

# 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

### SOBRASSADA

Majorca  
Soft, spreadable chorizo

### FUET

Catalonia  
Dry-cured pork sausage

### SORIA CHORIZO

United States  
Dry-cured pork sausage  
& pimenton

### DRUNKEN GOAT

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

### 6-MONTH MANCHEGO

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

### IBORES

Extremadura  
Semi-soft goat's cheese rubbed  
with pimentón

**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, Soria,  
Manchego, San Simon, Roasted  
Almonds*

**EXECUTIVE CHEF  
ANDREW CAPELLA**  
**SOUS CHEF  
WHITNEY  
DOUGHERTY**

\*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

**HEIRLOOM TOMATOES** 6.50  
Pickled Shallots, Chive Oil  
\*Signal Mountain Farms, TN

**MARINATED OLIVES** 5.00  
Citrus, Garlic

**CHAMPIÑONES A LA PLANCHA** 7.50  
Garlic, Scallions

**SAUTÉED GREEN BEANS** 7.50  
Confit Garlic, Chili Flake, Lemon

**EGGPLANT CAPONATA** 4.50  
Parsley, Basil

**ROASTED BABY CARROTS** 7.50  
Yogurt, Pistachios

**SPINACH & CHICKPEA CAZUELA** 8.00  
Cumin, Roasted Onion, Lemon

**BLISTERED SHISHITO PEPPERS** 7.50  
Sea Salt, Lime

**GRILLED BROCCOLINI** 8.00  
Romesco

**POTATO TORTILLA** 6.00  
Chive Sour Cream

**PATATAS BRAVAS** 7.50  
Salsa Brava, Garlic Aioli

**WHIPPED SHEEP'S CHEESE** 8.00  
Truffle Honey, Grilled Bread

**SEARED SCALLOPS** 13.50  
Honeycrisp Apple, Fenne, Dukkah

**GAMBAS AL AJILLO** 9.50  
Guindilla Pepper, Olive Oil, Garlic

**CRISPY CALAMARI** 10.50  
Chipotle Aioli

**PULPO GALLEGO** 11.00  
Potatoes, Celery, Pimentón

**MUSSELS AL DIABLO** 11.00  
Spicy Tomato Sauce, Grilled Bread

**HALIBUT A LA PLANCHA** 13.50  
Salsa Verde

**BACON WRAPED DATES** 8.00  
Valdeón Mousse

**GRILLED FLANK STEAK** 8.50  
Preserved Lemon Gremolata

**JAMÓN & MANCHEGO CROQUETAS** 6.50  
Garlic Aioli

**CONFIT DUCK LEG** 12.50  
Piquillo Purée

**SPICED BEEF EMPANADAS** 7.00  
Red Pepper Sauce

**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

## BRUNCH

(Available Saturday & Sunday 12pm to 3pm)

**TORRIJAS** 6.50  
Crème Catalan, Orange-Blueberry Relish

**DUCK 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

**HUEVOS ESTRELLADOS** 7.50  
Braised Pork, Chipotle Aioli

## SALADS

**ARUGULA SALAD** 8.50  
Bodhi Tree Farm's Figs, Sheep's Cheese, Marcona Almonds

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

**ROASTED BEETS** 8.00  
Valdeón, Walnuts

## LARGE PLATES

**CHICKEN PIMIENTOS** 21.00  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 28.00  
Crispy Potatoes, Salsa Verde

**PAELLA VERDURAS** **half / full / double**  
16.00 / 32.00 / 64.00  
Okra, Zucchini, English Peas, Broccolini

**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, Porkloin, 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

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

404.872.8000

## 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

### 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
2018 Riesling, Barth, 'Allure,' Rheingau, Germany	12	48

#### 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
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 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

2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	11	44
2016 Tempranillo, Maquina y Tabla, Páramos de Nicasia Toro, Spain		52
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		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

**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

## 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

#### 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