

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	SALCHICHÓN DE IBÉRICO Andalucía, ES Pork Sausage. Oregano, Garlic, Peppercorns	14
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	FUET Catalonia, ES Pork Sausage. Rich, Garlic, Black Pepper	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	BRESAOLA Valtellina, IT Top Round Beef, Aged 90 Days. Deep, Robust, Lean	11
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	SAN SIMON Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	<i>Jamón Serrano, Fuet, Manchego, Idiazábal, Patatas Bravas, Almonds, Olives, Guindillas</i>	
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine. Rich, Complex				

TAPAS

OMELETTE* Kale, Tomato	9.5	WHIPPED SHEEP'S CHEESE Truffle Honey	9.5
TORRIJAS Apples	7.5	HUMMUS Piquillos, Lavash	7.5
OLIVE OIL PANCAKES Maple Syrup, Cinnamon Butter	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
BACON Thick Cut, Pimentón, Maple Syrup	9.5	POTATO TORTILLA* Chive Sour Cream	7.5
SERRANO ESTRELLADOS* Fries, Egg, Garlic Aioli	11.5	SWEET POTATOES Aji Panca Sauce, Truffle Oil	8.5
STEAK & EGG* Red Chimichurri, Sunny Side Up Egg	15.5	BOQUERONES Confit Garlic, Parsley	7
VEGETABLE BENEDICT* Mushroom, Kale, Tomato, Hollandaise	7.5	SALMON Jicama Slaw	14.5
SERRANO BENEDICT* Tomatoes, Hollandaise	8.5	GAMBAS AL AJILLO Guindilla Peppers, Garlic	10.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	MUSSELS Salsa Diablo	13.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	PULPO A LA GALLEGA Creamer Potatoes, Olive Oil, Pimentón	15.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	CHICKEN THIGH Lemon Yogurt, Chimichurri	10.5
BRUSSEL SPROUTS Maple Piementon	9.5	TRUFFLED BIKINI Serrano, Mahón	9.5
ROASTED CARROTS Arugula Gremolata	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
CAULIFLOWER Fresno Vinaigrette	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BROCCOLINI Garlic Chili Oil	10.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
KALE SALAD Squash, Apples, Tahini, Manchego, Almonds	10.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Carrots, Green Beans	28.5
PAELLA VERDURAS Sweet Potatoes, Cauliflower, Butternut Squash, Carrots	18 / 36
PAELLA MARISCOS Calamari, Shrimp, Mussels, Clams	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Beef, Pickled Onions	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66
	HALF / FULL

DESSERTS

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

EXECUTIVE CHEF FREDDY JARRIN | SOUS CHEF BRYANT FRANCE

*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
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2025	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2024	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2025	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2021	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2025	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2025	La Vinyeta, 'Juanito' , Emporda, Spain	<i>Monastrell</i>	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	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 Sao Joao Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

			3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>		5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>		8.5	34
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>		14	84
Los Arcos , Lustau, 750mL	<i>Amontillado</i>		6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>		9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>		13	52

SWEET

			3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>		9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>		9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>		16	64
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>		20	80

WINE FLIGHTS

3 Half Glasses

TRUST FALL Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.	18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5



COCKTAILS

BLOODY MARY 360 Vodka, Housemade Bloody Mary Mix	11
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
GIN & JUS Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
IPANEMA P-51 Cachaça, Cocchi Americano, La Cigarrera Manzanilla, Lemon	14
MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	15
GINTONICS Inspired by three of Spain’s most iconic regions.	15
CATALAN Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

SANGRIA

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	11	39
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52
NON-ALC RED SANGRIA NA Red Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint	glass	pitcher
	9.5	34

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Hopfly, Crunchtime Lager—NC	8
Peroni, Lager—Italy	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
NoDa, Lil Slurp Juicy IPA—NC	9.5
Catawba, White Zombie—NC	7.5
Founders, All Day IPA—MI	6.5
Allagash, Tripel—ME	10.5
OMB, Fat Boy Baltic Porter—NC	9.5
Monday Night Brewing, Dr. Robot Fruited Sour—NC	8.5
Red Clay Ciderworks, Queen City (16 oz)—NC	12
Isastegi, Sagardo Natural Cider—Spain (750mL)	28