<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Origin</th>
</tr>
</thead>
<tbody>
<tr>
<td>2018</td>
<td>Caves Sao Joao, Espumante Bruto Rosado - Bairroda, Portugal</td>
<td>46</td>
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<tr>
<td>2018</td>
<td>NV BarCava, Brut - Penedes, Spain</td>
<td>32</td>
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<tr>
<td>2018</td>
<td>Capcanes, Mas Donis - Montsant, Spain</td>
<td>43</td>
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<tr>
<td>2018</td>
<td>Lafage, Miraflos Rosé - Roussillon, France</td>
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<tr>
<td>2017</td>
<td>Tibouren, Clos Cibonne, Cru Classe, Rose - Provence, France</td>
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</tr>
<tr>
<td>2018</td>
<td>Liquid Geography [Mencia] - Bierzo, Spain</td>
<td>32</td>
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<tr>
<td>2018</td>
<td>Palacio de Fefinanes [Albarino] - Rias Baixas, Spain</td>
<td>48</td>
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<tr>
<td>2015</td>
<td>Bodegas Albamar, Ciebo [Godello] - Valdeorras, Spain</td>
<td>65</td>
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<tr>
<td>2018</td>
<td>Armas de Guerra, Blanco [Donn Blanco/Godello] - Bierzo, Spain</td>
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<tr>
<td>2015</td>
<td>Vinyater, Partida Creus, YY - Penedes, Spain</td>
<td>56</td>
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<tr>
<td>2018</td>
<td>Celler del Roure, Cullerot [Malvasia Blend] - Valencia, Spain</td>
<td>42</td>
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<tr>
<td>2013</td>
<td>Wine Drops, Somnium [Rabigato/Codigo de Larioho/Gouveio/Viosinho] - Douro, Portugal</td>
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<tr>
<td>2019</td>
<td>Pie de Pato [Viognier] - Maipu, Argentina</td>
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<tr>
<td>2018</td>
<td>Via Revolucionaria, Hulk [Semillon] - Valle de Uco, Argentina</td>
<td>42</td>
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<tr>
<td>2018</td>
<td>Bodegas Cerro Chapeu, Reserva [Chardonnay] - Cerro Chapeu, Uruguay</td>
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<tr>
<td>2018</td>
<td>Bodegas Cerro Chapeu, 1752 Gran Tradicion [Petit Manseng/Sauv. Gris] - Cerro Chapeu, Uruguay</td>
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<tr>
<td>2018</td>
<td>Celler del Roure, Cullerot [Malvasia Blend] - Valencia, Spain</td>
<td>42</td>
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<tr>
<td>2017</td>
<td>Barth, Allure, Semi-Dry [Riesling] - Rheingau, Germany</td>
<td>38</td>
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<tr>
<td>2014</td>
<td>Bodegas Olarra, Nucerro, Reserva [Tempranillo] - Rioja, Spain</td>
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<tr>
<td>2016</td>
<td>Casas del Bosque, Gran Reserva [Pinot Noir] - Leyda Valley, Chile</td>
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<tr>
<td>2018</td>
<td>Le Naturel [Garnacha] - Navarra, Spain</td>
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<tr>
<td>2017</td>
<td>Joan d’Anguera, Altaroses [Garnatxa] - Monsant, Spain</td>
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<tr>
<td>2018</td>
<td>La Vinyaeta, Bea [Monastrell] - Emporda, Spain</td>
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<tr>
<td>2017</td>
<td>Bernabeleva, Camino de Navaherreros [Garnacha] - Sierra de Gredos, Spain</td>
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<tr>
<td>2016</td>
<td>Bodegas Ponce, La Casilla [Bobal] - Manchuela, Spain</td>
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<tr>
<td>2018</td>
<td>Earth First, Sustainable [Malbec] - Lujan de Cuyo, Argentina</td>
<td>34</td>
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<tr>
<td>2018</td>
<td>Quieto, Gran Corte, Agrelo [Cabernet Franc/Malbec/Syrah]</td>
<td>46</td>
</tr>
<tr>
<td>2015</td>
<td>Terranoble, Gran Reserva [Cabernet Sauvignon] - Colchagua, Chile</td>
<td>36</td>
</tr>
<tr>
<td>2015</td>
<td>Alto de la Ballena, Reserva [Tannat/Viognier] - Maldonado, Uruguay</td>
<td>48</td>
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</tbody>
</table>
We have inventory and access to provisions that may be helpful to you at this time. Ask us for anything you may need – we can help.

Want meatballs for today and tomorrow? We can customize and alter the portion sizes of any dish.

Is your favorite dish not listed? We can probably still make it.

CHARCUTERIA & CHEESE
6.50 for one, 17.50 for three
- Jamón Serrano: Dry-cured Spanish ham
- Chorizo Picante: Smoky, mildly spicy, dry-cured sausage
- Salchichón de Vic: Dry-cured pork sausage with peppercorns
- Fresh Mahon: Cow’s milk cheese, mild & nutty
- Caña de Cabra: Soft-ripened goat cheese, creamy & mild
- 6-Month Aged Manchego: Firm, cured sheep’s milk, sharp & piquant

SALADS
- Mixta Salad: 7.50
  Olives, Onions, Tomatoes, Little Gem Lettuce
- Roasted Beet Salad: 8.50
  Sheep’s Cheese, Peppitas
- + Shrimp, Chicken or Hanger Steak: 8.50

BREAD
- We will include bread with every order, but we also have additional available:
  - Whole Loaf: 5.00
  - Half Loaf: 2.50

TAPAS
- Grilled Asparagus: 7.50
- Egg, Horseradish
- Grilled Brussels Sprouts: 7.50
- Serrano Ham, Garlic Flakes
- Seared Broccoli Rabe: 7.50
- Garlic, Chili Flake, Lemon
- Potato Tortilla: 5.00
- Chive Sour Cream: 25.00 for whole
- Spinach & Chickpea Cazuela: 7.50
- Cumin, Roasted Onion, Lemon
- Roasted Chicken Pisto: 7.50
- Peppers, Onion, Garlic
- Pork Rib: 9.50
- Red Chimichurri
- Woodfire Burger: 10.50
- Rojana, Mustard Aioli
- Chicken Soup: 6.50
- Chickpeas, Spinach
- Lamb Merguez: 11.50
- White Beans, Piquillo
- Pulpo Gallego: 11.50
- Yukon Potatoes, Paprika, Olive Oil
- Albondigas: 8.50
- Spiced Meatballs in Ham-Tomato Sauce
- Chorizo w/ Sweet & Sour Figs: 8.50
- Balsamic Reduction
- Eggplant Caponata: 4.50
- Sweet Pepper, Basil, Parsley
- Patatas Bravas: 7.00
- Salsa Brava, Garlic Aioli
- Beef Empanadas: 6.50
- Smoky Pepper Sauce
- Bacon-Wrapped Dates: 6.00
- Vaileas Mousse
- Hangar Steak: 11.50
- Truffle Vinaigrette

DESSERTS
- Olive Oil Cake: 7.00
- Sea Salt: 40.00 for whole
- Basque Burnt Cheesecake: 7.50
- Luxardo Cherries: 40.00 for whole
- Warm Flourless Chocolate Cake: 7.50

LARGE PLATES
- Mixed Salad: 7.50
  Olives, Onions, Tomatoes, Little Gem Lettuce
- Roasted Beet Salad: 8.50
  Sheep’s Cheese, Peppitas
- + Shrimp, Chicken or Hanger Steak: 8.50
- Albondigas: 8.50
- Spiced Meatballs in Ham-Tomato Sauce
- Chorizo w/ Sweet & Sour Figs: 8.50
- Balsamic Reduction
- Eggplant Caponata: 4.50
- Sweet Pepper, Basil, Parsley
- Patatas Bravas: 7.00
- Salsa Brava, Garlic Aioli

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BARCELONA WINE BAR
Phone Number: 203-854-5600
Take-home Hours: Sunday – Thursday: 11:30am-8pm
Friday & Saturday: 11:30am-9pm