

# 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

12.00

### LOMO IBERICO

Castile y León  
Dry cured pork loin

12.00

### APERITIVO BOARD

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

18.00

### EXECUTIVE CHEF JEFF 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

### SAUTÉED BROCCOLINI

Toasted Garlic, Chili Flake

7.50

### CHAMPIÑONES A LA PLANCHA

Salsa Verde

8.50

### POTATO TORTILLA

Chive Sour Cream

6.00

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### 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

### TRUFFLED BIKINI

Jamón Serrano, San Simón

8.50

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

### FOIE GRAS TORCHON

Apple Mostarda

15.00

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

### HANGER STEAK\*

Truffle Vinaigrette

11.50

### PORK BELLY

Cherry Pepper Chimichurri

9.50

### BACON-WRAPPED DATES

Valdeón Mousse

8.00

## 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

### WHOLE ROASTED BRANZINO\*

Broccolini, Lemon

25.50

half / full / double

### PAELLA VERDURAS

Carrots, Celery Root  
Brussel Sprouts, Aioli

16.00 / 32.00 / 64.00

### SQUID INK FIDEOS

Calamari, Pickled Red Onion,  
Salsa Verde

15.50 / 31.00 / 62.00

### PAELLA SALVAJE

Chicken, Gaucho,  
Pork Belly, Chickpeas

24.50 / 49.00 / 98.00

### PAELLA MARISCOS

Prawns, Mussels,  
Calamari, Clams

24.50 / 49.00 / 98.00

### 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

### MIMOSAS

	glass
Orange-Peach-Grapefruit	9
Guava-Lavender-Lemon	9
*mixers offered in 8oz carafe to accompany any bottle of bubbles	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		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 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		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 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
2019 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

	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
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