

# 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

### SOPPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy  
Wine

### DÉLICE DE BOURGOGNE

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

### 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

### SOBRASADA

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

### IDIAZÁBAL

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

### ALISIOS

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

### VALDEÓN

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

### SMOKIN' GOAT

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

### CABRA AL GOFIO

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

### DRUNKEN GOAT

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

### 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

### SEARED SQUASH

Pesto Verde, Toasted Pepitas

### WATERMELON

Mint, Sheep's Cheese, Olive Oil

### BURRATA AND LOCAL PEACHES

Sherry, Pickled Onions

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

### HUMMUS

Lavash, Salsa Verde

### QUESO A LA PLANCHA

French Onion Marmalade

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### CHAMPIÑONES

Salsa Verde

### GREEN BEANS

Lemon & Aleppo Pepper

### SPICED CARROTS

Mint, Honey

### CITRUS BOQUERONES

Garlic, Citrus, Parsley, Raisins

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

### PAN CON TOMATE

Sea Salt, Olive Oil

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

### MAHI-MAHI A LA PLANCHA

Sauce Vierge

### MUSSELS AL DIABLO

Roasted Tomato, White Wine

### PULPO

Artichoke, White Beans

### GRILLED CHICKEN THIGH

Aji Verde

### CHARRED MORCILLA

Romesco

### BACON WRAPPED DATES

Valdeón Mousse

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

### HANGER STEAK

Fresno Chili 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

### PAELLA MARISCOS

Gambas, Mussels, Clams, Calamari

### PAELLA VERDURAS

Corn, Green Beans, Squash, Basil Aioli

### PAELLA SALVAJE

Ground Pork, Chorizo, Chicken, Garbanzo Beans

### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Morcilla

## DESSERTS

### FLAN CATALÁN

Coconut Milk, Cinnamon

### ARROZ CON LECHE

Coconut Milk, Cinnamon

### BASQUE BURNT CHEESECAKE

Cherries

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## 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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle	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

2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle	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

2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle	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

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	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>Mencía</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>Trepas 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>Pais</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

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle	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

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

**GRENAICHE (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

**TEA TIME** (No ABV) 7  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**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

**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  
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