

BARCELONA

CHARCUTERIE & CHEESE

6.75 for one
18.50 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SORIA CHORIZO

United States
Dry-cured pork sausage
& pimentón

CHORIZO PICANTE

La Rioja
Dry-cured spicy pork sausage

SOBRASADA

Majorca
Soft, spreadable chorizo
& pimentón

FUET

Catalonia
Dry-cured pork sausage

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

CAÑA DE OVEJA

Murcia
Soft ripened sheep's milk, buttery &
tangy

MAHON

Minorca
Semi soft cow's milk cheese rubbed
with paprika

SAN SIMON

Galicía
Smoked cow's milk, creamy &
buttery

ROMAO

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

IDIAZABAL

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

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,
Guindilla Peppers, Serrano, Fuet
Mahon, Manchego, Roasted
Almonds*

EXECUTIVE CHEF

ANDREW CAPELLA

SOUS CHEFS

ADAM ESSER,

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

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TAPAS

CHAMPIÑONES A LA PLANCHA 8.00
Garlic, Scallions

BLISTERED SHISHITO PEPPERS 7.00
Sea Salt, Lime

ROASTED ACORN SQUAH 7.00
Spiced Maple Syrup, Pecans

EGGPLANT CAPONATA 4.50
Parsley, Basil

GRILLED BROCCOLINI 8.00
Romesco

MARINATED OLIVES 5.00
Citrus, Garlic

SPINACH & CHICKPEA CAZUELA 8.00
Cumin, Roasted Onion, Lemon

SPAGHETTI SQUASH 7.00
Smoked Tomato Sauce, Manchego

PIQUILLO HUMMUS 7.50
Grilled Pita

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

CRISPY CALAMARI 10.50
Chipotle Aioli

BOQUERONES 6.00
Parsley, Garlic

GAMBAS AL AJILLO 9.50
Guindilla Pepper, Olive Oil, Garlic

PULPO GALLEGO 11.00
Potatoes, Celery, Pimentón

COD A LA PLANCHA 12.00
Salsa Verde

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

LAMB MERGUEZ 8.50
Cannelini Beans, Spinach, Saffron

CONFIT DUCK LEG 12.50
Red-Wine Cranberry Sauce

BRUNCH

(Available Saturday & Sunday 12pm to 3pm)

TORRIJAS 6.50
Crème Catalan, Citrus, Mint

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
Golden Raisins, Granola, Pepitas

GRITS 7.00
Brussels Sprouts, Poached Egg

THICK CUT BACON 10.50
Chipotle Maple

SALADS

ARUGULA SALAD 8.50
Honeycrisp Apples, Valdeón, Walnuts

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

SPINACH SALAD 8.50
Golden Raisins, Manchego, Almonds

LARGE PLATES

CHICKEN PIMIENTOS 21.00
Potatoes, Lemon, Hot Cherry Peppers

BUTTERFLIED TROUT 28.50
Sherry Vinegar, Crispy Potatoes

half / full / double

PAELLA VERDURAS 16.00 / 32.00 / 64.00
Mushroom, Brussels Sprouts, 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, 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
Spiced Apples



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dining service. We'd love to hear your feedback, scan
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Barcelona is a cashless restaurant.
Credit and debit accepted.

WINES

SPARKLING

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

MIMOSA MIXERS to accompany any bottle of bubbles

Orange-Peach-Grapefruit		4
Guava-Lavender-Lemon		4

ROSES

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

WHITES

LIGHT | CITRUS | CRISP

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 Riesling, Leitz, Feinherb, Rheingau, Germany	10.5	42

MEDIUM | FRUITY | MINERAL

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		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 Coutier, Mâcon-Loché, Burgundy, France	14.5	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 Trepát Blend, Negre de Folls, Conca de Barberá, Spain		42
2018 Garnacha, Camino de Navaherreros, Sierra de Gredos, Spain	11.5	46
2018 Bonarda/Pedro Ximénez, Belinda, Mendoza, Argentina	9.5	38
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54

MEDIUM | FRUITY | SPICE

2014 Tempranillo, Nucerro, Reserva, Rioja, Spain	12	48
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

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	11.5	46
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	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

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Choice of: Classic with Fresh Squeezed OJ,
Orange-Peach-Grapefruit or Guava-Lavender-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
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