

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 PICANTE

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

SPÉCK

Alto Adige, Italy
Dry-cured, mildly smoked ham
Smoky & Sweet

SOBRASADA

Mallorca
Spreadable chorizo, smokey

FUET

Catalonia
Mild, dry-cured pork sausage

6-MONTH MANCHEGO

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

IDIAZABAL

Navarra
Smoked raw sheep's milk, nutty & robust

DÉLICE DE BOURGOGNE

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

VALDEÓN

Castilla-León
Cow and goat's milk blue cheese

SAN SIMON

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

DRUNKEN GOAT

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

JAMON MANGALICA 12.00

Segovia
Cured Hungarian pig

APERITIVO BOARD 22.00

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

Marinated Olives, Patatas Bravas, Piquillo Peppers, Soria, Serrano, Marcona Almonds, Idiazabal, Marinated Mahon

CHEFS

WILLIAM LANZY

HUGO Saviñon

*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

MARCONA ALMONDS 5.00
Sea Salt

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

MARINATED OLIVES 5.00
Garlic, Citrus, Chili Flake

SPINACH AND CHICKPEA CAZUELA 8.00
Cumin, Roasted Garlic

GRILLED ASPARAGUS 8.00
Romesco

BLISTERED SHISHITO PEPPERS 7.50
Sea Salt

ZANAHORIAS 8.50
Orange Whipped Goat Cheese, Pickled Shallot

BABA GANOUSH 7.50
Pine Nuts, Crispy Pita

PAN CON TOMATE 5.00
Sea Salt, Olive Oil

CHAMPIÑONES 7.50
Parsley, Garlic

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

GRILLED PRAWNS 10.00
Emulsified Salsa Verde

TROUT A LA PLANCHA 10.50
Salsa Verde

PULPO A LA GALLEGA 11.00
Potato, Red Onion, Celery

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

POLLO A LA PARILLA 8.00
Shishito Aioli

JAMÓN & MANCHEGO CROQUETTAS 6.50
Garlic Aioli

BACON-WRAPPED DATES 8.00
Manchego, Pimentón

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 8.50
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

AMERICAN WAGYU* 16.50
Black Garlic Chimichurri

SALADS

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

VALENCIA SALAD 8.00
Marinated Orange, Fennel, Arugula, Almonds

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

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED DORADE 25.50
Arugula, Pickled Onion

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Spring Onion, Fingerling Potato, Roasted Garlic, Charred Onion Crema, English Peas, Carrot

PAELLA SALVAJE 24.50 / 49.00 / 98.00
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
Gran Gala Macerated Orange

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

2019 Albariño, Pazo Pental, Mila, Rías Baixas, Spain	12	48
2019 Hondarribi 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, Aylín, San Antonio, Chile	10.5	42
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	10	40

FULL | RIPE | SPICE

2017 Albillo, Marañones, Picarana, 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

2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12.5	50
2019 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2019 Trepal Blend, Negre de Folls, Conca de Barberá, Spain		38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
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
2017 Mencía, César Marquez, Parajes, Bierzo, Spain		54
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
2018 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

RICHMOND GIMLET 10
Citadelle Gin, Lime, Mint

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

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
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
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