

# 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

### 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

### SAN SIMÓN

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

### CAÑA DE OVEJA

Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21  
Days. Creamy, Mild

### ALISIOS

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

### SMOKIN' GOAT

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

### VALDEÓN

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

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

### 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,  
Manchego, Mahon, Marcona Almonds,  
Marinated Olives, Guindilla Peppers*

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Garlic, Thyme, Citrus, Giardiniera

**WATERMELON** 7.5  
Mint, Sheep's Cheese, Olive Oil

**SEARED SQUASH** 8  
Pesto Verde, Toasted Pepitas

**BURRATA** 9.5  
Red Pepper Pesto, Pickled Onions

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**HUMMUS** 9  
Lavash, Salsa Verde

**WHIPPED SHEEP'S CHEESE** 9.5  
Truffle Honey, Pimentón

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 7  
Chive Sour Cream

**PAN CON TOMATE** 6.5  
Sea Salt, Olive Oil

**CHAMPIÑONES** 9.5  
Salsa Verde

**GREEN BEANS** 8  
Lemon & Aleppo Pepper

**HEIRLOOM TOMATO** 11  
Balsamic Vinaigrette, Migas

**GRILLED BROCCOLINI** 8.5  
Grain Mustard Aioli

**SPICED CARROTS** 8.5  
Mint, Honey

**QUESO A LA PLANCHA** 8.5  
French Onion Marmalade

**CITRUS BOQUERONES** 6  
Garlic, Citrus, Parsley, Raisins

**CRISPY CALAMARI** 11.5  
Piquillos, Smoked Pepper Aioli

**TUNA CRUDO** 14  
Cucumber Mignonette

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**MUSSELS AL DIABLO** 14  
Roasted Tomato, White Wine

**MAHI-MAHI A LA PLANCHA** 14.5  
Sauce Vierge

**PRAWNS A LA PARRILLA** 12.5  
Piperade

**PULPO** 15.5  
Artichoke, White Beans

**GRILLED CHICKEN THIGH** 9.5  
Aji Verde

**BACON WRAPPED DATES** 8  
Valdeón Mousse

**CHARRED MORCILLA** 9  
Romesco

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**HANGER STEAK** 12.5  
Fresno Chili Vinaigrette

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

## SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**ARUGULA SALAD** 8.5  
Cranberries, Pepitas, Balsamic

**FIELD GREENS** 9  
Manchego, Lemon Vinaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 26.5  
Potatoes, Arugula Salad

**PAELLA MARISCOS** **half / full / double**  
28 / 56 / 98  
Gambas, Mussels, Clams, Calamari

**PAELLA VERDURAS** 18 / 36 / 64  
Corn, Green Beans, Squash, Basil Aioli

**PAELLA SALVAJE** 28 / 56 / 98  
Ground Pork, Chorizo, Chicken, Garbanzo Beans

**PARILLADA BARCELONA\*** 31 / 62 / 108  
Steak, Chicken, Pork Loin, Morcilla

## DESSERTS

**FLAN CATALÁN** 7

**ARROZ CON LECHE** 7  
Coconut Milk, Cinnamon

**OLIVE OIL CAKE** 9  
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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Pedro Gonzalez, Prieto Picudo</b> , Castilla y Leon, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2016 <b>Alberto Orte</b> , A Portela, Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 <b>Coster dels Olivers, Priorat</b> , Cataluna, Spain	<i>Carinena, Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	5.75	10.5	42
2022 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2021 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 <b>Uva de Vida "Biografico,"</b> La Mancha, Spain	<i>Tempranillo/Graciano</i>	6.75	13.5	52
2020 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2019 <b>Earth First, Organic Crianza</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 <b>Chat. du Morre du Tendre</b> , Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

# SHERRY

## DRY

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

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	14	56
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	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)

**BIO-CURIOUS** Diorama / Abisso / Clos Lojen 15  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENA CHE (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

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**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** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
Citadelle Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Citadelle 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

**DRAFT** caña doble  
Estrella Galicia, Lager - Spain 4.25 8.5  
Glover Park, Witness Belgian Wit - GA 4 8  
Creature Comforts, Tropicália IPA - GA 4.5 9

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

