

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 12.00
Segovia
Cured Hungarian pig

LOMO IBERICO 12.00
Castile y León
Dry cured pork loin

APERITIVO BOARD 22.00
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

EXECUTIVE CHEF
JEFFREY ARMSTRONG
SOUS CHEF
JASON DUFFY

*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

FAVA BEAN DIP 9.00
Yogurt, Cucumber, Mint, Grilled Pita Chips

WHIPPED SHEEP'S CHEESE 7.50
Truffle Honey

BLISTERED SHISHITO PEPPERS 8.50
Olive Oil, Sea Salt

GRILLED ASPARAGUS 8.50
Romesco

XIPS & DIP 6.50
Eggplant Chips, Mint Yogurt

EGGPLANT CAPONATA 5.00
Sweet Pepper, Parsley, Basil

RED PEPPER HUMMUS 7.50
Roasted Bell Peppers, Grilled Pita Chips

ENGLISH PEAS 9.00
Smoked Bacon, Piquillo Peppers

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

CHAMPIÑONES A LA PLANCHA 8.50
Salsa Verde

ROASTED HARISSA CAULIFLOWER 8.50
Dill Yogurt, Currant Relish

GRILLED BROCCOLINI 8.50
Brown Butter, Chili Bread Crumbs

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

SEARED PULPO 11.00
Peewee Potatoes, Saffron Aioli

BOQUERONES 8.00
Fennel Green Apple Salad, Parsley Emulsion

FLUKE CRUDO 9.00
Blood Orange, Fennel, Aleppo

SWORDFISH 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

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

TRUFFLED BIKINI 8.50
Jamón Serrano, San Simón

BACON-WRAPPED DATES 8.00
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

HANGER STEAK* 11.50
Truffle Vinaigrette

PORK BELLY 9.50
Chipollini, Bacon, Sherry Vinegar

GRILLED LAMB LOIN 15.00
Chermoula Spice

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

BRUNCH

(Available Saturday and Sunday 11am-3pm)

SERRANO BENEDICT 7.50
Pan Tomate, Hollandaise

OLIVE OIL PANCAKES 7.00
Maple Syrup, Butter

PISTO MANCHEGO 7.50
Fried Egg, Peppers, Onions, Tomato

STEAK & EGG 11.50
Red Chimichurri

MANGALICA ESTRELLADOS 10.50
Pimentón Oil, Fries

MIGAS 8.50
Chorizo, Rustic Bread

CITRUS YOGURT 6.50
Pepitas Granola, Citrus Fruit

VEGETABLE BENEDICT 7.50
Broccolini, Hollandaise

SALADS

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

BEEF SALAD 8.50
Spiced Pumpkin Seeds, Sherry-Balsamic Vinaigrette

CELERY HEARTS & WATERMELON RADISH 8.50
Pea Greens, Apple Saffron Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Carrots, Chickpeas, Cauliflower, 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
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

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts



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 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain		50
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain		38
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain	10	40
2019 Viognier, Pie de Palo, Mendoza, Argentina	6.5	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, Aylín, 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

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
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, Lustau Vermut Rose, 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
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