

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, mildly spicy, dry-cured sausage

Finocchiona
San Francisco, CA
Mild, Herbaceous

Salchichón de Vic
Catalonia
Dry-cured pork sausage with peppercorns

Fuet
Catalonia
Dry-cured pork sausage

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

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

Wiessa Kase
Howard, PA
Cow's milk cheese. mild. tanev. silkv finish

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

Mahón
Balearic Islands
Cow's milk, aged 4 months, sharp & nutty

Caña de Oveja
Murcia
Soft-ripened sheep's milk, buttery & tangy

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

Mangalica
Cured Hungarian Pig
Segovia, Spain
11.00

Lomo Ibérico de Bellota
Dry-cured, acorn-fed Ibérico pig loin
Gujuelo
12.50



Tapas

Pan Con Tomate Rustic Bread, Garlic, Olive Oil	4.50	Barramundi a la Plancha* Salsa Verde	9.50	Patatas Bravas Salsa Brava, Garlic Aioli	7.00
Bacon-Wrapped Dates Valdeón Mousse	8.00	Hanger Steak* Truffle Vinaigrette	11.50	Potato Tortilla Chive Sour Cream	5.00
Broccolini Chili, Garlic, Lemon	6.50	Gambas al Ajillo Chili, Garlic, Olive Oil	9.50	Albondigas Spiced Meatballs in Ham-Tomato Sauce	9.00
Piquillo Peppers Olive Oil, Thyme, Garlic	5.50	Green Beans Piquillo Pepper, Garlic	5.50	Jamón & Manchego Croquetas Garlic Aioli	6.00
Chickpea Hummus Pita, Pimentón	6.50	Mussels* White Wine, Garlic	9.50	Spinach-Chickpea Cazuela Cumin, Roasted Onion, Lemon	7.50
Shishito Peppers Maldon	7.50	Pork Belly Cilantro, Chili, Red Onion	8.50	Spiced Beef Empanadas Red Pepper Sauce	6.75
Boquerones Parsley, Extra Virgin Olive Oil	6.00	Pulpo Gallego Potatoes, Pickled Onion,	9.50	Chorizo with Sweet & Sour Figs Balsamic Reduction	8.50
Marinated Olives Garlic, Citrus	4.50	Merguez Spiced Yogurt	7.50	Eggplant Caponata Basil, Parsley	5.00
Almonds Sea Salt	4.50	Smoked Trout Pâté Sea Salt	8.50	Whipped Ricotta Cheese Truffled Honey, Rustic Bread	7.50

Ensaladas

Cucumbers
Heirloom Tomato, Fennel, Shallot
5.50

Kale Salad
Apple, Dijon, Fennel
6.50

Ensalada Mixta
Olives, Onions, Tomatoes
7.50

So Many Treats For International Sherry Week

Carabineros Prawn
Sherry, Garlic, Chili
9.50

Lamb Neck
Pinenuts, Golden Rasins
12.50

Socarrat
Scallop, Fennel
8.50

To Share

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

Branzino
Fennel, Potato, Garlic Aioli
25.50

Paella Verduras
Eggplant, Mushrooms, Sofrito
16.00 per person

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

Chicken Pimientos
Crisp Potatoes, Lemon,
Hot Peppers
19.75

Paella Salvaje
Merguez, Chorizo
23.50 per person

Executive Chef Joseph L. Paire III
Sous Chef Shay Odom

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