

# 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

**Sopressata**  
*Italy*  
Dry cured salami

**Fuet**  
*Catalonia*  
Dry-cured pork sausage

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

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

**Idiazábal**  
*Basque Country*  
Raw smoked sheen's milk. nutty & robust

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

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

**Ibores**  
*Extremadura*  
Raw goat's milk, rubbed with smoky paprika

**Cabra Romero**  
*Murcia*  
Soft-ripened sheep's milk, buttery & tangy

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

**Camembert**  
Cow's milk, soft ripened, mild, silky finish  
*Howard, PA*  
8.00



## Tapas

<b>Shishito Peppers</b> Sea Salt	7.50	<b>Sea Bass a la Plancha*</b> Salsa Verde	10.50	<b>Patatas Bravas</b> Salsa Brava, Garlic Aioli	7.00
<b>Burrata</b> Calabrian Pepper Pesto, Pine Nuts	7.50	<b>Hanger Steak*</b> Truffle Vinaigrette	11.50	<b>Potato Tortilla</b> Chive Sour Cream	5.00
<b>Migas*</b> Merguez, Rustic Bread, Egg	8.50	<b>Gambas al Ajillo</b> Chili, Garlic, Olive Oil	9.50	<b>Albondigas</b> Spiced Meatballs in Ham-Tomato Sauce	9.00
<b>Beluga Lentil Stew</b> Crème Fraîche, Sumac	6.50	<b>Pulpo Gallego</b> Potatoes, Pimentón, Garlic	10.50	<b>Jamón &amp; Manchego Croquetas</b> Garlic Aioli	6.00
<b>Sauteéd Brocolini</b> Garlic, Chili Flakes	7.50	<b>Bacon-Wrapped Dates</b> Valdeón Mousse	8.00	<b>Spinach-Chickpea Cazuela</b> Cumin, Roasted Onion, Lemon	7.50
<b>Scallops a la Plancha*</b> Sunchoke, Blood-Orange Hazelnut Vinaigrette	14.50	<b>Pan Roasted Venison</b> Parsnip Pureé, Glazed Cipolini Onions	15.50	<b>Spiced Beef Empanadas</b> Red Pepper Sauce	6.75
<b>Baked Bluepoint Oysters</b> Nueskes Bacon, Garlic, Breadcrumbs	9.50	<b>Mussels</b> Leeks, Sofrito, Espellete Pepper	11.50	<b>Eggplant Caponata</b> Basil, Parsley	5.00
<b>Brussels Sprouts</b> Pimentón, Pickled Red Onions	6.50	<b>Champiñones</b> Garlic, Scallions	7.50	<b>Whipped Sheep's Cheese</b> Honey, Rustic Bread	7.50
<b>Braised Veal Breast</b> Roasted Fennel, Cream, Picked Turnips	12.50	<b>Steak Tartare Tosta*</b> Black Garlic Aioli, Capers, Lemon	10.50	<b>Chorizo with Sweet &amp; Sour Figs</b> Balsamic Reduction	8.50

## Ensaladas

**Roasted Beets**  
Goat Cheese, Almonds  
6.50

**Celery Root & Pear Salad**  
Radicchio, Valdeon,  
Hazelnuts  
6.50

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

**“Eating is an achievement in itself, now celebrate your achievement by celebrating with food” -Chef Helton**

**Grown Up Tater Tots**  
Caviar, Meyer Lemon,  
Crème Fraîche  
13.50

**Half Baked Lobster**  
Salsa Verde Butter,  
Grilled Lemon  
15.50

**Gnocchi**  
Mangalica-Porcini  
Broth  
11.50

## To Share

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

**Branzino**  
Fennel, Potato, Garlic Aioli  
25.50

**Paella Verduras**  
Brussels Sprouts, 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, Duck Confit  
23.50 per person

Executive Chef Helton DaSilva  
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