

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	CABRA ROMERO Jumilla Semi-soft goat's cheese milk coated with rosemary	AGED MAHÓN Balearic Islands Cow's milk cheese aged 1 year, salty & sharp	JAMÓN MANGALICA Segovia Cured Hungarian pig	14
FUET Catalonia Mild dry cured pork sausage	IDIAZÁBAL Navarra Smoked raw sheep's milk, nutty & robust	VALDEÓN Castilla-León Cow & goat's milk blue cheese, tangy & spicy	LOMO IBÉRICO Salamanca Dry-cured, acorn-fed Ibérico pig loin	12
SOBRASADA Mallorca Soft spreadable chorizo	IBORES Extremadura Semi-firm raw goats cheese rubbed with pimentón	DRUNKEN GOAT Murcia Semi-soft goats milk, soaked in red wine	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26
SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage with peppercorns	FRESH MAHÓN Balearic Islands Cow's milk cheese aged 4 months, mild & nutty	CAÑA DE CABRA Murcia Soft-ripened goat's cheese, creamy & mild	Serrano, Picante, Manchego, Mahón, Marinated Artichokes, Olives, Almonds, Patatas Bravas	
CHORIZO BLANCO United States Dry-Cured pork sausage with garlic	DÉLICE DE BOURGOGNE Burgundy, France Triple cream cow's milk cheese, rich & buttery	TETILLA Galicia Mild, buttery cow's milk cheese, soft & creamy		
6-MONTH MANCHEGO Castilla - La Mancha Firm, cured sheep's milk, sharp & piquant				

TAPAS

MUSHROOMS BENEDICT Wild Mushrooms, Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7
SERRANO BENEDICT Hollandaise	8.5	HOUSEMADE RICOTTA Shaved Truffle, Grilled Bread	12.5
STEAK & EGGS Sunny Side Up Egg, Chimichurri	14.5	EAST COAST OYSTERS* Barcava Mignonette	13
TORRIJAS Pears	7.5	MUSSELS White Wine, Sofrito, Fresno Pepper	13
OLIVE OIL PANCAKES Maple Syrup	8	SWORDFISH A LA PLANCHA Salsa Verde	13.5
CHORIZO MIGAS Sunny Side Up Egg	9.5	BOQUERONES Garlic, Parsley	6
MANGALICA ESTRELLADOS Hand-Cut Fries, Farm Egg, Garlic Aioli	11	GRILLED PULPO Aji Amarillo, Herb Cannellini Beans	15.5
DOUBLE CUT BACON Pimentón, Maple Syrup	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
MARINATED HOUSE OLIVES Pickled Vegetables, Garlic, Thyme, Citrus	5	TRUFFLED BIKINI Jamón Serrano, San Simón	9
SWEET POTATO HUMMUS Za'tar, Pita Bread	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
BLISTERED SHISHITOS Lime, Sea Salt	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	PORK BELLY Spicy Piquillo Purée	10.5
GRILLED BROCCOLINI Truffle Vinaigrette	9	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	DEL TERRUÑO FARM'S BEEF TARTARE* Capers, Serrano Peppers	12.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
MARINATED BEETS Whipped Ricotta, Pistachios	7
BABY KALE Anchovie Vinaigrette, Bread Crumbs	8.5
ARUGULA SALAD Quinoa, Pomegranate, Feta	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
ROASTED WHOLE BRANZINO Roasted Fennel, Potatoes	26.5
	half / full / double
PAELLA VERDURAS Cauliflower, Carrots, Pearl Onions, Peas, Chervil Aioli	18 / 36 / 64
PAELLA MARISCOS Prawns, Mussels, Littleneck Clams, Calamari	28 / 56 / 98
PAELLA SALVAJE Chicken, Chorizo, Morcilla, Chickpeas	28 / 56 / 98
SQUID INK FIDEOS Calamari, Garlic Aioli	14.5 / 29 / 58
PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Sausage	31 / 62 / 108

DESSERTS

OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Pears	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Bosc Pears, Walnuts	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
FLAN CATALÁN	7

CHEF CHRISTIAN ZACARIAS | CHEF LUIS PINEDA

*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.
Barcelona is a cashless restaurant. Credit and debit accepted.

WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2020 Alta Alella, Aus, Pét Nat, Alella, Spain	<i>Xarel-lo</i>	6	12	48
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	4.5	9	36

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.75	11.5	46
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.5	13	52
2018 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	12	48
Península, Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	10	40
Asuncion, Alvear, 375mL	<i>Oloroso</i>	11	44

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / La Casilla 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L'Argata 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 15
High. Acid. Wines.



COCKTAILS

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEES & BAYS (No ABV*) 6
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin. 14.5

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar 9.5 34

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

BEER

DRAFT 7oz 14oz
Jack's Abby, House Lager - MA 3.5 7
Notch, Session Pilsner - MA 3.75 7.5
Troegs, Perpetual IPA - PA 4 8

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 7.5
Narragansett, Light (16oz.) - RI 5.5
Peroni, Lager - Italy 7.5
Von Trapp, Bohemian Pilsner - VT 7
Hitachino, Nest White - Japan 13
Avery, Liliko'i Kepolo, Passion Fruit Witbier - CO 8.5
Founders, All Day IPA - MI
Jack's Abby, Hoponius Union IPL - MA 7
Lagunitas, Maximus IPA - CA 8
Lord Hobo, Boom Sauce - MA 12.5
Allagash, Tripel Reserve - ME 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10
Left Hand, Milk Stout - CO 7.5

CIDERS
Down East Cider, Rotating Seasonal - MA 7.5
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42