Vouvray, France	13	52
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10.5	42
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	10	40

#### FULL | RIPE | SPICE

2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2017 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

### REDS

#### LIGHT | BERRIES | ELEGANT

2018 Garnacha, La Maldita, Rioja, Spain	8.5	34
2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2018 Garnacha, Le Naturel, Navarra, Spain	9	36
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain	48	48
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain	50	50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain	38	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	9.5	38
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	9	36

#### FULL | RIPE | BOLD

2017 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2017 Tempranillo, Volver, La Mancha, Spain	12	48
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	50	50
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	46	46
2016 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain	14	56
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain	54	54
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2015 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10.5	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, Blue Ridge Vodka, Peach Nectar, Lemon, Grapefruit Bitters

**SUMMER STREET SLING** 9.5  
Chamomile Infused 360 Vodka  
Grapefruit, Lemon, Grapefruit & Peychaud's Bitters

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

**EL MESTIZO** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

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

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**OTOÑO** 12  
Raynal VSOP Brandy, Amaro Nonino  
Boiled Cider, Aquafaba, Lemon

**SMOKED SHERRY MANHATTAN** 16  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura Bitters

## BEERS

### DRAFT

	7oz	14 oz
Fair Winds, Quayside Kölsch - VA	3.75	7.5
Port City, Optimal Wit - D.C.	3.75	7.5
DC Brau, Public Pale Ale - D.C.	4	8
Flying Dog, Bloodline IPA - MD	4.25	8.5

### BOTTLES & CANS

#### LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic - Germany	5
Estrella Damm, Daura, Gluten-Free Lager - Spain	8
Mahou, Cinco Estrellas, Lager- Spain	7.5
Heineken, Light - Holland	7.5
Pabst Blue Ribbon (16 oz.) - IL	5.5

#### WHEAT | FRUIT | SAISON

Old Ox, Golden Ox - VA	8.5
Avery, Liliko'i Kepolo, Passion Fruit Witbier-CO	8.5

#### HOPPY | FLORAL | BITTER

Atlas, Ponzi IPA - D.C.	8
Flying Dog, The Truth Imperial IPA - MD	8
Founders, All Day IPA - MI	7

#### DARK | SPICED | STRONG

Allagash, Tripel Reserve - ME	10.5
Goose Island, Matilda Belgian Style Ale - IL	13
The Duck-Rabbit, Milk Stout - NC	7
Kentucky Ale, Bourbon Barrel Ale - KY	12

#### SOURS | CIDERS

Austin Eastciders, Original Dry Cider - TX	7
Bold Rock, VA Apple - VA	7
Pomarina Brut Sidra (750mL) - Spain	42



Check out our full wine list here  
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