

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

CHORIZO PICANTE

United States
Spicy, dry cured pork sausage

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

MANGALICA

Segovia
Cured Hungarian pig

12.00

APERITIVO BOARD

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

22.00

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

PAN CON TOMATE

Garlic, EVOO

6.00

WHIPPED SHEEP'S CHEESE

Truffle Honey

7.50

RED PEPPER HUMMUS

Roasted Bell Peppers, Tahini

7.50

FAVA BEAN DIP

Yogurt, Cucumber, Mint

9.00

GRILLED ASPARAGUS

Almond Romesco

8.50

CHAMPIÑONES A LA PLANCHA

Salsa Verde

8.50

MARINATED OLIVES

Citrus, Garlic, Thyme

5.00

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8.00

XIPS & DIP

Eggplant Chips, Mint Yogurt

6.50

EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil

5.00

ROASTED HARISSA CAULIFLOWER

Dill Crema, Currant Relish

8.50

GRILLED BROCCOLINI

Brown Butter, Chili Bread Crumbs

8.50

POTATO TORTILLA

Chive Sour Cream

6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

ENGLISH PEAS

Smoked Bacon, Piquillo Peppers

9.00

SWORDFISH A LA PLANCHA

Salsa Verde

12.50

BOQUERONES

Fennel, Green Apple, Parsley Emulsion

8.00

MUSSELS AL DIABLO

Lobster Broth, Spicy Tomato

11.00

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

BACON-WRAPPED DATES

Valdeón Mousse

8.00

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

PORK BELLY

Red Chimichurri

9.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

HANGER STEAK*

Truffle Vinaigrette

11.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.50

TRUFFLED BIKINI

Jamón Serrano, San Simón

8.50

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

BEET SALAD

Spiced Pepitas, Sherry-Balsamic Vinaigrette

8.50

CELERY HEARTS & WATERMELON RADISH

Arugula, Apple Saffron Vinaigrette

8.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

half / full / double

PAELLA VERDURAS

Broccolini, Carrots, Cauliflower,
Chickpeas, Aioli

16.00 / 32.00 / 64.00

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

SQUID INK FIDEOS

Calamari, Pickled Red Onion,
Salsa Verde

15.50 / 31.00 / 62.00

PARILLADA BARCELONA*

Steak, Chicken, Pork, Sausage

27.00 / 54.00 / 108.00

DESSERTS

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

CREPAS

Dulce de Leche Cream, Hazelnuts

7.50

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8.00

OLIVE OIL CAKE

Sea Salt

8.00



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

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 Mencia, 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 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain		50
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2019 Viognier, Pie de Palo, Mendoza, Argentina	6.5	26
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain	10	40

MEDIUM | FRUITY | MINERAL

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	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
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
2018 Mencia/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
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

Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar	9/glass	30/Pitcher
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GUNS & ROSÉS

São João Brut Rosé, Lustau Vermut Rose, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12/glass	48/Carafe
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SUMMER STREET SLING

Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
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TABLE SIDE GINTONIC

Choice of: Fruit, Flower, Root, Leaf or Classic	14
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EL MESTIZO

Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	10
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WHISKEY ROOT

Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	10
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BOURBON SPICE RACK

Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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OTOÑO

Lustau Brandy de Jerez Reserva, Amaro Nonino Boiled Cider, Aquafaba, Lemon	11.5
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SMOKED SHERRY MANHATTAN

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

WHEAT | FRUIT | SAISON

Dogfish Head, Namaste Witbier – DE	7.5
Old Ox, Golden Ox – VA	8
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

