

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SORIA CHORIZO

United States
Dry-cured pork sausage
& pimenton

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage
w/ peppercorns

FUET

Catalonia
Sweet, All-pork sausage, Mild
spice

SOBRASADA

Mallorca
Soft Pork Sausage, Paprika

6-MONTH MANCHEGO

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

DRUNKEN GOAT

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

VALDEÓN

Castile y León
Cow & goat's milk blue cheese,
tangy & spicy

FRESH MAHÓN

Minorca
Semi-soft, Cow's milk cheese

IDIAZÁBAL

Basque
Raw sheep's cheese, firm & smoky

IBORES

Extremadura
Raw Goat Cheese, Semi- firm,
tangy & sharp

CHORIZO PICANTE

United States
Spicy, Dry Cured Pork Sausage

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, Jamón Serrano,
Fuet, Drunken Goat, Idiazábal,
Roasted Almonds*

SOUS CHEF

OSCAR BENITEZ

*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

XIPS & DIP

Eggplant Chips, Mint Yogurt

6.50

ARROZ CREMOSO

Butternut Squash, Sage

9.00

RED PEPPER HUMMUS

Roasted Bell Peppers, Grilled Pita Chips

7.50

WHIPPED SHEEP'S CHEESE

Truffle Honey

7.50

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

BLISTERED SHISHITO PEPPERS

Olive Oil, Sea Salt

7.00

ROASTED HARISSA CAULIFLOWER

Dill Yogurt, Currant Relish

8.50

EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil

5.00

CHAMPIÑONES A LA PLANCHA

Salsa Verde

7.50

POTATO TORTILLA

Chive Sour Cream

6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

CRISPY BRUSSEL SPROUTS

Pickled Red Onion

7.50

MARINATED OLIVES

Citrus, Garlic, Thyme

5.00

HALIBUT A LA PLANCHA

Salsa Verde

12.50

MUSSELS AL DIABLO

Lobster Broth, Spicy Tomato

11.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

SEARED PULPO

Confit Potato, Bell Peppers

11.00

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

BACON-WRAPPED DATES

Valdeón Mousse

8.00

PORK BELLY

Cherry Pepper Chimichurri

9.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.50

GRILLED LAMB CHOPS

Mojo Picon and Grilled Lemon

15.50

HANGER STEAK*

Truffle Vinaigrette

11.50

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus
Ask us about other gifts you can give.

BRUNCH

(Available Saturday and Sunday 11am-3pm)

SERRANO BENEDICT

Pan Tomate, Hollandaise

7.50

TORREJAS CATALAN

Citrus Fruit

6.50

OLIVE OIL PANCAKES

Maple Syrup, Butter

7.00

PISTO MANCHEGO

Fried Egg, Peppers, Onions, Tomato

7.50

STEAK & EGG

Red Chimichurri

11.50

MANGALICA ESTRELLADOS

Pimenton Oil, Fries

10.50

DUCK CONFIT MIGAS

Sofrito, Garlic Aioli

8.50

CITRUS YOGURT

Pepitas Granola, Citrus Fruit

6.50

VEGETABLE BENEDICT

Broccolini, Hollandaise

7.50

SHRIMP AND GRITS

Gravy, Chorizo, Peppers

8.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

BEET SALAD

Spiced Pumpkin Seeds, Sherry-Balsamic Vinaigrette

8.50

AUTUMN SALAD

Persimmon, Apple, Dukkah

8.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

WHOLE ROASTED RED SNAPPER*

Brussel Sprouts, Lemon

25.50

half / full / double

PAELLA VERDURAS

Butternut Squash, Cauliflower, Brussel Sprouts, Aioli

16.00 / 32.00 / 64.00

PAELLA SALVAJE

Pork Belly, Duck, Gaucho, Chickpeas

24.50 / 49.00 / 98.00

PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams

24.50 / 49.00 / 98.00

SQUID INK FIDEOS

Calamari, Pickled Red Onion, Salsa Verde

15.50 / 31.00 / 62.00

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

27.00 / 54.00 / 108.00

DESSERTS

FLAN CATALÁN

6.50

OLIVE OIL CAKE

Sea Salt

8.00

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

CREPAS

Dulce de Leche Cream, Hazelnuts

7.50

BASQUE BURNT CHEESECAKE

Luxardo Cherries

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.

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Gramona, Gran Cuvée, Brut, Penedès, Spain		52
2019 Caves São João, Rosé, Bruto, Bairrada, Portugal	13	52

MIMOSA MIXERS to accompany any bottle of bubbles

	carafe
Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	4

ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2018 Tibouren, Clos Cibonne, Cru Classé, France		54
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

WHITES

LIGHT | CITRUS | CRISP

	glass	bottle
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
2019 Viognier, Pie de Palo, Mendoza, Argentina		26

MEDIUM | FRUITY | MINERAL

	glass	bottle
2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal		40
2017 Rkatsiteli, Orgo, Kakheti, Georgia		48
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	10	40
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		50
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44
2016 Riesling, Wegeler, Mosel, Germany	9.5	38

FULL | RIPE | SPICE

	glass	bottle
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		58

REDS

LIGHT | BERRIES | ELEGANT

	glass	bottle
2018 Tempranillo, El Buscador, Crianza, Rioja, Spain		38
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 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany		52
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		54

MEDIUM | FRUITY | SPICE

	glass	bottle
2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2017 Tempranillo, Azul y Garanja, Navarra, Spain		42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
2015 Tintilla, Vara y Pulgar, Cadiz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal		28
2018 Malbec, Earth First, Mendoza, Argentina	9	36

FULL | RIPE | BOLD

	glass	bottle
2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	10.5	42
2016 Tempranillo, Flores de Cerezo, Toro, Spain		50
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain		44
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	12.5	50
2015 Syrah, Polkura, Colchagua, Chile		50
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		36

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, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

SUMMER STREET SLING 10
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

TABLE SIDE GINTONIC 14
Choice of: Fruit, Flower, Root, Leaf or Classic

EL MESTIZO 10
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Choice of: Classic with Fresh Squeezed OJ,
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEERS

DRAFT

	7oz	14 oz
Peroni, Lager – Italy	3.75	7.5
Port City, Optimal Wit - D.C.	3.75	7.5
DC Brau, The Corruption IPA – D.C.	4	8
3 Stars, Peppercorn Saison – D.C.	3.75	7.5

BOTTLES & CANS

LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic – Germany	5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Heineken, Light – Holland	
7 Mahou, Cinco Estrellas, Lager- Spain	7.5
Pabst Blue Ribbon (16oz.) – IL	5.5

WHEAT | FRUIT | SAISON

Dogfish Head, Namaste Witbier – DE	7.5
Old Ox, Golden Ox – VA	8
Avery, Liliko'i Kepolo, Passion Fruit Witbier – CO	8.5
Troegs, Dreamweaver Wheat – PA	7.5

HOPPY | FLORAL | BITTER

Atlas, Ponzi IPA – D.C.	7.5
Founders, All Day IPA – MI	7 Flying Dog, The Truth Imperial IPA- MD
	8.5
Lagunitas, Maximus IPA – CA	8.5
RAR, Nanicoke Nectar IPA – MD	8

DARK | SPICED | STRONG

Allagash, Tripel Reserve – ME	11
Duclaw, Sweet Baby Jesus Porter – MD	7
Goose Island, Matilda Belgian Style Ale – IL	13
Guinness, Pub Draft Stout (14.9oz) – Ireland	8
The Duck-Rabbit, Milk Stout – NC	7.5

SOURS | CIDERS

Austin Eastciders, Original Dry Cider – TX	7
Isastegi, Sagardo Natural Cider (750mL) – Spain	28
Pomarina Brut Sidra (750mL) – Spain	42



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

