

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SOBRASADA
Majorca
Soft, spreadable chorizo
& pimentón

FUET
Catalonia
Dry-cured pork sausage

CHORIZO PICANTE
La Rioja
Dry-cured spicy pork sausage

SORIA CHORIZO
United States
Dry-cured pork sausage
& pimentón

COPPA
Italy
Cured, spicy, aged pork shoulder

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp &
piquant

DRUNKEN GOAT
Murcia
Semi-soft goat's milk cheese,
soaked in red wine

SAN SIMON
Galicia
Smoked cow's milk, creamy &
buttery

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

CAÑA DE OVEJA
Murcia
Soft ripened sheep's milk, buttery
& tangy

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

JAMON MANGALICA 12.00
Segovia
Cured Hungarian pig

APERITIVO BOARD 22.00
An assortment of Spanish
aperitivo snacks to pair with
your anytime drinks

*Marinated Olives, Patatas Bravas,
Guindilla Peppers, Serrano, Fuet,
Mahon, Manchego, Roasted
Almonds*

EXECUTIVE CHEF
ADAM ESSER
SOUS CHEF
MIKE COLLINS

*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

GRILLED ASPARAGUS 8.50
Romesco

SPINACH & CHICKPEA CAZUELA 8.00
Roasted Onion, Cumin, Lemon

SAUTÉED GREEN BEANS 7.50
Chili flakes, lemon

EGGPLANT CAPONATA 5.00
Parsley, Basil

BLISTERED SHISHITO PEPPERS 7.50
Sea Salt, Lime

MARINATED OLIVES 5.50
Garlic, Citrus

CHAMPIÑONES 8.50
Garlic, Scallions

POTATO TORTILLA 6.00
Chive Sour Cream

BURRATA 9.50
Roasted Tomatoes, Basil

MEDITERRANEAN HUMMUS 8.50
Grilled Pita

MARCONA ALMONDS 5.00
Sea Salt

BOQUERONES 6.00
Parsley, Garlic

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

GRILLED PULPO 11.00
Hummus, Salsa Verde

STEAMED MUSSELS 11.50
Sofrito, White Wine, Grilled Bread

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

CRISPY CALAMARI 10.50
Chipotle Aioli

MAHI MAHI A LA PLANCHA 13.50
Salsa Verde

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

GRILLED HANGER STEAK* 11.50
Truffle Vinaigrette

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 8.50
Spiced Meatballs in Ham-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

LAMB MERGUEZ 10.50
Eggplant Purée, Pickled Onions

BRUNCH

(Available Saturday & Sunday 12pm to 3pm)

JAMÓN SERRANO BENEDICT* 7.50
Pan Con Tomate, Pimentón Hollandaise

OLIVE OIL PANCAKES 7.00
Whipped Butter, Maple Syrup

GREEK YOGURT 6.00
Pepitas Granola, Strawberries, Almonds

ASPARAGUS BENEDICT 6.50
Piquillo Peppers, Hollandaise

TORRIJAS 6.50
Crema Catalan, Strawberries

DUCK MIGAS 10.50
Garlic Aioli, Fried Egg

SALADS

ENSALADA MIXTA 8.00
Olives, Onions, Tomatoes, Little Gem Lettuce

ARUGULA SALAD 8.50
Cucumber, Radish, Feta

SPINACH SALAD 8.00
Strawberries, Red Onion, Caña de Oveja, Almonds

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.50
Green Beans, Potatoes

PAELLA VERDURAS **half / full / double**
16.00 / 32.00 / 64.00
Mushrooms, Green Beans, Asparagus

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Pork Belly, Chicken, Chorizo, Garlic Aioli

PAELLA MARISCOS 24.50 / 49.00 / 98.00
Prawns, Calamari, Mussels

PARILLADA BARCELONA* 27.00 / 54.00 / 108.00
NY Strip, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN 6.50

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries

OLIVE OIL CAKE 8.00
Sea Salt

CREPAS 7.50
Dulce de Leche Cream, Hazelnuts



Thank you for joining us! 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
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12	48

ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2020 Mourvedre Blend, Lafage, Côtes Catalanes, France		50

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	8	45
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2019 Muscat Blend, Avinyó, Petillant, Penedès, Spain	11	44
2018 Malvasia, La Vinyeta, Pipa*, Emporda, Spain	10	40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2019 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, Aylin, San Antonio, Chile	11	44
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr	13	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

2019 Garnacha, La Maldita, Rioja, Spain	8.5	34
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 Trepas Blend, Negro de Folls, Conca de Barberá, Spain	10.5	42
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
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	8.5	34
2015 Tintilla, Vara y Pulgar, Cadiz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal		28
2018 Malbec, Earth First, 'Organic Crianza,' Mendoza, Argentina	11.5	46

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	11	44
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Syrah, Polkura, Colchagua, Chile	13	52
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay	10.5	42

SANGRIA & COCKTAILS

SANGRIA, RED OR WHITE 9.00/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

RICHMOND GIMLET 10
Citadelle Gin, Lime, Mint

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

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

BEERS

DRAFT

	14 oz
Sweetwater, 420 Pale Ale – GA	8
Creature Comforts, Tropicália IPA– GA	8.5
Eventide Brewing, Kölsch – GA	7.5
Southbound, Scattered Sun Belgian Wit- GA	7.5

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
Pabst Blue Ribbon (16oz.) –IL	6

WHEAT | FRUIT | SAISON

Eventide Brewing, Citrus Grove Hefeweizen- GA	7.5
Red Hare, SPF 50/50 Grapefruit (16oz.) – 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
Lagunitas, Maximus IPA – CA	8.5
Monday Night Brewing, Slap Fight IPA-GA	7.5
Terrapin, Recreation Ale –GA	6.5

DARK | SPICED | STRONG

Allagash, Tripel Reserve – MN	10.5
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SOURS | 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