

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SORIA

United States  
Smoky style chorizo

### COPPA

Italy  
Cured, aged pork shoulder

### SOPPRESSATA

Italy  
Mild, dry-cured pork sausage

### FUET

Cataluña  
Mild, dry-cured pork sausage

### CHORIZO PICANTE

Spain  
Dry-cured pork sausage, smoky

### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### CABRA ROMERO

Murcia  
Semi-soft, goat's milk, rubbed with rosemary

### FRESH MAHÓN

Minorca  
Cow's milk aged 4 months, salty & nutty piquant

### CAÑA DE OVEJA

Murcia  
Soft-ripened sheep's milk, tangy

### ROMAO

Castilla-La Mancha  
Raw sheep's milk cheese rubbed with rosemary

### SAN SIMÓN

Galicia  
Smoked cow's milk cheese, creamy & buttery

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### ALISIOS

Canary Islands  
Cow & goat's milk rubbed with pimentón

### VALDEÓN

Castilla-León  
Cow and goat's milk blue cheese, tangy & spicy

### NAKED GOAT

Murcia  
Semi-soft, goat's milk, aged 5 months

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### BRESAOLA

Italy  
Air-dried, cured, and aged beef

### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Patatas Bravas, Jamón Serrano, Chorizo Picante, Idiazábal, Mahón, Pickled Guindilla Peppers, Marinated Olives, Almonds*

## TAPAS

### MARINATED OLIVES

Citrus, Chili Flakes

5

### BOQUERONES

Garlic, Parsley

6

### SPICED ALMONDS

Pimentón

5.5

### STEAMED MUSSELS

Sobrasada, Sofrito, White Wine

14

### WHIPPED SHEEP'S CHEESE

Pimentón, Olive Oil

8.5

### CRISPY CALAMARI

Spicy Aioli

11.5

### QUESO PLANCHA

Honey-Balsamic, Toasted Hazelnuts

8.5

### PRAWNS A LA PLANCHA

Aioli Verde

12.5

### BURRATA

Butternut Squash Purée, Pepitas

10.5

### TROUT A LA PLANCHA

Salsa Verde

13.5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### BLISTERED SHISHITOS

Lime, Sea Salt

8

### SHORT RIB

Parsnip Purée

18.5

### MEDITERRANEAN HUMMUS

Pita Chips, Salsa Verde

8.5

### BACON WRAPPED DATES

Valdeón Mousse

8

### SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### BRUSSELS SPROUTS

Mojo Picon

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### GRILLED BROCCOLINI

Manchego, Garlic, Chili, Lemon

8.5

### SEARED PORK BELLY ROULADE

Red Chimichurri

9.5

### CRISPY CAULIFLOWER

Pimentón Remoulade

7.5

### DUCK LEG

Apple & Quince Purée

12.5

### CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### GRILLED HANGER STEAK

Truffle Vinaigrette

11.5

### POTATO TORTILLA

Chive Sour Cream

6

### GRILLED ADOBO CHICKEN

Aji Amarillo

8

### GRILLED SWEET POTATO

Chorizo Bread Crumbs, Sherry Gastrique

8.5

### GRILLED LAMB MERGUEZ SAUSAGE

Tzatziki

10.5

### STEWED LENTILS

Roasted Carrots, Citrus Yogurt

8.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem

8

### BEET SALAD

Arugula, Horseradish Vinaigrette, Candied Pistachios

8

### KALE SALAD

Bosc Pears, Walnuts, Manchego, Grain Mustard Vinaigrette

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Mixta Salad, Charred Lemon

25.5

half / full / double

### PAELLA VERDURAS

Red Bell Pepper, Mushrooms, Cauliflower, Aioli Verde

18 / 37 / 64

### PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

28 / 56 / 98

### PAELLA SALVAJE

Garbanzos, Merguez, Chorizo, Chicken

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Sausage

31 / 62 / 108

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

9

### WARM CHOCOLATE CAKE

Coffee Anglaise, Almonds

9

### FLAN CATALÁN

7

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Walnuts

8

### BASQUE BURNT CHEESECAKE

Cherries

9

## EXECUTIVE CHEF BRANDON BAILEY | SOUS CHEF 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.

SCAN TO VIEW  
THIS MENU ONLINE



# WINES BY THE GLASS



## SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4	8	(L) 45
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

## ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

## RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.75	10.5	46
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 Earth First, Organic Crianza, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	69
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9.5	57

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Añada, Alvear, 2015, 375mL	<i>Pedro Ximénez</i>	60	

# WINE FLIGHTS

3 Half Glasses

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

<b>ACID TRIP</b> Asnella / Comte Leloup / Belinda	15
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High. Acid. Wines.

# COCKTAILS

<b>BEES &amp; BAYS (No ABV*)</b> Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
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<b>RICHMOND GIMLET</b> Citadelle Gin, Lime, Mint	10
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<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
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<b>SUMMER STREET SLING</b> Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	10
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<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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<b>BOURBON SPICE RACK</b> Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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<b>SMOKED SHERRY MANHATTAN</b> Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
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# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin and prepared tableside.	14
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<b>FRUIT</b> Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
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<b>LEAF</b> Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
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<b>FLOWER</b> Fever Tree Elderflower, Rosebud, Lime, Cucumber	
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<b>ROOT</b> Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
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<b>CLASSIC BARCELONA GINTONIC</b> Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
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# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher
	9 30

<b>GUNS &amp; ROSÉS</b> São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass carafe
	12 48

# BEER

<b>DRAFT</b>	7oz	14oz
Creature Comforts, Tropicália IPA - GA	4.25	8.5
Eventide Brewing, Kölsch - GA	3.75	7.5
Southbound, Scattered Sun Belgian Wit - GA	3.75	7.5
Sweetwater, 420 Pale Ale - GA	4	8

<b>BOTTLES &amp; CANS</b>	
Clausthaler, Non-Alcoholic - Germany	5
Peroni, Lager - Italy	7.5
Wild Heaven, Emergency Drinking Beer - GA	7.5
Yuengling, Light - PA	6
Pabst Blue Ribbon (16oz.) - IL	6
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Eventide Brewing, Citrus Grove Hefeweizen - GA	7.5
Red Hare, SPF 50/50 Grapefruit - GA	6.5
Three Taverns, Rapturous Raspberry Sour - GA	8.5
Wild Heaven, White Blackbird - GA	8.5
Terrapin, Recreation Ale (16oz) - GA	6.5
Monday Night Brewing, Slap Fight IPA-GA	7.5
Eventide, The A IPA - GA	7.5
Jekyll Brewing, Hop Dang Diggity IPA-GA	7.5
Lagunitas, Maximus IPA - CA	8.5
Allagash, Tripel Reserve - MN	10.5
Left Hand, Milk Stout - CO	8

<b>CIDERS</b>	
Treehorn, Dry Cider - GA	8
Isastegi, Sagardo Natural Cider (750mL) - Spain	32
Pomarina Brut Sidra (750mL) - Spain	42