

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

CHORIZO DE PAMPLONA

United States
Dry-cured pork sausage with paprika, tangy

CHORIZO BLANCO

United States
Dry-cured pork sausage & garlic

SOBRASADA

Mallorca
Spreadable chorizo, smokey

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

FUET

Catalonia
Mild, dry-cured pork sausage

6-MONTH MANCHEGO

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

VALDEÓN

Castilla-León
Cow and goat's milk blue cheese

SAN SIMON

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

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty & robust

DÉLICE DE BOURGOGNE

Burgundy, France
Soft-ripened triple cream cow's milk cheese

DRUNKEN GOAT

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

JAMON MANGALICA

Segovia 12.00
Cured Hungarian pig

APERITIVO BOARD

18.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Piquillo Peppers, Soria, Serrano, Idiazabal, Marinated Mahón, Almonds

EXECUTIVE CHEF

WILLIAM LANZY

SOUS CHEF

HUGO Saviñón

TAPAS

MARCONA ALMONDS

Sea Salt 5.00

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

ZANAHORIAS

Orange Whipped Goat Cheese, Pickled Shallot 8.50

CHAMPIÑONES

Parsley, Garlic 7.50

TRUFFLE WHIPPED SHEEP'S CHEESE

Pimentón, Rustic Bread 8.50

POTATO TORTILLA

Chive Sour Cream 6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

BOQUERONES

Garlic, Parsley 6.00

TROUT A LA PLANCHA

Salsa Verde 10.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.50

PULPO A LA GALLEGA

Potato, Red Onion, Celery 11.00

POLLO A LA PARILLA

Shishito Aioli 8.00

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 8.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

TRUFFLED BIKINI

Jamón Serrano, San Simon 8.50

GRILLED HANGER STEAK*

Truffle Vinaigrette 11.50

AMERICAN WAGYU*

Black Garlic Chimichurri 16.00

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

VALENCIA SALAD

Marinated Orange, Fennel, Arugula, Almonds 8.00

CUCUMBER SALAD

Red Onions, Lime, Radish, Espelet, Sea Salt 7.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

WHOLE ROASTED BRANZINO

Arugula, Pickled Onion 25.50

PAELLA VERDURAS

Piquillo Peppers, Carrot, Fennel, 16.00 / 32.00 / 64.00
Roasted Garlic, Smoked Green Peppers

PAELLA SALVAJE

Chorizo, Morcilla, 24.50 / 49.00 / 98.00
Gaucho Sausage

PAELLA MARISCOS

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

PARILLADA BARCELONA*

NY Strip, Chicken, 27.00 / 54.00 / 108.00
Pork Loin, Gaucho

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

	glass	bottle
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

	glass
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 Hondarríbi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	7.5	42
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
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		36
2018 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2019 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Chenin Blanc, Vigneau-Chevreau, Silex, Vouvray, France		52
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10.5	42
2018 Catarratto, Iniceri, 'Abisso', Sicily, Italy	10	40

FULL | RIPE | SPICE

2017 Albillo, Marañones, Pizarana, Sierra de Gredos, Spain		54
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		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
2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2019 Trepát 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 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2017 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco', Dão, Portugal	7	28
2019 Malbec, Earth First, Mendoza, Argentina	9	36

FULL | RIPE | BOLD

2018 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		50
2018 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		46
2017 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain	14	56
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
2018 Cabernet Franc Blend, Quieto, Mendoza, Argentina	11.5	46
2016 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
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
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
by scanning this QR code