

# 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 Liquid Geography [Mencia] - Bierzo, Spain	32

## WHITES

2018 Lagar de Cervera [Albarino] - Rias Baixas, Spain	52
2015 Bodegas Albamar, Ceibo [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
2017 Couly-Dutheil, Les Chanteaux [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 Dudera, 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

## CHARCUTERIA & CHEESE

6.75 for one, 18.25 for three

### Jamón Serrano

Dry-cured Spanish ham

### Salchichon de Vic

Dry-cured pork sausage with peppercorns

### 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

## KIDS

### Crispy Chicken Fingers 7.50

French Fries

### Pasta with Butter 5.00

### Pasta with Meatballs 6.50

## 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 Aioli

### Potato Tortilla 5.00

Chive Sour Cream 25.00 for whole

### Spinach-Chickpea Cazuela 7.50

Cumin, Roasted Garlic

### Charred Shishito Peppers 7.00

Sea Salt, Olive Oil

### 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 Aioli, Lettuce, Tomato, and Onion

### Spiced Beef Empanadas 6.75

Pepper Sauce

### Broccolini 7.50

Garlic, Chili Flakes

## LARGE PLATES

### Vegetable Fideos 12.50

Seasonal Vegetables, Herb Aioli

### Mariscos Paella 24.50

Shrimp, Mussels, Squid

### Chicken Pimientos 19.75

Roasted Potatoes, Lemon, Hot Cherry Peppers

### Parrillada\* 26.50

Hanger Steak, Chicken, Pork Loin, Gaucho Sausage

## BRUNCH 12pm – 4pm

### Brunch Fideos 14.50

Serrano, Gaucho Sausage, Fried Egg, Caper Aioli

### Estrellados 9.50

Soria, Caper Aioli, Fried Egg

### Shrimp and Polenta 8.50

Jamón Gravy

## DESSERTS

### Olive Oil Cake 7.00

Sea Salt 40.00 for whole

### Flourless Chocolate Cake 8.00

Coffee Crème Anglaise, Almonds

Phone Number 202-800-4100

Take-home Hours 12pm – 9pm

Every day

## BARCELONA WINE BAR

3310 Wisconsin Ave NW,  
Washington, DC 20016

Barcelona is a cashless restaurant.  
Credit or debit accepted.