

# WINE

## SPARKLING

2018 Caves Sao Joao, Espumante Bruto Rosado - Bairrada, Portugal	46
NV BarCava, Brut - Penedes, Spain	32

## ROSES

2018 Lafage, Miraflores Rosé - Roussillon, France	48
2017 Tibouren, Clos Cibonne, Cru Classe, Rose - Provence, France	65
2018 Chateau Pigoudet, Premiere Rose - Provence, France	35
2018 Liquid Geography [Mencia] - Bierzo, Spain	32

## WHITES

2018 Palacio de Fefinanes [Albarino] - Rias Baixas, Spain	48
2015 Bodegas Albamar, Ciebo [Godello] - Valdeorras, Spain	65
2018 Armas de Guerra, Blanco [Dona Blanca/Godello] - Bierzo, Spain	30
2015 Vinyater, Partida Creus, VY - Penedes, Spain	56
2014 Succes Vinicola, Experiencia [Parellada] – Conca De Barbera, Spain	42
2018 Celler del Roure, Cullerot [Malvasia Blend] - Valencia, Spain	42
2013 Wine Drops, Somnium [Rabigato/Codega do Larinho/Gouveio/Viosinho] - Douro, Portugal	60
2019 Pie de Palo [Viognier] - Maipu, Argentina	24
2018 Bodegas Cerro Chapeu, Reserva [Chardonnay] - Cerro Chapeu, Uruguay	30
2018 Bodegas Cerro Chapeu, 1752 Gran Tradicion [Petit Manseng/Sauv. Gris] - Cerro Chapeu, Uruguay	48
2018 Celler del Roure, Cullerot [Malvasia Blend] - Valencia, Spain	42
2017 Couly-Dutheil, Les Chateaux [Chinon Blanc] - Loire, France	58
2017 Barth, Allure, Semi-Dry [Riesling] - Rheingau, Germany	38

## REDS

2014 Bodegas Olarra, Nucerro, Reserva [Tempranillo] - Rioja, Spain	46
2016 Volvoretta, Flores de Cerezo [Tempranillo] - Toro, Spain	42
2015 Asenjo & Manso Bodega, Ceres, [Tempranillo], Ribera Del Duder, Spain	52
2018 Le Naturel [Garnacha] - Navarra, Spain	32
2017 Joan d'Anguera, Altaroses [Garnatxa] - Monsant, Spain	52
2018 La Vinyeta, Bea [Monastrell] - Emporda, Spain	36
2017 Bernabeleva, Camino de Navaherreros [Garnacha] - Sierra de Gredos, Spain	34
2018 Earth First, Sustainable [Malbec] - Lujan de Cuyo, Argentina	34
2018 Quieto, Gran Corte, Agrelo [Cabernet Franc/Malbec/Syrah]	46
2016 Penanolen [Cabernet Sauvignon] - Maipo Valley, Chile	46
2015 Alto de la Ballena, Reserva [Tannat/Viognier] - Maldonado, Uruguay	48

# B A R C E L O N A

We have inventory and access to provisions that may be helpful to you at this time. Ask us for anything you may need – we can help

Want meatballs for today and tomorrow? We can customize and alter the portion sizes of any dish

Is your favorite dish not listed? We can probably still make it

## CHARCUTERIA & CHEESE

6.50 for one, 17.50 for three

### Jamón Serrano

Dry-cured Spanish ham

### Chorizo Picante

Smoky, mildly spicy, dry-cured sausage

### 6-Month Aged Manchego

Mancha Firm, cured sheep's milk, sharp & piquant

### Drunken Goat

Semi-soft goat cheese soaked in red wine

## SALADS

### Mixta Salad 7.50

Olives, Onions, Tomatoes, Little Gem Lettuce

### Beet Salad 6.50

Harissa Oil, Pepitas, Goat Cheese

+ Shrimp, Chicken or Hanger Steak 8.50

## BREAD

We will include bread with every order, but we also have additional available:

Whole Loaf 5.00

Half Loaf 2.50

## TAPAS

Brussel Sprouts 7.50

Pickled Onions, Pimentón

Mushrooms a la Plancha 10.50

Maitake, Salsa Verde

Patatas Bravas 7.00

Salsa Brava, Garlic Aoli

Potato Tortilla 5.00

Chive Sour Cream 25.00 for whole

Eggplant Caponata 5.00

Sweet Pepper, Basil, Parsley

Grilled Swordfish 10.50

Salsa Verde

Pork Belly 9.50

Calabrian Pepper Glaze, Hazelnuts

Gambas al Ajillo 9.50

Guindilla Pepper, Olive Oil, Garlic

Jamón & Manchego Croquetas 6.00

Garlic Aioli

Mussels Al Diablo 9.50

Lobster Broth, Spicy Tomato

Truffled Bikini 7.50

Jamón Serrano, San Simón

Albondigas 9.00

Spiced Meatballs in Ham-Tomato Sauce

Chorizo w/ Sweet & Sour Figs 8.50

Balsamic Reduction

Barcelona Burger 10.50

Garlic Aoli, Lettuce, Tomato, and Onion

Spiced Beef Empanadas 6.75

Pepper Sauce

## LARGE PLATES

Vegetable Fideos 12.50

Asparagus, Green Beans, Brussle Sprouts

Mariscos Paella 24.50

Prawns, Clams, Musseles, Squid

Chicken Pimientos 19.75

Roasted Potatoes, Lemon, Hot Cherry Peppers

Parrillada\* 26.50

Hanger Steak, Chicken, Pork Loin, Gaucho Sausage

## KIDS

Crispy Chicken Fingers 7.50

French Fries

Pasta with Butter 5.00

Pasta with Meatballs 6.50

## DESSERTS

Olive Oil Cake 7.00

Sea Salt 40.00 for whole

Burnt Basque Cheesecake 6.50



Phone Number 202-800-4100

Take-home Hours 12pm – 9pm  
Every day

BARCELONA WINE BAR

3310 Wisconsin Ave NW,  
Washington, DC 20016