

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

SORIA CHORIZO
United States
Dry-cured pork sausage
& pimenton

FUET
Catalonia
Dry-cured pork sausage

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

VALDEÓN
Castilla-Leon
Cow and goat's milk cheese, tangy and spicy

MAHON
Minorca
Semi soft cow's milk cheese rubbed with paprika

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

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

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

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

JAMON MANGALICA 12.00
Segovia
Cured Hungarian pig

LEONORA 7.50
León
Goat's Milk Cheese, Lush & Lemony

APERITIVO BOARD 18.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

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

EXECUTIVE CHEF
ANDREW CAPELLA
SOUS CHEF
ADAM ESSER

*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

*Barcelona is a cashless restaurant.
Credit and debit accepted.
404.872.8000

TAPAS

CRISPY BRUSSELS SPROUTS 7.00
Serrano Vinaigrette

CHAMPIÑONES A LA PLANCHA 8.00
Garlic, Scallions

EGGPLANT CAPONATA 4.50
Parsley, Basil

BLISTERED SHISHITO PEPPERS 7.00
Sea Salt, Lime

MARINATED OLIVES 5.00
Citrus, Garlic

SAUTÉED GREEN BEANS 7.00
Confit Garlic, Chili Flake, Lemon

ROASTED ACORN SQUASH 8.00
Spiced Yogurt, Pistachios

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

POTATO TORTILLA 6.00
Chive Sour Cream

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

WHIPPED SHEEP'S CHEESE 8.50
Truffle Honey, Grilled Bread

BOQUERONES 6.00
Garlic, Parsley

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

PULPO GALLEGO 11.00
Potatoes, Celery, Pimentón

SEARED SCALLOPS 13.50
Cauliflower Purée, Aggrodolce

TAUTOG A LA PLANCHA 12.00
Salsa Verde

CRISPY CALAMARI 10.50
Chipotle Aioli

MUSSELS AL DIABLO 11.00
Spicy Tomato Sauce, Grilled Bread

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

GRILLED HANGER STEAK 11.50
Truffle Vinaigrette

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

BACON WRAPPED DATES 8.00
Valdeón Mousse

CIDER BRAISED PORK CHEEK 7.50
Carrot Purée, Crispy Sunchoke

BRUNCH

(Available Saturday & Sunday 12pm to 3pm)

TORRIJAS 6.50
Crème Catalan, Orange-Blueberry Relish

CHORIZO HASH 8.50
Fried Egg

JAMÓN SERRANO BENEDICT* 7.50
Pan Con Tomato, Pimentón Hollandaise

BROCCOLINI BENEDICT* 6.50
Piquillo Peppers, Pimentón Hollandaise

OLIVE OIL PANCAKES 7.00
Whipped Butter, Maple Syrup

GREEK YOGURT 6.00
Honeycrisp Apple, Mint, Pepita Granola

GRITS 7.00
Brussels, Salsa Verde, Poached Egg

SALADS

ARUGULA SALAD 8.50
Honeycrisp Apples, Valdeón, Walnuts

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

BABY KALE 8.50
Cider Soaked Raisins, Manchego, Almonds

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

BUTTERFLIED TROUT 28.00
Serrano Ham, Sherry Vinegar

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Eggplant, Brussels Sprouts, Green Beans

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Merguez, Chicken, Chorizo, Garlic Aioli

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

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

DESSERTS

FLAN CATALÁN 6.50

OLIVE OIL CAKE 8.00
Sea Salt

CHOCOLATE CAKE 8.00
Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8.00
Luxardo Cherries



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

WINES

SPARKLING

	glass	bottle
NV BarCava, Brut, Penedès, Spain	8.5	34
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain		48
2018 Caves São João, Rosé, Bruto, Bairrada, Portugal	12	48

ROSES

2019 Pinot Noir, Saurus, Patagonia, Argentina	9	36
2019 Mencía, Liquid Geography, Bierzo, Spain	10	40
2018 Lafage, Miraflores, Côtes Catalanes, Rousillon, France	12.5	50

WHITES

LIGHT | CITRUS | CRISP

2018 Doña Blanca/Godello, Armas de Guerra, Bierzo, Spain		38
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Muscat Blend, Avinyó, Petillant, Penedès, Spain		44
2018 Malvasia, La Vinyeta, Pipa*, Emporda, Spain		40
2018 Viognier, Pie de Palo, Mendoza, Argentina		30
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina	9.5	38

MEDIUM | FRUITY | MINERAL

2017 Malvasia Blend, Celler del Roure, Cullerot, Valencia, Spain		46
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal		40
2018 Semillon, Via Revolucionaria, 'Hulk,' Mendoza, Argentina		42
2019 Sauvignon Blanc, Aylin, San Antonio, Chile	11	44
2014 Mel. de Bourgogne, Chéreau-Carré, Comte Leloup, Muscadet, Fr		52
2018 Catarratto, Iniceri, 'Abisso,' Sicily, Italy	11	44

FULL | RIPE | SPICE

2016 Godello, El Castro de Valtuille, Bierzo, Spain		52
2018 Petit Manseng Blend, 1752, Cerro Chapeu, Uruguay	12	48
2018 Chardonnay, Bodegas Cerro Chapeu, Reserva, Uruguay	10	40
2016 Chardonnay, Marcel Coutier, Mâcon-Loché, Burgundy, France		58

REDS

LIGHT | BERRIES | ELEGANT

2018 Garnacha, Le Naturel, Navarra, Spain	10	40
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		42
2016 Garnacha, Soto Manrique, Lasat, Sierra de Gredos, Spain	11.5	44
2015 Pinot Noir, Julius Wasem & Sohne, Rheinhessen, Germany	13	52
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
2018 Grenache, Anne Pichon, Sauvage Vieilles Vignes, Rhone, France		52

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
2017 Tempranillo, Azul y Garanza, Navarra, Spain		45
2017 Mencía, Raul Perez, Ultreia St. Jacques, Bierzo, Spain		52
2016 Monastrell, Primitivo Quiles, Cono 4, Alicante, Spain	8.5	34
2015 Tintilla, Vara y Pulgar, Cadíz, Spain		52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal		28
2018 Malbec, Earth First, 'Organic Crianza,' Mendoza, Argentina	10.5	42

FULL | RIPE | BOLD

2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		
422016 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		46
2016 Garnacha/Cabernet, L'Encastell, Marge, Priorat, Spain	14	56
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12	48
2016 Cabernet Sauvignon, Peñalolen, Maipo, Chile	12	48
2015 Syrah, Polkura, Colchagua, Chile		52
2015 Cab. Franc Blend, Alto de la Ballena, Maldonado, Uruguay		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

BARCELONA GINTONIC 14
Hayman's London Dry, Fevertree Mediterranean Tonic
Grapefruit, Lime, Jasmine

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

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
Three Taverns, Morning Smack Imp. Milk Stout - GA	12.5

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