

# 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  
& pimenton

### CHORIZO PICANTE

United States  
Spicy, Dry Cured Pork Sausage

### SALCHICHÓN de VIC

Catalonia  
Dry-cured pork sausage  
w/ peppercorns

### 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

### MANGALICA

12.00  
Segovia  
Cured Hungarian pig

### APERITIVO BOARD

18.00  
An assortment of Spanish  
aperitivo snacks to pair with  
your anytime drinks

*Marinated Olives, Patatas Bravas,  
Pickled Peppers, Jamón Serrano, Fuet,  
Drunken Goat, Idiazábal, Roasted  
Almonds*

### EXECUTIVE CHEF

MOISES CRUZ

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

Barcelona is a cashless restaurant.  
Credit and debit accepted.

202.800.4100

## TAPAS

### XIPS & DIP

Eggplant Chips, Mint Yogurt 6.50

### MARCONA ALMONDS

Sea Salt 4.50

### 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 7.00

### GRILLED CORN

Red Onion, Piquillos, Cider Vinaigrette 7.50

### EGGPLANT CAPONATA

Sweet Pepper, Parsley, Basil 5.00

### CHAMPIÑONES A LA PLANCHA

Salsa Verde 7.50

### POTATO TORTILLA

Chive Sour Cream 6.00

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.50

### MARINATED OLIVES

Citrus, Garlic, Thyme 5.00

### BOQUERONES

Garlic, Parsley 6.00

### HALIBUT 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

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce 7.00

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.50

### BACON-WRAPPED DATES

Valdeón Mousse 8.00

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce 9.50

### PORK BELLY

Spiced Apricot Marmalade 9.50

### GRILLED FLANK STEAK\*

Piquillo Picada 11.50

### TRUFFLED BIKINI

Jamón Serrano, San Simón 7.50

### HANGER STEAK\*

Truffle Vinaigrette 11.50

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8.00

### WATERMELON SALAD

Pistachio, Mint Sherry Vinaigrette 8.00

### SUMMER VEGETABLE SALAD

Couscous, Sumac Vinaigrette 8.50

### HEIRLOOM TOMATO SALAD

Mint-Basil Oil, Pickled Mustard Seeds 8.50

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21.00

### WHOLE ROASTED RED SNAPPER\*

Pisto Manchego, Lemon 25.50

### PAELLA VERDURAS

Corn, Squash, Radish, Aioli 16.00 / 32.00 / 64.00

### PAELLA SALVAJE

Pork Belly, Chorizo, 24.50 / 49.00 / 98.00  
Guacho, Chickpeas

### PAELLA MARISCOS

Prawns, Mussels, 24.50 / 49.00 / 98.00  
Calamari, Clams

### PARILLADA BARCELONA\*

NY Strip, Chicken, 27.00 / 54.00 / 108.00  
Pork Loin, Sausage

## 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

## 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

### MIMOSA MIXERS to accompany any bottle of bubbles

	carafe
Orange-Peach-Grapefruit	4
Guava-Lavender-Lemon	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
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

### WHITES

#### LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	13	52
2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		38
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain		40
2018 Viognier, Pie de Palo, Mendoza, Argentina		26
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	9.5	38

#### MEDIUM | FRUITY | MINERAL

2018 Chardonnay/Viognier, LaBoscana, Costers del Segre, Spain		34
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

#### FULL | RIPE | SPICE

2017 Albillo, Marañones, Pizarana, 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

2018 Tempranillo, El Buscador, Crianza, Rioja, Spain		38
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 Trepat Blend, Negre de Folls, Conca de Barberá, Spain	9.5	38
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	12.5	50
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany		52
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		54

#### 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
2016 Tempranillo, Flores de Cerezo, Toro, Spain		50
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
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
2015 Syrah, Polkura, Colchagua, Chile		50
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		36

## 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

**BARCELONA GINTONIC** 14  
Hayman's London Dry, Fevertree Mediterranean Tonic  
Grapefruit, Lime, Jasmine

**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

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

**MIMOSA** 9  
Choice of: Classic with Fresh Squeezed OJ,  
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

## 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
Estrella Damm, Inedit – Spain	9.5
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
Lagunitas, Maximus IPA – CA	8.5
RAR, Nanicoke Nectar IPA – MD	8

#### DARK | SPICED | STRONG

Allagash, Tripel Reserve – MN	11
Duclaw, Sweet Baby Jesus Porter – MD	7
Goose Island, Matilda Belgian Style Ale – IL	13
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