

# BARCELONA

## CHARCUTERIE & CHEESE

6.75 for one

18.50 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### CHORIZO PICANTE

La Rioja  
Dry-cured spicy pork sausage

### SOBRASADA

Majorca  
Soft, spreadable chorizo  
& pimentón

### FUET

Catalonia  
Dry-cured pork sausage

### SORIA CHORIZO

United States  
Dry-cured pork sausage  
& pimentón

### DRUNKEN GOAT

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

### CAÑA DE OVEJA

Murcia  
Soft ripened sheep's milk, buttery &  
tangy

### MAHÓN

Minorca  
Semi soft cow's milk cheese rubbed  
with paprika

### CABRA ROMERO

Murcia  
Semi-soft, mildly tart and creamy  
goat's milk cheese, covered in  
rosemary

### 6-MONTH MANCHEGO

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

### ETXEGARAI

Basque Country  
Smoked raw sheep's milk cheese,  
aged 6 months

### SAN SIMON

Galicia  
Smoked cow's milk, creamy &  
buttery

### JAMON MANGALICA

Segovia  
Cured Hungarian pig

12.00

### APERITIVO BOARD

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

18.00

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

## EXECUTIVE CHEF

**ANDREW CAPELLA**

SOUS CHEF

SPENCER ELLEN

\*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

### CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

8.00

### GRILLED BROCCOLINI

Walnut Romesco

8.00

### CRISPY BRUSSELS SPROUTS

Pimentón-Salt, Picked Onions

7.00

### SPAGHETTI SQUASH

Brown Butter, Walnuts

8.00

### PIQUILLO HUMMUS

Grilled Pita

7.50

### SPINACH & CHICKPEA CAZUELA

Roasted Onion, Cumin, Lemon

7.50

### SAUTÉED TURNIPS

Bacon, Pickled Mustard Seeds

7.50

### POTATO TORTILLA

Chive Sour Cream

6.00

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

### BURRATA

Marinated Fennel, Pomegranate

9.50

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Grilled Bread

8.50

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

### PULPO GALLEGO

Potatoes, Celery, Pimentón

11.00

### MAHI MAHI A LA PLANCHA

Salsa Verde

12.00

### CRISPY CALAMARI

Chipotle Aioli

10.50

### STEAMED MUSSELS

Sobrasada, Canellini Beans, Grilled Bread

11.50

### ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

9.50

### GRILLED HANGER STEAK

Truffle Vinaigrette

11.50

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

### FOIE GRAS MONTADITO

Medjool Date Relish

12.50

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

### CONFIT DUCK LEG

Red Wine-Cranberry Sauce

12.50

### PORK BELLY

Sweet Potato Purée

8.50

### BRAISED SHORT RIB

Carrot Purée, Horseradish Gremolata

12.50

## BRUNCH

(Available Saturday & Sunday 12pm to 3pm)

### THICK CUT BACON

Chipotle-Maple

10.50

### JAMÓN SERRANO BENEDICT\*

Pan Con Tomato, Pimentón Hollandaise

7.50

### BROCCOLINI BENEDICT\*

Piquillo Peppers, Pimentón Hollandaise

6.50

### OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

7.00

### GRITS

Brussels, Salsa Verde, Poached Egg

7.00

## SALADS

### ARUGULA SALAD

Golden Raisin, Manchego, Marcona Almonds

8.50

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

### FARRO SALAD

Butternut Squash, Apple, Feta, Spinach

8.00

## LARGE PLATES

### CHICKEN PIMENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

### BUTTERFLIED TROUT

Sherry Vinegar, Crispy Potatoes

28.50

half / full / double

### PAELLA VERDURAS

Mushrooms, Brussel Sprouts, Broccolini

16.00 / 32.00 / 64.00

### PAELLA SALVAJE

Chorizo, Chicken, Merguez, Garlic Aioli

24.50 / 49.00 / 98.00

### PAELLA MARISCOS

Prawns, Calamari, Mussels

24.50 / 49.00 / 98.00

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

27.00 / 54.00 / 108.00

## DESSERTS

### FLAN CATALÁN

6.50

### CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

8.00

### OLIVE OIL CAKE

Sea Salt

8.00



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
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	12	48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12	48

### ROSES

	glass	bottle
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2019 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2018 Mourvedre Blend, Lafage, Côtes Catalanes, France	12.5	50

### WHITES

#### LIGHT | CITRUS | CRISP

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 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

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, Negre 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 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
2018 Tempranillo, Los Conejos Malditos, Toledo, Spain	9	36
2015 Tintilla, Vara y Pulgar, Cadiz, Spain	13	52
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
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** 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

	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
Steady Hand, Circles of the Sun Blonde Stout – GA	8

#### 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