

B A R C E L O N A

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
& pimentón

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

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

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TAPAS

XIPS & DIP 6.50
Eggplant Chips, Mint Yogurt

ARROZ CREMOSO 9.00
Butternut Squash, Sage

RED PEPPER HUMMUS 7.50
Roasted Bell Peppers, Grilled Pita Chips

WHIPPED SHEEP'S CHEESE 7.50
Truffle Honey

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

BLISTERED SHISHITO PEPPERS 7.00
Olive Oil, Sea Salt

ROASTED HARISSA CAULIFLOWER 8.50
Dill Yogurt, Currant Relish

EGGPLANT CAPONATA 5.00
Sweet Pepper, Parsley, Basil

CHAMPIÑONES A LA PLANCHA 7.50
Salsa Verde

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

CRISPY BRUSSEL SPROUTS 7.50
Pickled Red Onion

MARINATED OLIVES 5.00
Citrus, Garlic, Thyme

HALIBUT A LA PLANCHA 12.50
Salsa Verde

MUSSELS AL DIABLO 11.00
Lobster Broth, Spicy Tomato

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

SEARED PULPO 11.00
Confit Potato, Bell Peppers

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

BACON-WRAPPED DATES 8.00
Valdeón Mousse

PORK BELLY 9.50
Cherry Pepper Chimichurri

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simón

GRILLED LAMB CHOPS 15.50
Mojo Picon and Grilled Lemon

HANGER STEAK* 11.50
Truffle Vinaigrette

SALADS

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

BEET SALAD 8.50
Spiced Pumpkin Seeds, Sherry-Balsamic Vinaigrette

AUTUMN SALAD 8.50
Persimmon, Apple, Dukkah

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED RED SNAPPER* 25.50
Brussel Sprouts, Lemon

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Butternut Squash, Cauliflower,
Brussel Sprouts, Aioli

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Pork Belly, Duck, Gaucho,
Chickpeas

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

SQUID INK FIDEOS 15.50 / 31.00 / 62.00
Calamari, Pickled Red Onion,
Salsa Verde

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

DESSERTS

FLAN CATALÁN 6.50

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts



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Barcelona is a cashless restaurant.
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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

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

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

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

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

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	11.5	46
2017 Tempranillo, Azul y Garanza, Navarra, Spain		42
2018 Monastrell, La Vinyeta, Bea*, Emporda, Spain		36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal		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, 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
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