

B A R C E L O N A

Charcuterie + Cheese

\$6.75 for one, \$18.25 for three

Jamón Serrano
Segovia
Dry-cured Spanish ham

Chorizo Picante
La Rioja
Smoky, dry-cured sausage with pimentón

Fuet
Catalonia
Mild, dry-cured pork sausage

Salsichon de Vic
United States
Dry cured pork sausage with peppercorns

Soria Chorizo
United States
Dry cured pork sausage, smoky & garlicky

Sobrasada
Mallorca
Spreadable pork sausage, pimentón

Mahon
Balearic Islands
Semi soft cow's milk cheese

6-Month Aged Manchego
Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

Caña de Oveja
Murcia
Soft ripened sheep's milk cheese

Garrotxa
Catalonia
Semi-hard goat's cheese, herbaceous & nutty

Idiazabal
Basque Country
Smoked raw sheep's milk cheese, nutty & robust

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

Valdeón
Castilla-León
Cow & Goat's milk blue, tangy & spicy

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

San Simon
Galicia
Smoked cow's milk cheese, creamy & buttery

Mangalica
Cured Hungarian Pig
Segovia, Spain
11.00

Whipped Sheep's Cheese
Pimentón, Honey,
Rustic Bread
8.50



Tapas

Burrata Calabrian Chili, Basil, Almonds 8.50	Redfish a la Plancha* Salsa Verde 11.50	Patatas Bravas Salsa Brava, Garlic Aioli 7.00
Farro & Grilled Peaches Mint, Orange, Arugula 7.50	Gambas al Ajillo* Chili, Garlic, Olive Oil 9.50	Potato Tortilla Chive Sour Cream 5.00
Grilled Corn Cazuela Bacon, Tomatoes, Basil 6.50	Hanger Steak Truffle Vinaigrette 11.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce 9.00
Scallops a la Plancha Ga. Candy Squash, Espelette Pepper 14.50	Mussels Ga. Vidalia Onions, Basil 10.50	Jamón & Manchego Croquetas Garlic Aioli 6.00
Sautéed Kale & Swiss Chard Garlic, Chili Flakes, Lemon 6.50	Pulpo Gallego Fingerling Potatoes, Pimentón 11.00	Spinach-Chickpea Cazuela Cumin, Roasted Onion, Lemon 7.50
Pork Belly Sherry Broth, Leeks 9.50	Bacon-Wrapped Dates Valdeón Mousse 8.00	Spiced Beef Empanadas Red Pepper Sauce 6.75
Tuna Crudo Pepitas, Sesame Seeds, Chives 10.50	Champiñones Mushrooms, Garlic, Green Onion 7.50	Eggplant Caponata Basil, Parsley 5.00
Roasted Garlic Hummus Piquillo Peppers, Crispy Flatbread 6.50	Crispy Calamari Aji Amarillo Aioli 10.50	Chorizo with Sweet & Sour Figs Balsamic Reduction 8.50
Grilled Lamb Pintxos Bell Pepper, Chimichurri 10.50	Grilled Pork Loin Roasted Corn, Sweet Pickled Peppers 8.50	Marinated Olives Garlic, Citrus 4.50
Blistered Okra Grilled Onions, Aleppo Pepper 6.50	Blistered Shishito Peppers Sea Salt 7.00	Boquerones Parsley, Olive Oil 6.00

Ensaladas

Ensalada Mixta
Olives, Onions,
Tomatoes
7.50

Kale Salad
Boquerones Dressing,
Croutons, Manchego
8.00

Heirloom Tomatoes
Red Onions,
Parsley, Chives
7.50

Roasted Beets
Fennel, Radish,
Whipped Ricotta
6.50

“Part of the secret of success in life is to eat what you like...” -Mark Twain

Grilled Poussin
Roasted Leek Gremolata,
Grilled Lemon
14.50

Pan Seared Duck Breast
Butternut Squash,
Coriander
11.50

Rabbit Fideos
Piquillo Peppers, Charred
Scallion, Shishito
14.50

To Share

Paella Mariscos
Mussels, Prawns, Squid, Clams
24.50 per person

Branzino
Green Olive Tapenade, Potato,
Garlic Aioli
25.50

Paella de Verduras
Corn, Squash, Mushrooms,
Piquillo Peppers
16.00 per person

Parrillada
NY Strip Steak*, Pork Loin
Chicken, Sausage
26.50 per person

Chicken Pimientos
Crispy Potatoes, Lemon
Hot Peppers
19.75

Paella Salvaje
Pork Belly, Sausage, Fried Egg
23.50 per person

Executive Chef Paul Martin

Barcelona Wine Bar is a cashless restaurant. Credit/debit only.

*THOROUGHLY COOKING MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS REDUCES THE RISK OF FOOD BORNE ILLNESS.
BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY