

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	
VALDEÓN Castilla 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	
DRUNKEN GOAT Murcia Semi-soft goat’s milk soaked in red wine	
DÉLICE DE BOURGOGNE Burgundy, France Triple cream cow’s milk cheese, rich & buttery	

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	5.00
PIQUILLO HUMMUS Oregano	8.00
WHIPPED SHEEP’S CHEESE Truffle Honey	9.50
CHAMPIÑONES A LA PLANCHA Mushrooms, Salsa Verde	8.50
MARINATED OLIVES Citrus, Garlic, Thyme	5.00
FAVA BEAN DIP Yogurt, Cucumber, Mint	9.00
HEIRLOOM TOMATOES Basil, EVOO, Sea Salt	9.00
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onion, Lemon	8.00
ENGLISH PEAS Onions, Piquillo Peppers	9.00
SUMMER SQUASH Almond Romesco	7.50
EGGPLANT CAPONATA Sweet Pepper, Parsley, Basil	5.00
GRILLED CORN Dill, Spicy Crema	7.50
BLISTERED SHISHITO PEPPERS Lemon, Sea Salt	9.00
GRILLED BROCCOLINI Brown Butter, Chili Bread Crumbs	8.50
POTATO TORTILLA Chive Sour Cream	6.00
PATATAS BRAVAS Salsa Brava, Garlic Aioli	7.50
TROUT A LA PLANCHA Salsa Verde	12.50
BOQUERONES Fennel, Green Apple, Parsley Emulsion	8.00
PULPO A LA PLANCHA Parsely Sauce	11.00
GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic	9.50
MUSSELS AL DIABLO* Lobster Broth, Spicy Tomato	11.00
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	6.50
MORCILLA & POTATOES Saffron Aioli	8.50
HANGER STEAK* Truffle Vinaigrette	11.50
GRILLED PORK BELLY Pickled Fennel & Onion	10.50
BACON-WRAPPED DATES Valdeón Mousse	8.00
ALBONDIGAS Spiced Meatballs in Ham-Tomato Sauce	9.50
TRUFFLED BIKINI Jamón Serrano, San Simón	8.50
SPICED BEEF EMPANADAS Red Pepper Sauce	7.00
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	8.50
NEW YORK STRIP* Red Chimichurri	12.50

SALADS

ENSALADA MIXTA Little Gem Lettuce, Olives, Onions, Tomatoes	8.00
CELERY HEARTS & WATERMELON RADISH Arugula, Apple Saffron Vinaigrette	8.50
WATERMELON SALAD Mint, Sheep’s Cheese, Aleppo	7.50
BEET SALAD Spiced Pepitas, Valdeón, Sherry-Balsamic Vinaigrette	8.50

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	21.00
WHOLE ROASTED RED SNAPPER Broccolini, Lemon	25.50
	half / full / double
PAELLA VERDURAS Squash, Carrots, Corn, Aioli	16.00 / 32.00 / 64.00
PAELLA SALVAJE Morcilla, 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

BASQUE BURNT CHEESECAKE Luxardo Cherries	8.00
FLAN CATALÁN	6.50
CHOCOLATE CAKE Crème Anglaise, Almond Crumble	8.00
CREPAS WITH SEASONAL FRUIT Citrus Cream, Strawberries, Pistachios	7.50
OLIVE OIL CAKE Sea Salt	8.00



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	12.5	50
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

WHITES

LIGHT CITRUS CRISP		
2018 Albariño, Mila, Rías Baixas, Spain	13	52
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, 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	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		
2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain		48
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 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9	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
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
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
2016 Syrah, Polkura, Colchagua, Chile	13	52

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE	9/glass	30/Pitcher
Rioja Wine, Elderflower, Citrus-Infused Dark Rum, Guava Nectar		

GUNS & ROSÉS	12/glass	48/Carafe
São João Brut Rosé, Lillet Rosé, District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters		

SUMMER STREET SLING		10
Chamomile Infused Tito’s Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s		

BARCELONA GINTONICS		14
Choice of: Fruit, Leaf, Flower, Root or Classic		

RICHMOND GIMLET		9
Greenall’s Gin, Lime, Mint		

TYGRA		13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber		

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		

SMOKED SHERRY MANHATTAN		15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry		

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
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
Estrella Damm, Inedit – Spain	9.5
Old Ox, Golden Ox- VA	8
Avery, Liliko’i Kepolo, Passion Fruit Witbier–CO	8.5

HOPPY FLORAL BITTER	
Atlas, Ponzi IPA – D.C.	7.5
Flying Dog, The Truth Imperial IPA – MD	8
RAR, Nanticoke Nectar IPA – MD	8

DARK SPICED STRONG	
Allagash, Tripel Reserve – MN	11
Duclaw, Sweet Baby Jesus Porter – MD	7
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



Check out our full wine list here by scanning this QR code

