

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 & 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**
Segovia
Cured Hungarian pig

12.00
- APERITIVO BOARD**
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

18.00

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**
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
- BISON SHORT RIB**
Celery Root, Pickled Shallots

13.50
- 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
- CONFIT DUCK LEG**
Sweet Potato Puree

11.50
- GRILLED LAMB CHOPS**
Mojo Picon and Grilled Lemon

15.50
- HANGER STEAK***
Truffle Vinaigrette

11.50

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
- 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
- BASQUE BURNT CHEESECAKE**
Luxardo Cherries

8.00
- CREPAS**
Dulce de Leche Cream, Hazelnuts

7.50



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		
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, Chêreau-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 Trepat 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
by scanning this QR code