

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed, Salty, Sharp	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CABRA ROMERO Murica, ES Semi-Firm, Goat's Milk, Aged 3 Months. Creamy, Rosemary	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
CANTIMPALO California, US Spanish Style Dry Salami	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DÉLICE DE BOURGOGNE Burgandy, FR Triple Cream Soft, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	FERMÍN SALCHICHÓN DE IBÉRICO Castilla Y León, ES Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	26
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl			<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Guindilla Peppers</i>	
SOPPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine				

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	BOQUERONES Garlic, Lemon, Parsley	7
CAULIFLOWER Olive Tapenade	9.5	PRAWNS A LA PARRILLA Mojo Verde	12.5
BEETS Ricotta, Mint	8	MUSSELS Sofrito	13.5
ACORN SQUASH Almond Romesco, Truffle Oil	8.5	SEARED SALMON Petite Salad, Pickled Onions	11.5
CHAMPIÑONES Garlic, Scallions	11.5	TROUT A LA PLANCHA Sumac, Garlic, Shallots	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	PULPO GALLEGO Red Onions, Celery, Crispy Potatoes	15.5
CONFIT PIQUILLO PEPPER Garlic, Orange Zest	8	GRILLED CHICKEN THIGH Aji Amarillo	9.5
CARROTS Pepita Gremolata	8.5	PORK BELLY Horseradish Gremolata	11
BRUSSELS SPROUTS Piquillos, Caper	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
PIQUILLO PEPPER HUMMUS Lavash	7.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
QUESO A LA PLANCHA Quince	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
WHIPPED SHEEP'S CHEESE Truffle Honey, Pimentón	9.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8
POTATO TORTILLA Chive Sour Cream	7	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5
SWEET POTATO Maple Agrodolce	8		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	9
KALE Parsnip, Apples, Walnuts	8.5
MIXED GREENS Manchego, Red Onions, Balsamic	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
FIDEOS Pork Belly, Chorizo, Chicken, Garbanzo Beans	26.5
HALF / FULL	
PAELLA VERDURAS Squash, Carrots, Mushrooms	18 / 36
PAELLA MARISCOS Shrimp, Calamari, Mussels, Clams	29 / 58
PAELLA SALVAJE Pork Belly, Chorizo, Chicken, Garbanzo Beans	29 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE Coconut Milk, Cinnamon	7
OLIVE OIL CAKE Sea Salt	10
BASQUE BURNT CHEESECAKE Spiced Apple	9

EXECUTIVE CHEF EMILIO GARCIA | EXECUTIVE SOUS CHEF ANTONINO MARTIN SOUS CHEFS NICK HADDAD & KEVIN BRUCE

*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
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	<i>Trepat</i>	6.5	13	52

WHITE

2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	La Vineyta, ‘Pipa’ , Montilla-Moriles, Spain	<i>Malvasia</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<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
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	12	48
		10	60

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>	20	80
		16	64

WINE FLIGHTS

3 Half Glasses			
APERITIVOS BarCava / La Cigarrera / Lustau Vermut			
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País			14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style			

COCKTAILS

BEES & BAYS (No ABV)	7
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	

TEA TIME (No ABV)	8
Blue Flower Earl Grey Tea, Blueberry Shrub,	
Salted Honey Syrup, Lemon, Aquafaba, Mint	

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

GIN & JUS	11
Paco Pepe Andalucían Gin, Lime, Green Grape,	
Pink Peppercorn, Ginger	

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

ALEBRIJES	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,	
Aquafaba, Dragonfruit & Tangerine Powders	

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	

IPANEMA	13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	

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	
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,	
Grapefruit, Lime, Rosemary	

VALENCIAN	
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,	
Orange Blossom Water, Lemon, Orange, Thyme	

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

SANGRIA

NON-ALC WHITE OR RED SANGRIA	glass	pitcher
NA White Wine, Fever Tree Grapefruit, Lemon, Guava	9.5	34
Nectar, Orange, Mint		

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	10.5	38
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach	13	52
Nectar, Grapefruit		

BEER

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Lagunitas, Maximus IPA—CA	8.5
Terrapin, Recreation Ale—GA	7
Yuengling, Light—PA	6.5
Peroni, Lager—Italy	8
Pabst Blue Ribbon (16oz.)—IL	6
Three Taverns, Rapturous Raspbery Sour—GA	8.5
Wild Heaven, Emergency Drinking Beer—GA	7.5
Allagash, Tripel—MN	11
Isastegi, Sagardo Natural Cider (750mL)—Spain	32