

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA MAJORCA

Mojac
Soft, spreadable chorizo

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

CHORIZO DE PAMPLONA

United States
Dry-cured pork sausage with paprika, tangy

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

LEONORA

Castilla-León
Semi-soft goat's milk cheese, lemony, mushroomy

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, Chorizo Blanco, Jamón Serrano, Idiazabal, Drunken Goat, Marcona 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

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TAPAS

EGGPLANT CAPONATA 5.00
Sweet Peppers, Basil

SPINACH AND CHICKPEA CAZUELA 8.00
Cumin, Roasted Garlic

HUMMUS 7.50
Artichoke, Parsley, Lemon

ROASTED BEETS 7.00
Labneh, Roasted Shallots, Za'tar

CRISPY SUNCHOKES 7.50
Lemon Aioli

GRILLED BROCCOLINI 8.00
Garlic, Lemon

BLISTERED SHISHITO PEPPERS 7.50
Sea Salt

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

CHAMPIÑONES 7.50
Parsley, Garlic

POTATO TORTILLA 6.00
Chive Sour Cream

TRUFFLE WHIPPED SHEEP'S CHEESE 8.50
Pimenton, Rustic Bread

ROASTED SWEET POTATO 8.50
Goat Cheese Crema, Pecan, Sea Salt

BOQUERONES 6.00
Garlic, Parsley

MUSSELS 11.00
White Wine, Tomato, Garlic

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

COMMON BEANS 6.50
Pork Loin, Gaucho, Garlic

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simon

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

WAGYU CARPACCIO* 14.50
Horseradish, Pickled Shallot, 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, Pimentón

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

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
Acorn Squash, Carrot, Parsnips, Fennel, Roasted Garlic

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
Hanger Steak, 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



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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

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, Von Winning, 'Winnings', Pfalz, Germany	12	48

MEDIUM | FRUITY | MINERAL

2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 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

2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	9	36
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12.5	50
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France	14.5	58

REDS

LIGHT | BERRIES | ELEGANT

2015 Tempranillo, El Buscador, Crianza, Rioja, Spain	10	40
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 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

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		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	12.5	50
2017 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
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Franc Blend, Quietto, Mendoza, Argentina	11.5	46
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Syrah, Polkura, Colchagua, Chile	13	52

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

TABLESIDE GINTONIC 14
Choice of: Fruit, Flower, Leaf, 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 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	8.5
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



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