

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

COPPA

Italy
Cured, spicy, aged pork shoulder

VALDEÓN

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

ROMERO

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

DRUNKEN GOAT

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

JAMON MANGALICA 12.00

Segovia
Cured Hungarian pig

APERITIVO BOARD 18.00

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

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

EXECUTIVE CHEF ANDREW CAPELLA

*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 8.50
Garlic, Scallions

SPINACH & CHICKPEA CAZUELA 8.00
Roasted Onion, Cumin, Lemon

GRILLED BROCCOLINI 8.50
Romesco

EGGPLANT CAPONATA 5.00
Parsley, Basil

MARINATED OLIVES 5.50
Garlic, Citrus

MEDITERRANEAN HUMMUS 8.50
Pita Bread, Salsa Verde

BLISTERED SHISHITO PEPPERS 8.00
Lime, Sea Salt

MARCONA ALMONDS 5.00
Sea Salt

HOUSE MADE RICOTTA 8.50
Truffle Oil

CRISPY BRUSSELS SPROUTS 8.50
Pimentón, Pickled Onions

PATATAS BRAVAS 7.50
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6.00
Chive Sour Cream

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

PULPO GALLEGO 11.00
Potatoes, Celery, Pimentón

FISH A LA PLANCHA 12.50
Salsa Verde

CRISPY CALAMARI 10.50
Chipotle Aioli

STEAMED MUSSELS 11.50
Sobrasada, Sofrito, Grilled Bread

GRILLED HANGER STEAK 11.50
Truffle Vinaigrette

CHORIZO W/ SWEET & SOUR FIGS 8.50
Balsamic Reduction

SPICED BEEF EMPANADAS 7.00
Red Pepper Sauce

ALBONDIGAS 9.50
Spiced Meatballs in Ham-Tomato Sauce

DUCK MIGAS 10.50
Garlic Aioli, Sunny Side Egg

GRILLED LAMB RACK 14.50
Caramelized Fennel, Herb Purée

JAMÓN & MANCHEGO CROQUETAS 6.50
Garlic Aioli

PORK BELLY 9.50
Cherry Pepper Chumichurri

GRILLED CHICKEN THIGH 8.50
Mojo Picon

BRUNCH

(Available Saturday & Sunday 12pm to 3pm)

MANGALICA ESTRELLADOS 10.50
Fries, Garlic Aioli, Sunny Side Egg

JAMÓN SERRANO BENEDICT* 7.50
Pan Con Tomate, Pimentón Hollandaise

BROCCOLINI BENEDICT* 6.50
Piquillo Peppers, Pimentón Hollandaise

OLIVE OIL PANCAKES 7.00
Whipped Butter, Maple Syrup

GRITS 7.00
Brussels, Salsa Verde, Poached Egg

SALADS

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

ARUGULA & BABY KALE SALAD 8.50
Golden Raisin, Manchego, Marcona Almonds

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS **half / full / double**
16.00 / 32.00 / 64.00
Mushrooms, Brussel Sprouts, Broccolini

PAELLA SALVAJE 24.50 / 49.00 / 98.00
Pork Belly, Chicken, Morcilla, 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, Chorizo

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 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, Aylín, 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 Trepát 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, Cadíz, Spain	13	52
2018 Malbec, Earth First, 'Organic Crianza,' Mendoza, Argentina	11.5	46

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	12.5	50
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

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