

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

SOBRASADA

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

ALISIOS

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

CAÑA DE OVEJA

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

DELICE DE BOURGOGNE

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

SAN SIMÓN

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

VALDEÓN

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

DRUNKEN GOAT

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

SMOKING GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Pimenton Rubbed

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-La Mancha, 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,
Machego, Mahón, Marcona Almonds,
Marinated Olives, Guindilla Peppers*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

CITRUS BOQUERONES

Garlic, Citrus, Parsley, Raisins

6

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallion, Garlic

9.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

MUSSELS AL DIABLO

Roasted Tomato, White Wine

13.5

GREEN BEANS

Lemon & Aleppo Pepper

9

MONKFISH A LA PLANCHA

Pepper & Kohlrabi Escabeche

14.5

CHAMPIÑONES

Garlic, Scallions

11.5

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

CRISPY CAULIFLOWER

Olive Tapenade

9

PRAWNS A LA PLANCHA

Piperade

12.5

BURRATA

Sweet Potato, Cranberries

11

PULPO

White Bean Salad

15.5

BEETS CARPACCIO

Apple Gremolata

9

SCALLOPS

Cauliflower, Capers

18.5

ROASTED SHIITAKE

Cured Egg Yolk, Ellijay Farms

11.5

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

BRAISED KALE

Fennel, Apples

8.5

BASQUE CHORIZO

Squash Mostarda

9.5

SEARED CABBAGE

Romesco

9

SPICED BEEF EMPANADAS

Red Pepper Sauce

11.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

GRILLED BROCCOLINI

Grain Mustard Aioli

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

HUMMUS

Lavash, Salsa Verde

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

POTATO TORTILLA

Chive Sour Cream

7

STEAK PAILLARD

Pepper Vinaigrette

14.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

FIELD GREENS

Manchego, Lemon Vinaigrette

9

ARUGULA SALAD

Cranberry, Pepitas, Balsamic

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad

26.5

PAELLA MARISCOS

Gambas, Mussels, Calamari, Clams

half / full / double
28 / 56 / 98

PAELLA VERDURAS

Green Beans, Squash, Basil Aioli

18 / 44 / 64

PAELLA SALVAJE

Ground Pork, Chorizo, Chicken, Garbanzo Beans

28 / 56 / 98

PARILLADA BARCELONA*

Steak, Chicken, Pork, Chistorra

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Orange Marmalade

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF CHRISTOPHER LI 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
2022 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

WHITE

2023 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023 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
2023 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
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2023 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2022 Iniceri, 'Abisso,' Sicily, Italy	<i>Chardonnay</i>	5	10	40
2023 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	5.5	11	44
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48
	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2022 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44
		5	10	40

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>Prieto Picudo</i>	4.5	9	36
2022 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2022 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2020 Sotabosc, Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020 Coster dels Olivers, Priorat, Cataluna, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Carinena, Garnacha</i>	7.5	15	60
2021 Uva de Vida "Biografico," La Mancha, Spain	<i>Monastrell</i>	4.5	9	36
2023 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo/Graciano</i>	6.75	13.5	52
2019 Earth First, Organic Crianza, Argentina	<i>Bobal</i>	5.5	11	44
2021 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	5.75	11.5	46
2021 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 Garage Wine Company, Revival, Maule, Chile	<i>Syrah</i>	6.5	13	52
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Pais</i>	5.75	11.5	46
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6.25	12.5	50

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>Palo Cortado</i>	9	72
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9	36
	<i>Oloroso</i>	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
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
	<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

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



COCKTAILS

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, 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

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

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

Estrella Galicia, Lager - Spain	caña	doble
Glover Park, Witness Belgian Wit - GA	4.25	8.5
Creature Comforts, Tropicália IPA - GA	4	8
Sweetwater, 420 Pale Ale - GA	4.5	9
	4	8

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