

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
w/ 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

LOMO IBERICO

Castile y León
Dry cured pork loin

APERITIVO BOARD

An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

EXECUTIVE CHEF

JEFFREY ARMSTRONG

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

MARINATED OLIVES

Citrus, Garlic, Thyme

5.00

EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil

5.00

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

8.50

CRISPY BRUSSELS SPROUTS

Pickled Red Onion

8.50

ROASTED HARISSA CAULIFLOWER

Dill Yogurt, Currant Relish

8.50

CHAMPIÑONES A LA PLANCHA

Salsa Verde

8.50

POTATO TORTILLA

Chive Sour Cream

6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

LOBSTER CREMOSO

Tarragon

15.50

BOQUERONES

Fennel Green Apple Salad, Parsley Emulsion

8.00

HOUSE SMOKED SALMON MONTADITO

Caper Crème Fraîche, Osetra Caviar

10.00

FLUKE CRUDO

Blood Orange, Fennel, Aleppo

9.00

SWORDFISH 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

Peewee Potatoes, Saffron Aioli

11.00

SHORT RIB

Celery Root, Pickled Shallots

13.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

BACON-WRAPPED DATES

Valdeón Mousse

8.00

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

FOIE GRAS TORCHON

Fig Marmalade

15.00

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

HANGER STEAK*

Truffle Vinaigrette

11.50

BRAISED LAMB NECK COCA

Mojo Verde, Onion

10.50

PORK BELLY

Cherry Pepper Chimichurri

9.50

BRUNCH

(Available Saturday and Sunday 11am-3pm)

SERRANO BENEDICT

Pan Tomato, 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

Pimentón Oil, Fries

10.50

MIGAS

Chorizo, Rustic Bread

8.50

CITRUS YOGURT

Pepitas Granola, Citrus Fruit

6.50

VEGETABLE BENEDICT

Broccolini, Hollandaise

7.50

HOUSE SMOKED SALMON MONTADITO

Caper Crème Fraîche, Osetra Caviar

10.00

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

CELERY HEARTS & WATERMELON RADISH

Pea Greens, Apple Saffron Vinaigrette

8.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

half / full / double

PAELLA VERDURAS

16.00 / 32.00 / 64.00

Cauliflower, Carrot, Brussel Sprouts, Aioli

PAELLA SALVAJE

24.50 / 49.00 / 98.00

Pork Belly, Gaucho, Chicken, 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

Hanger Steak, Chicken, Pork Loin, Sausage

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



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Barcelona is a cashless restaurant.
Credit and debit accepted.

WINES

SPARKLING

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

MIMOSAS

Orange-Peach-Grapefruit	glass 9	
Guava-Lavender-Lemon	9	
*mixers offered in 8oz carafe to accompany any bottle of bubbles	4	

ROSES

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

WHITES

LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	13	52
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain		50
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain		40
2019 Viognier, Pie de Palo, Mendoza, Argentina		26

MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
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 Cataratto, 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		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

2016 Garnacha, La Maldita, Rioja, Spain	8.5	34
2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain		48
2018 Garnacha, Le Naturel, Navarra, Spain	9	36
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
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	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2017 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina		36
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France		48

MEDIUM | FRUITY | SPICE

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, 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
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
2018 Tempranillo/Graciano, Uva de Vida, Biográfico, Toledo, Spain	13	52
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

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

OTOÑO 11.5
Lustau Brandy de Jerez Reserva, Amaro Nonino
Boiled Cider, Aquafaba, Lemon

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

BEERS

DRAFT

Peroni, Lager – Italy	7oz 3.75	14 oz 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
Flying Dog, The Truth Imperial IPA- MD	8.5
RAR, Nanicoke Nectar IPA – MD	8

DARK | SPICED | STRONG

Allagash, Tripel Reserve – ME	11
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