

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy
Wine

SOBRASADA

California, EU
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months.
Buttery, Mild, Nutty

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk,
Aged 6 Months. Smoked, Sharp, Fruity

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet
Pimentón

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Cornmeal Coated

VALDEÓN

Castilla-León, ES
Creamy Blue, Cow & Goat's Milk,
Cave-Aged 2 Months. Mildly Pungent

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

JAMÓN MANGALICA

Castilla y León, ES
Aged 36 Months, Acorn & Pasture Fed
Mangalica. Marbled, Tender, Nutty

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla y León, ES
Mountain Air-Cured Ibérico Pork Sausage.
Peppery & Rich

QUESO DE TRUFA

Castilla y León, ES
Semi-Soft, Sheep's Milk, Cured 4
Months, Black Truffle. Savory Piquant

APERITIVO BOARD

An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Fuet,
Idiazábal, Mahon, Marcona Almonds,
Marinated Olives, Guindilla Peppers*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

WATERMELON

Mint, Sheep's Cheese, Olive Oil

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

SEARED SQUASH

Pesto Verde, Toasted Pepitas

BURRATA

Peaches, Sherry, Pickled Onions

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

HUMMUS

Lavash, Salsa Verde

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

PAN CON TOMATE

Sea Salt, Olive Oil

CHAMPIÑONES

Salsa Verde

GREEN BEANS

Lemon & Aleppo Pepper

BROCCOLINI

Mustard Aioli

TUNA CRUDO

Cucumber Mignonette

GRILLED GEM LETTUCE

Bagna Cauda

CITRUS BOQUERONES

Garlic, Citrus, Parsley, Raisins

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

MUSSELS AL DIABLO

Roasted Tomato, White Wine

MAHI-MAHI A LA PLANCHA

Sauce Vierge

PRAWNS A LA PARRILLA

Piperade

PULPO

Artichoke, Bean Salad

GRILLED CHICKEN THIGH

Aji Verde

PORK BELLY

Membrillo, Cherry Peppers

SPICED BEEF EMPANADAS

Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

ARUGULA SALAD

Cranberries, Pepitas, Balsamic

FIELD GREENS

Manchego, Lemon Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad

PAELLA MARISCOS

Gambas, Mussels, Clams, Calamari

PAELLA VERDURAS

Corn, Squash, Zucchini, Basil Aioli

PAELLA SALVAJE

Pork Belly, Morcilla, Chicken, Garbanzo Beans

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Morcilla

half / full / double

28 / 56 / 98

18 / 36 / 64

28 / 56 / 98

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

ARROZ CON LECHE

Coconut Milk, Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Cherries

OLIVE OIL CAKE

Sea Salt

EXECUTIVE CHEF AARON PAIK SOUS CHEFS HENRY WASHINGTON III AND TYLER WALLACE

*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

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5	10	40
		6.5	13	52

WHITE

2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	3oz	6oz	bottle
2022 Menade , Rueda, Spain	<i>Verdejo</i>	7	13	52
2022 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2022 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	4.75	9.5	38
2022 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	7	14	56
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.75	11.5	46
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.75	9.5	38
2023 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2022 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5	10	40
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6	12	48
		6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022 Familia Schroeder , Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2022 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36
		5.5	11	44

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	7	14	56
2021 Pedro Gonzalez, Prieto Picudo , Castilla y Leon, Spain	<i>Prieto Picudo</i>	6	12	48
2020 Bardos, Viñedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2022 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2016 Alberto Orte , A Portela, Valdeorras, Spain	<i>Mencía</i>	4.5	9	36
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2020 Coster dels Olivers, Priorat , Cataluna, Spain	<i>Carinena, Garnacha</i>	6.25	12.5	50
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	7.5	15	60
2022 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5.75	10.5	42
2021 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	4.5	9	36
2020 Uva de Vida "Biografico" , La Mancha, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Tempranillo/Graciano</i>	6.75	13.5	52
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022 Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Pais</i>	5.75	11.5	46
2019 Chat. du Morre du Tendre , Cuvée Paul, Côtes-du-Rhône	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 Earth First, Organic Crianza , Mendoza, Argentina	<i>Grenache Blend</i>	7	14	56
	<i>Malbec</i>	5.75	11.5	46

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	11.5	69
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	9	36
		9.5	57

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	9	36
		14	56

WINE FLIGHTS

3 Half Glasses

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

GRENAACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.

COCKTAILS



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

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

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

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

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

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

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordés Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

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

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
Peroni, Lager - Italy 8
Wild Heaven, Emergency Drinking Beer - GA 7.5
Yuengling, Light - PA 6.5
Pabst Blue Ribbon (16oz.) - IL 6
Three Taverns, Rapturous Raspberry Sour - GA 8.5
Wild Heaven, White Blackbird - GA 8.5
Terrapin, Recreation Ale - GA 7
Monday Night Brewing, Slap Fight IPA-GA 8.5
Jekyll Brewing, Hop Dang Diggity IPA-GA 8
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel - MN 11
Left Hand, Milk Stout - CO 9.5

CIDERS

Isastegi, Sagardo Natural Cider (750mL) - Spain 32
Pomarina Brut Sidra (750mL) - Spain 42