CHARCUTERIA & CHEESE
6.75 for one, 18.25 for three

Jamon Serrano
Dry-cured Spanish ham

Salchichón de Vic
Dry-cured pork sausage with peppercons

6-Month Aged Manchego
Firm, cured sheep’s milk, sharp & piquant

Valdeón
Cow & goat’s milk blue cheese, tangy & spicy

Fuet
Mild, dry cured pork sausage

Soria
Dry-cured pork sausage with pimentón

Drunken Goat
Semi-soft goat’s milk soaked in red wine

Aged Mahón
Raw cow’s milk aged 4 months, salty & nutty

Jamon Serrano
Dry-cured Spanish ham

Fuet
Mild, dry cured pork sausage

Soria
Dry-cured pork sausage with pimentón

Drunken Goat
Semi-soft goat’s milk soaked in red wine

Aged Mahón
Raw cow’s milk aged 4 months, salty & nutty

Salchichón de Vic
Dry-cured pork sausage with peppercons

6-Month Aged Manchego
Firm, cured sheep’s milk, sharp & piquant

Valdeón
Cow & goat’s milk blue cheese, tangy & spicy

Fuet
Mild, dry cured pork sausage

Soria
Dry-cured pork sausage with pimentón

Drunken Goat
Semi-soft goat’s milk soaked in red wine

Aged Mahón
Raw cow’s milk aged 4 months, salty & nutty

TAPAS

Mushrooms a la Plancha
10.50
Salsa Verde

Charred Shiitake Peppers
7.00
Olive Oil, Sea Salt

Patatas Bravas
7.00
Salsa Brava, Garlic Aioli

Potato Tortilla
5.00
Chive Sour Cream
25.00 for whole

Spinach & Chivepea Cazuela
7.50
Cumin, Roasted Onion, Lemon

Pork Belly
9.50
Calabrian Pepper Glaze, Hazelnuts

Green Beans
7.00
Cherry Tomatoes, Basil, Garlic

LARGE PLATES

Vegetable Fideos
14.50
Fiddlehead Ferns, Asparagus, Radish, Carrots, Chickpeas, Herb Aioli

Mariscos Paella
24.50
Shrimp, Mussels, Squid

Savaje Paella
26.50
Suckling Pig, Chorizo, Chicken, Chickpeas

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 mealballs 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.

BRUNCH
Available Saturday & Sunday

MIMOSA MIXERS

Brunch Fideos
14.50
Serrano, Gaucho Sausage, Fried Egg, Caper Aioli

Shrimp and Polenta
8.50
Lobster Broth, Spicy Tomato

Guava Nectar
4.00
Lemon Juice, Lavender Bitters

ESTRELLADOS
9.50
Soria, Caper Aioli, Fried Egg

Chorizo Migas
6.50
Peppers, Rustic Bread, Fried Egg

Peach Nectar
4.00
Orange Juice, Grapefruit Bitters

SALA

Salchichón de Vic
Dry-cured pork sausage with pimentón

Drunken Goat
Semi-soft goat’s milk soaked in red wine

Aged Mahón
Raw cow’s milk aged 4 months, salty & nutty

Jamon Serrano
Dry-cured Spanish ham

Fuet
Mild, dry cured pork sausage

Soria
Dry-cured pork sausage with pimentón

Drunken Goat
Semi-soft goat’s milk soaked in red wine

Aged Mahón
Raw cow’s milk aged 4 months, salty & nutty

SALADS

Mixta Salad
7.50
Olivas, Onions, Tomatoes, Little Gem Lettuce

Spring Salad
7.00
Cherry Tomatoes, Watercress, Cucumbers

+ Shrimp, Chicken or Hanger Steak
8.50

Estrellados
9.50
Soria, Caper Aioli, Fried Egg

Chorizo Migas
6.50
Peppers, Rustic Bread, Fried Egg

SALADS

Mixta Salad
7.50
Olivas, Onions, Tomatoes, Little Gem Lettuce

Spring Salad
7.00
Cherry Tomatoes, Watercress, Cucumbers

+ Shrimp, Chicken or Hanger Steak
8.50

COMBINACIONES

Happy Hour Box
12.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks.

Marinated Olives
Guindilla Peppers
Fuet
Roasted Almonds
Ibores

Lunch Boxes
$10.00
Available 12pm-3pm daily, Daily Chef Selection, preorder available

KIDS

Crispy Chicken Fingers
7.50
Chicken Pimientos

French Fries
19.75
Roasted Potatoes, Lemon, Hot Cherry Peppers

Pasta with Butter
5.00

Pasta with Meatballs
6.50

DESSERTS

Crispy Chicken Fingers
7.50

French Fries
19.75
Roasted Potatoes, Lemon, Hot Cherry Peppers

Pasta with Butter
5.00

Pasta with Meatballs
6.50

Chocolate Cake
8.00
Crema Anglaise, Almond Crumble

Flan
6.50

Basque Burnt Cheesecake
8.00
Seasonal Berries

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

Phone Number
202.800.4100

Barcelona is a cashless restaurant.
Credit and debit accepted.

BARCELONA WINE BAR
3310 Wisconsin Ave NW, Washington, DC 20016

Take-home Hours
Daily 12pm-9pm
**BEER**

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, Lilko’s Kepolo, Passion Fruit Witbier – CO | 8.5
Troegs, Dreamweaver Wheat – PA | 7.5

**Hopped | Floral | Bitter**

Atlas, Pintail IPA – D.C. | 7.5
Founders, All Day IPA – MI | 7
Flying Dog, The Truth Imperial IPA – MD | 8.5
Lagunitas, Maximus IPA – CA | 8.5
RAR, Naranjo Nectar IPA – MD | 8

**Dark | Spiced | Strong**

Allagash, Tripel Reserve – MN | 11
Otewart, Sweet Baby Jesus Porter – MI | 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
Moonlight, Them Little Apes Cider – NH | 8.5
Rodenhach, Grand Cru Sour Ale – Belgium | 13
Pomarina Brut Sidra (750mL) – Spain | 42

**COCKTAILS**

**Summer Street Sling**

- Chamomile Infused Tito’s Vodka
- Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s

**Whiskey Root**

- Four Roses Bourbon, Byrrh Quinquina
- Ginger, Basil, Lemon Juice

**Bourbon Spice Rack**

- Redemption Rye, Cardamaro, Maple Syrup, Bourbon
- Ginger, Basil, Lemon Juice

**Lemon Juice, Cardamom & Lavender Infused Maple Syrup**

**SANGRIA**

**White or Red Sangria**

- Roja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar
- 30 pitcher

**Guns & Roses**

- São João Brut Rosé, Lillet Rosé
- Eton Vodka, Peach Nectar, Lemon, Angostura Bitters
- 48 carafe

**ROB & BEN’S SELECTIONS**

2018 Albarino,router, Lagos de Cervera, Rias Baixas, Spain | 32
2018 Tintilla, Vara y Pulgar, Cadiz, Spain | 40
2018 Tempranillo, Nucero, Reserva, Rioja, Spain | 36
2016 Caves Sao Joao, Rose, Bruto, Bairrada, Portugal | 50
2018 Mencia, Liquid Geography, Bierzo, Spain | 32
2017 Bisquit, Clos Cibonne, Cru Classé, France | 54
2018 Mouvedra Blend, Lagafe, Miraflores, Côtes Catalanes, France | 48

**COCKTAIL KITS**

**Barcelona Gintonic**

- Hayman’s Gin, Fever-Tree Mediterranean Tonic, Assorted Garnishes
- 12

**Whiskey Root for 4**

- Lemon Juice, Simple Syrup, Basil, Ginger
- + Add Bottle of Byrrh Quinquina
- 8

**Bourbon Spice Rack for 4**

- Lemon Juice, Cardamom & Lavender Infused Maple Syrup
- + Add Bottle of Cardamaro Vermouth
- 34

**Guns & Roses for 4**

- Lemon Juice, Grapefruit Infused Peach Nectar
- + Add Bottle of Lillet Rosé
- 8

**WINE**

**SPARKLING**

NV BarCava, Brut, Penedes, Spain | 32
2015 Gramona, Gran Cuvée, Brut, Penedes, Spain | 48
2018 Caves Sao Joao, Rose, Bruto, Bairrada, Portugal | 50

**ROSES**

2018 Mencia, Liquid Geography, Bierzo, Spain | 32
2017 Cataratto, Inc beat, ‘Abissos,’ Sicily, Italy | 40
2017 Cataratto, Inc beat, ‘Abissos,’ Sicily, Italy | 40

**WHITES**

**LIGHT **

2016 Chardonnay, Marcel Couturier, Mâcon | 46
2017 Petit Manseng Blend, 1752 Gran Tradicion, Cero Chapes, Uruguay | 48
2016 Chardonnay, Manzel Coutourier, Mâcon-loché, France | 56

**FULL & FRUITY**

2016 Tempranillo, Uco Valley, Argentina | 42
2017 Garnacha, Projecto Garnachas, Fossa, Priorat, Spain | 44
2016 Chardonnay, Casas del Boque, Casablanca, Chile | 50

**REDS**

**ELEGANT & BERRIES LIGHT**

2015 Pinot Noir, Casas del Bosque, Casablanca, Chile | 46
2016 Grenache, Le Natural, Navarra, Spain | 36
2016 Tropat Blend, Vins de Pedra, Negre de Folls, Conca de Barberá, Spain | 38
2015 Tintilla, Vera y Pulgar, Cadiz, Spain | 48
2016 Pinot Noir, Casas del Boque, Casablanca, Chile | 50

**BOLD & SPICY & RIPE**

2018 Tempranillo, Flores de Grano, Toro, Spain | 42
2017 Garnacha, Proyecto Garnachas, Fossa, Priorat, Spain | 44
2016 Cabernet Franc Blend, Quiero, Mendoza, Argentina | 46
2016 Cabernet Sauvignon, Peñalolén, Maipo, Chile | 50
2015 Syrah, Polkura, Colchagua, Chile | 48

**ROB & BEN’S SELECTIONS**

2018 Albarino, Lagos de Cervera, Rias Baixas, Spain | 45
2017 Chardonnay, County Line, North Coast, California | 64
2016 Tempranillo, Aserio & Manso Bodega Ceres, Ribera Del Duero, Spain | 52
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain | 46
2016 Cabernet Sauvignon, Hedges Family Estate, Red Mountain, Washington | 80

All Wine & Beer currently available at 50% Off Listed Price

*Please Inquire about our Full Wine List, let us guide you to the perfect wine*