

# BARCELONA

## CHARCUTERIE & CHEESE

Barcelona is a cashless restaurant.  
Credit and debit accepted.

703.689.0700

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 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

### 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

### AGED MAHÒN

Balearic Islands  
Cow's milk, mild with a nutty finish

### CANA DE CABRA

Murcia  
Soft-Ripened goat cheese,  
creamy & mild

### 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, Fuet, Jamon  
Serrano, Cana de Cabra, Idiazabal,  
Marcona Almonds*

## EXECUTIVE CHEF WILLIAM LANZY SOUS CHEF MARIO MENDOZA

\*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

BLISTERED SHISHITO PEPPERS 7.50  
Sea Salt

ROASTED BEETS 7.00  
Labneh, Roasted Shallot, Za'tar

MARINATED OLIVES 5.00  
Garlic, Citrus, Chili Flakes

BLISTERED GRAPE TOMATOES 6.50  
Lime, Garlic

HUMMUS 7.50  
Crispy Chickpea, Chili Oil

TRUFFLE WHIPPED SHEEP'S CHEESE 8.50  
Pimenton, Rustic Bread

CORN CAZUELA 7.50  
Lemon Aioli, Sumac

GRILLED ASPARAGUS 8.00  
Romesco

PATATAS BRAVAS 7.50  
Salsa Brava, Garlic Aioli

CHAMPIÑONES 7.50  
Parsley, Garlic

POTATO TORTILLA 6.00  
Chive Sour Cream

BOQUERONES 6.00  
Garlic, Parsley

PAPA DULCE 8.50  
Crema, Pecan, Sea Salt

GAMBAS AL AJILLO 9.50  
Guindilla Pepper, Olive Oil, Garlic

MACKEREL STEAKS 12.50  
Green Harissa

JAMÓN & MANCHEGO CROQUETAS 6.50  
Garlic Aioli

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

GRILLED HANGER STEAK\* 11.50  
Truffle Vinaigrette

BACON-WRAPPED DATES 8.00  
Manchego, Pimenton

## SALADS

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

VALENCIA SALAD 8.00  
Marinated Orange, Fennel, Arugula, Almonds

CUCUMBER SALAD 8.00  
Lime, Red Onion, Espelette Pepper

## LARGE PLATES

CHICKEN PIMIENTOS 21.00  
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.50  
Arugula, Pickled Onion

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00  
Patty Pan Squash, Mushrooms, Corn,  
Garlic Aioli

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

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

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

## 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



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
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain		52
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12.5	50

### 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
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		38
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain		40
2018 Viognier, Pie de Palo, Mendoza, Argentina	7	28
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2018 Riesling, Barth, 'Allure,' Rheingau, Germany	11.5	46

#### MEDIUM | FRUITY | MINERAL

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal		40
2018 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, Picarana, Sierra de Gredos, Spain	13.5	54
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay		50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

### REDS

#### LIGHT | BERRIES | ELEGANT

2015 Tempranillo, El Buscador, Crianza, Rioja, Spain		40
2018 Garnacha, Le Naturel, Navarra, Spain	9	36
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		48
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepas Blend, Negre de Folls, Conca de Barberá, Spain		38
2016 Garnacha, Soto Manrique, Lasat, Sierra de Gredos, Spain	10.5	42
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		54

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2017 Tempranillo, Azul y Garanza, Navarra, Spain		42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		38
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, Mendoza, Argentina	9	36

#### FULL | RIPE | BOLD

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

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

**BARCELONA GINTONIC** 14  
Citadelle Gin, Fevertree Mediterranean Tonic  
Grapefruit, Lime, Jasmine

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

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

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender 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
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
Austin Eastciders, Original Dry Cider - TX		7
Pomarina Brut Sidra (750mL) - Spain		42



Check out our full wine list here  
by scanning this QR code