

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### COPPA

Italy  
Cured, aged pork shoulder

### CHORIZO PICANTE

United States  
Dry-cured pork sausage, smoky

### SORIA

Spain  
Smoky style chorizo

### FUET

Cataluña  
Mild, dry-cured pork sausage

### CAÑA DE OVEJA

Murcia  
Soft-ripened sheep's milk, tangy

### ROMAO

Castilla-La Mancha  
Raw sheep's milk cheese rubbed with rosemary

### FRESH MAHÓN

Minorca  
Raw cow's milk aged 4 months, salty & nutty

### SAN SIMON

Galicia  
Smoked cow's milk cheese, creamy & buttery

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk soaked in red wine

### IDIAZABAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### VALDEÓN

Castilla-León  
Cow and goat's milk blue cheese, tangy & spicy

**JAMÓN 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 Guindillas, Serrano, Fuet, Manchego, Fresh Mahon, Roasted Spiced Almonds*

**EXECUTIVE CHEF  
ADAM ESSER  
SOUS CHEF  
ALTON REID**

\*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

**WHIPPED SHEEP'S CHEESE** 8.50

Honey, Pimentón

**GRILLED ACORN SQUASH** 7.50

Smoked Maple Glaze

**EGGPLANT CAPONATA** 5.00

Sweet Peppers, Basil

**GRILLED BROCCOLI** 8.50

Red Romesco

**ROASTED CAULIFLOWER** 8.50

Truffle, Ricotta

**BRUSSEL SPROUTS** 8.00

Pimentón, Sherry Gastrique

**SPINACH AND CHICKPEAS** 8.00

Garlic, Lemon, Cumin

**BLISTERED SHISHITOS** 8.00

Olive Oil, Sea Salt

**CHARRED OKRA** 8.00

Aleppo

**CHAMPIÑONES A LA PLANCHA** 8.50

Garlic, Scallions

**PATATAS BRAVAS** 7.50

Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 6.00

Chive Sour Cream

**MUSSELS** 11.00

White Wine, Sofrito

**CRISPY CALAMARI** 10.50

Spicy Aioli

**GAMBAS AL AJILLO** 9.50

Guindilla Pepper, Olive Oil, Garlic

**MAHI MAHI A LA PLANCHA** 13.50

Salsa Verde

**GRILLED PULPO** 11.00

Green Romesco, Fingerling Potatoes

**CLAMS** 10.00

White Beans, Chorizo

**SCALLOPS** 13.50

Creamy Cauliflower, Pepitas

**SPICED BEEF EMPANADAS** 7.00

Red Pepper Sauce

**JAMÓN & MANCHEGO CROQUETAS** 6.50

Garlic Aioli

**DUCK CONFIT** 12.50

Cranberry Sauce

**CHORIZO W/ SWEET & SOUR FIGS** 8.50

Balsamic Reduction

**GRILLED ADOBO CHICKEN** 8.00

Aji Amarillo

**GRILLED HANGER STEAK** 11.50

Truffle Vinaigrette

**ALBONDIGAS** 9.50

Spiced Meatballs in Ham-Tomato Sauce

## BRUNCH

(Available Saturday & Sunday 11:30am – 3pm)

**SHRIMP & GRITS** 10.50

Piquillo Pepper, Shallots

**OLIVE OIL PANCAKES** 6.50

Maple Syrup

**SLAB OF BACON** 8.00

Honey, Oregano

**JAMON SERRANO BENEDICT** 7.50

Pan Con Tomate, Pimentón Hollandaise

**BROCCOLI BENEDICT** 6.50

Pimentón Hollandaise

**HUEVOS ESTRELLADOS** 8.00

Mangalica, Sunny Side Up Egg

## SALADS

**ENSALADA MIXTA** 8.00

Olives, Onions, Tomatoes, Little Gem

**BEETS** 7.00

Sheep's Cheese, Spiced Almonds

**ARUGULA SALAD** 7.00

Cranberries, Apples, Valdeón

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00

Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 25.50

Mixed Green Salad, Charred Lemon

**PAELLA VERDURAS** half / full / double 16.00 / 32.00 / 64.00

Brussel Sprouts, Okra, Broccoli, Aioli Verde

**PAELLA MARISCOS** 24.50 / 49.00 / 98.00

Prawns, Mussels, Calamari, Clams

**PAELLA SALVAJE** 24.50 / 49.00 / 98.00

Merguez, Chorizo, Chicken, Fingerling Potatoes

**PARILLADA BARCELONA\*** 27.00 / 54.00 / 108.00

Strip Steak, Chicken, Pork Loin, Gaucho sausage

## DESSERTS

**FLAN CATALÁN** 6.50

**OLIVE OIL CAKE** 8.00

Sea Salt

**BASQUE BURNT CHEESECAKE** 8.00

Luxardo Cherries

**WARM CHOCOLATE CAKE** 8.00

Coffee Anglaise, Almonds

**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
2014 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12	48

### 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
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36

### WHITES

#### LIGHT | CITRUS | CRISP

2018 Albariño, Lagar de Cervera, Rías Baixas, Spain	12.5	50
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12	48
2018 Viura, Azul y Garanza, Navarra, Spain	8	45
2018 Xarel·lo, Pinord, Diorama, Penedès, Spain	9.5	38
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain		44
2018 Malvasia, La Vinyeta, Pipa*, Emporda, Spain	10	40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2018 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

#### MEDIUM | FRUITY | MINERAL

2018 Verdejo, Menade, Rueda, Spain	11	44
2019 Garnacha Blanca, Vinos Piñol, Raig de Raim, Terra Alta, Spain		36
2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal	10	40
2019 Sauvignon Blanc, Aylín, San Antonio, Chile	11	44
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		52
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

#### FULL | RIPE | SPICE

2016 Godello, El Castro de Valtuille, Bierzo, Spain		52
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	10	40
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2016 Chardonnay, Marcel Couturier, Mâcon-Loché, Burgundy, France	14.5	58

### REDS

#### LIGHT | BERRIES | ELEGANT

2017 Tempranillo, Bodegas Lanzaga, LZ, Rioja Spain	12	48
2018 Garnacha, Le Naturel, Navarra, Spain	10	40
2017 Mencía, César Marquez Pérez, Parajes, Bierzo, Spain	13.5	54
2018 Mencía/Albarín Negro, La Fanfarria, Asturias, Spain		52
2016 Garnacha, Joan d'Anguera, Altaroses, Montsant, Spain		50
2018 Trepát Blend, Negre de Folls, Conca de Barberá, Spain	10.5	42
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain		46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2018 Grenache Blend, Domaine Vallot, Côtes-du-Rhône, France	12	48

#### MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2016 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain		34
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadíz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, 'Organic Crianza,' Mendoza, Argentina	10.5	42

#### FULL | RIPE | BOLD

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	11	44
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2017 Garnacha, Proyecto Garnachas, Fosca, Priorat, Spain	11.5	46
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		42

## 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** 9.5  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TABLESIDE GINTONIC** 14  
Choice of: Fruit, Leaf, Flower, Root or Classic

**EL MESTIZO** 9.5  
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  
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
Creature Comforts, Tropicália IPA- GA	4.25	8.5
Eventide Brewing, Kölsch - GA	3.75	7.5
Southbound, Scattered Sun Belgian Wit- GA	3.75	7.5
Sweetwater, 420 Pale Ale - GA	4	8

### BOTTLES & CANS

#### LAGER | PILSNER | LIGHT

Clausthaler, Non-Alcoholic - Germany	5
Estrella Damm, Daura Gluten Free Lager- Spain	8
Peroni Nastro Azzuro, Lager - Italy	7.5
Wild Heaven, Emergency Drinking Beer- GA	7.5
Yuengling, Light- Pottsville, PA	6
Pabst Blue Ribbon (16oz.)-IL	6

#### WHEAT | FRUIT | SAISON

Eventide Brewing, Citrus Grove Hefeweizen- GA	7.5
Red Hare, SPF 50/50 Grapefruit - GA	6.5
Wild Heaven, White Blackbird- GA	8.5

#### HOPPY | FLORAL | BITTER

Eventide, The A IPA - GA	7.5
Jekyll Brewing, Hop Dang Diggity IPA-GA	7.5
Monday Night Brewing, Slap Fight IPA - GA	7.5
Lagunitas, Maximus IPA - CA	8.5

#### DARK | SPICED | STRONG

Allagash, Tripel Reserve - MN	10.5
Steady Hand, Circles of the Sun Blonde Stout - GA	8

#### SOUPS | CIDERS

Isastegi, Sagardo Natural Cider (750mL) - Spain	32
Three Taverns, Rapturous Raspberry Sour - GA	8.5
Treehorn, Dry Cider - GA	8
Pomarina Brut Sidra (750mL) - Spain	42



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