

# 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

**Soppressata**  
*San Francisco*  
Smoked pork salami with garlic

**Coppa**  
*Italy*  
Cured, aged pork shoulder

**Finocchiona**  
*San Francisco*  
Mild, Herbaceous

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

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

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

**Wiessa Kase**  
*Howard, PA*  
Cow's milk cheese, mild, tangy, silky finish

**Mahón**  
*Balearic Islands*  
Cow's milk cheese aged 4 months, mild & nutty

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

**Camembert**  
*Howard, PA*  
Cow's milk cheese, soft ripened, mild, silky finish

**Mangalica**  
Cured Hungarian Pig  
*Segovia, Spain*  
Hand sliced  
11.00



## Tapas

<b>Asparagus</b> PX Reduction	7.50	<b>Barramundi a la Plancha</b> Salsa Verde	10.50	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Red Pea Hummus</b> Pickled Red Onions	6.50	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Shishito Peppers</b> Buttermilk Herb	7.50	<b>Wild Mushrooms</b> Scallions	7.50	<b>Albondigas</b> Spiced Meatballs in Rich Tomato Sauce	9.00
<b>Arranque Roteno</b> Tomato, Garlic, Olive Oil	5.50	<b>Gambas al Ajillo</b> Chili, Garlic, Olive Oil	9.50	<b>Jamón &amp; Manchego Croquetas</b> Garlic Aioli	6.00
<b>Whipped Ricotta</b> Truffled Honey, Rustic Bread	7.50	<b>Crispy Spring Onion</b> Green Onion Romesco	7.50	<b>Spinach-Chickpea Cazuela</b> Cumin, Roasted Garlic	7.50
<b>Green Beans</b> Piquillo Pepper, Garlic	6.50	<b>Pulpo Gallego</b> Pickled Onion, Potato, Pimentón	9.50	<b>Eggplant Caponata</b> Sweet Pepper & Onion	5.00
<b>Iberico Tenderloin*</b> Ramps, Olive Oil	9.50	<b>Scallops*</b> Meyer Lemon Chimichurri	12.50	<b>Boquerones</b> Parsley, Extra Virgin Olive Oil	6.00
<b>Bacon-Wrapped Dates</b> Valdeón Mousse	8.00	<b>Ricotta Gnocchi</b> Mushroom, Ramps, Peas	8.50	<b>Spiced Beef Empanadas</b> Pepper Sauce	6.75
<b>Duck Confit</b> Membrillo, Nora Chili	10.50	<b>Chorizo with Sweet &amp; Sour Figs</b> 8.50 Balsamic Glaze		<b>Marinated Olives</b> Garlic, Citrus	4.50

## Ensaladas

**Kale Salad**  
Strawberry, Rhubarb, Fennel  
6.50

**Cabbage Salad**  
Boquerone, Garlic, Piquillo Pepper  
6.50

**Ensalada Mixta**  
Olives, Onions, Tomatoes  
7.50

Spring is Just a Prelude to Summer, May is When Flowers Bloom

**EggPlant**  
Fennel, Yogurt  
5.50

**Pork Belly**  
Cilantro, Chili, Red Onion  
8.50

**Duck Breast\***  
Green Strawberry Mostarda  
10.50

## To Share

**Paella Mariscos**  
Georgia Shrimp, Squid, Clams, Mussels  
24.50 per person

**Chicken Pimientos**  
Roasted Potatoes, Lemon,  
Hot Peppers  
19.75

**Vegetable Paella**  
Asparagus, Mushrooms, Sofrito  
16.00 per person

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

**Whole Roasted Black Bass**  
Potatoes, Piquillo Pepper, Fennel  
25.50

**Paella Salvaje**  
Pork Belly, Andouille  
23.50 per person

Executive Chef Joseph L. Paire III

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