

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

COPPA

Italy
Cured, spicy, aged pork shoulder

FUET

Catalonia
Dry-cured pork sausage

SOBRASADA

Majorca
Soft, spreadable chorizo & pimentón

SORIA CHORIZO

United States
Dry-cured pork sausage & pimentón

SAN SIMON

Galicia
Smoked cow's milk, creamy & buttery

6-MONTH MANCHEGO

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

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

VALDEÓN

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

MAHÓN

Menorca
Semi soft cow's milk cheese rubbed with paprika

JAMON MANGALICA

Segovia
Cured Hungarian pig

12.00

GREEN HILL

Sweet Grass Dairy
Thomasville, Georgia
Soft-Ripened cow's milk cheese

12.00

APERITIVO BOARD

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

22.00

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

EXECUTIVE CHEF ANDREW CAPELLA SOUS CHEF MIKE COLLINS

*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

GRILLED ASPARAGUS

Romesco

7.50

SPINACH & CHICKPEA CAZUELA

Roasted Onion, Cumin, Lemon

8.00

MEDITERRANEAN HUMMUS

Salsa Verde, Grilled Pita

8.50

EGGPLANT CAPONATA

Parsley, Basil

5.00

CHAMPIÑONES

Garlic, Scallions

8.50

MARINATED OLIVES

Garlic, Citrus

5.50

BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

7.50

SAUTÉED SNAP PEAS

Lemon, Chili Flake

7.00

POTATO TORTILLA

Chive Sour Cream

6.00

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.50

MARCONA ALMONDS

Sea Salt

5.00

BURRATA

Ramp Pesto, Pistachio Gremolata

10.50

WHIPPED SHEEP'S CHEESE

Honey, Pimentón

8.50

BOQUERONES

Parsley, Garlic

6.00

STEAMED MUSSELS

Sobrasada, Sofrito, Grilled Bread

11.50

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.50

GRILLED PULPO

White Bean Purée, Harissa, Salsa Verde

11.00

MAHI MAHI A LA PLANCHA

Salsa Verde

12.50

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.50

CRISPY CALAMARI

Chipotle Aioli

10.50

GRILLED HANGER STEAK

Truffle Vinaigrette

11.50

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.50

SPICED BEEF EMPANADAS

Red Pepper Sauce

7.00

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.50

RABBIT CONFIT

English Pea Purée, Pickled Ramps

12.50

PORK BELLY

Cherry Pepper Chimichurri

9.50

LAMB MERGUEZ

Eggplant Purée, Pickled Onions

10.50

BRUNCH

(Available Saturday & Sunday 12pm to 3pm)

JAMÓN SERRANO BENEDICT*

Pan Con Tomato, Pimentón Hollandaise

7.50

OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

7.00

SMOKED SALMON COCA

Caper Cream Cheese, Pickled Onions

10.50

GREEK YOGURT

Pepitas Granola, Strawberries, Almonds

6.00

ASPARAGUS BENEDICT

Piquillo Peppers, Hollandaise

6.50

TORRIJAS

Crema Catalan, Strawberries

6.50

SALADS

PICKLED GOLDEN BEETS

Whipped Ricotta, Marcona Almonds

8.50

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8.00

ARUGULA SALAD

Snap Peas, Radish, Cucumbers, Sheep's Cheese

8.50

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21.00

WHOLE ROASTED BRANZINO

Asparagus, Potatoes

28.50

PAELLA VERDURAS

Mushrooms, Snap Peas, Asparagus

half / full / double
16.00 / 32.00 / 64.00

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Garlic Aioli

24.50 / 49.00 / 98.00

PAELLA MARISCOS

Prawns, Calamari, Mussels

24.50 / 49.00 / 98.00

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

27.00 / 54.00 / 108.00

DESSERTS

FLAN CATALÁN

6.50

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8.00

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8.00

OLIVE OIL CAKE

Sea Salt

8.00

CREPAS

Dulce de Leche Cream, Hazelnuts

7.50



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
2014 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
2020 Pinot Noir, Familia Schroeder, Saurus, Patagonia, Argentina	9	36
2020 Mourvedre Blend, Lafage, Côtes Catalanes, France		50

WHITES

LIGHT | CITRUS | CRISP

2019 Albariño, Mila, Rías Baixas, Spain	12	48
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain	12.5	50
2018 Viura, Azul y Garanza, Navarra, Spain	8	45
2018 Xarel-lo, Pinord, Diorama, Penedès, Spain	9.5	38
2019 Muscat Blend, Avinyó, Petillant, Penedès, Spain	11	44
2018 Malvasia, La Vinyeta, Pipa*, Emporda, Spain	10	40
2018 Pedro Ximénez, Capítulo 7, Mendoza, Argentina		38
2019 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, Aylin, 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
2020 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 Trepal Blend, Negro 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 Pinot Noir, Casas del Bosque, Casablanca, Chile	13.5	54
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, Cadiz, Spain	13	52
2015 Touriga Blend, Fontes Cunha, 'Mondeco,' Dão, Portugal	7	28
2018 Malbec, Earth First, 'Organic Crianza,' Mendoza, Argentina	11.5	46

FULL | RIPE | BOLD

2018 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain	11	44
2015 Garnacha/ Cariñena, Vinos Piñol, 'Portal,' Terra Alta, Spain		48
2016 Bobal, Bodegas Ponce, La Casilla, Manchuela, Spain		54
2017 Cabernet Franc Blend, Quieto, Mendoza, Argentina	12.5	50
2017 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

RICHMOND GIMLET 10
Citadelle Gin, Lime, Mint

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

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

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
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