

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

CANTIMPALO CHORIZO
Cantimpalos, ES
Beef& Pork, Garlic Pimenton

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET
Osana, ES
Pork Sausage. Garlic, Pepper

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

‘NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

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

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

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

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

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

AGED MAHÓN
Menorca, ES
Aged 8+ Months, Unpasteurized Cow's Milk Firm, Nutty, Complex

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Guindilla Peppers, Fuet, Jamón Serrano, Manchego, Tetilla, Marcona Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA 5
Thyme, Lemon Zest

EGGPLANT CAPONATA 5.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ACORN SQUASH 9
Raisins, Piquilos

CHAMPIÑONES 10.5
Mushrooms, Garlic, Scallions

TRI COLOR CARROTS 8
Maple Agrodolce, Almonds

BRUSSELS SPROUTS 9
Cider Vinaigrette, Pickled Red Onions

MARINATED BEETS 8
Skordalia, Chives

COLLARD GREENS 9
Bacon, Sherry Vinegar, Pimenton

CAULIFLOWER 9.5
Harissa Aioli

PIQUILLO PEPPER HUMMUS 7.5
Lavash

BURRATA 11
Cranberries, Mustard Seeds

PAN CON TOMATE 6.5
Sourdough, Tomato

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey, Pimentón

SWEET POTATOES 9
Bacon, Onions, Balsamic

POTATO TORTILLA* 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 7
Garlic, Parsley

PRAWNS A LA PARRILLA 12.5
Salsa Verde

MUSSELS 13.5
Sofrito

SALMON A LA PLANCHA 14.5
Romesco

PULPO GALLEGO 15.5
Red Onions, Celery, Potatoes

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Scallions, Garlic

STEAMED CLAMS 13.5
Saffron

GRILLED CHICKEN THIGH 9.5
Aji Verde

FLANK STEAK 15.5
Red Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

BACON WRAPPED DATES 7
Valdeon Mousse

PORK BELLY 11
Black Garlic, Scallions

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

SALADS

ENSALADA MIXTA 9
Olives, Onions, Giardiniera, Gem Lettuce

MIXED GREENS 9
Manchego, Red Onions, Balsamic

LARGE PLATES

FIDEOS 18.5
Gaucho Sausage, Chicken

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Acorn Squash, Mixed Green Salad, Salsa Verde

PAELLA VERDURAS 18 / 36
Peppers, Carrots, Acorn Squash, Sweet Potatoes, Garlic Aioli

PAELLA MARISCOS 29 / 58
Shrimp, Calamari, Mussels, Clams

PAELLA SALVAJE 28 / 56
Pork Belly, Gaucho Sausage, Chicken, Garbanzo Beans

PARRILLADA BARCELONA* 33 / 66
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

ARROZ CON LECHE 7
Coconut Milk, Cinnamon

BASQUE BURNT CHEESECAKE 9
Luxardo Cherries

EXECUTIVE CHEF ALDO GARCIA | SOUS CHEF 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
2023	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

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
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	10	40
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
2025	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
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2025	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2026	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
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
2023	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2025	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
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, 'Bongo' , 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
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2024	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	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	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 , 1L	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	93
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

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
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			
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 / Abisso /Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples			16

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7.5
Wild Heaven, Emergency Drinking Beer—GA	8
Lagunitas, Maximus IPA—CA	8.5
Terrapin, Recreation Ale—GA	7
Pabst Blue Ribbon (16oz.)—IL	6.5
Three Taverns, Rapturous Raspberry Sour—GA	8.5
Allagash, Tripel—MN	11
Isastegi, Sagardo Natural Cider (750mL)—Spain	32