

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SORIA

United States
Dry-cured pork sausage,
smoky & garlicky

CHORIZO DE PAMPLONA

United States
Dry-cured pork sausage with
paprika, tangy

SOBRASADA

Mallorca
Spreadable chorizo, smokey

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

SAN SIMON

Galicia
Semi-soft cow's milk cheese,
subtle smoke flavor

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

IBORES

Extremadura
Semi-firm goat's milk cheese,
zesty, tangy, & sharp finish.
Rubbed with pimenton & olive oil

APERITIVO BOARD

18.00

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

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

EXECUTIVE CHEF WILLIAM LANZY SOUS CHEF HUGO SAVINON

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.00

SPINACH AND CHICKPEA CAZUELA

Cumin, Roasted Garlic

8.00

BABA GANOUSH

Pine Nuts, Crispy Pita

7.50

BLISTERED SHISHITO PEPPERS

Sea Salt

7.50

GRILLED BROCCOLINI

Garlic, Lemon

8.00

TRUFFLE WHIPPED SHEEP'S CHEESE

Pimentón, Rustic Bread

8.50

CHAMPIÑONES

Parsley, Garlic

7.50

POTATO TORTILLA

Chive Sour Cream

6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

ROASTED CAULIFLOWER

Garlic, Lemon Aioli

8.00

MUSSELS EN ESCABECHE

Potato Chip

10.50

BOQUERONES

Garlic, Parsley

6.00

PULPO A LA GALLEGA

Potato, Red Onion, Celery

11.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

DUCK CANALONES

Manchego Fondito

11.00

POLLO A LA PARILLA

Shishito Aioli

8.00

FIG MONTADITO

House Ricotta, Speck

8.50

JAMÓN & MANCHEGO CROQUETTAS

Garlic Aioli

6.50

BACON-WRAPPED DATES

Manchego, Pimentón

8.00

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

TRUFFLED BIKINI

Jamón Serrano, San Simon

8.50

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

VALENCIA SALAD

Marinated Orange, Fennel, Arugula, Almonds

8.00

KALE SALAD

Pear, Valdeón, Walnut, Farro

7.00

ROASTED BEETS

Roasted Shallot Yogurt, Zatar

7.00

LARGE PLATES

WHOLE ROASTED BRANZINO

Arugula, Pickled Onion

25.50

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

half / full / double

PAELLA VERDURAS

Parsnips, Carrot, Rutabaga,
Roasted Garlic

16.00 / 32.00 / 64.00

PAELLA SALVAJE

Chorizo, Morcilla,
Gaucho Sausage

24.50 / 49.00 / 98.00

PAELLA MARISCOS

Prawn, Clams, Mussels, Calamari

24.50 / 49.00 / 98.00

PARILLADA BARCELONA*

Hanger Steak, Chicken,
Pork Loin, Gaucho Sausage

27.00 / 54.00 / 108.00

DESSERTS

FLAN CATALÁN

6.50

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

BURNT BASQUE CHEESE CAKE

Luxardo Cherries

8.00

CREPAS

Dulce de Leche Cream, Hazelnuts

7.50

OLIVE OIL CAKE

Sea Salt

8.00



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.

*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

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
*mixers offered in 8oz carafe to accompany any bottle of bubbles

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 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		40
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Albillo, Bodega Marañones, Picarana, Madrid, Spain		54
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2018 Chenin Blanc, Vigneau-Chevreau, Silex, Vouvray, France	13	52
2019 Sauvignon Blanc, Aylín, 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
2018 Garnacha, Le Naturel, Navarra, Spain	9	36
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2017 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain		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
2019 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain	9.5	38
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
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
2016 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain	12.5	50
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		46
2016 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain	14	56
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
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

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
Duclaw, Sweet Baby Jesus,	
Chocolate Peanut Butter Porter - MD	7
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
Prof. Fritz Briem, 1809 B. Weisse (500mL) - Germany	19
Pomarina Brut Sidra (750mL) - Spain	42



Check out our full wine list here
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