

barcelona

BRUNCH

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

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6
Months. Smoked, Sharp, Fruity

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,
Manchego, Mahón, Marcona Almonds,
Marinated Olives, Guindilla Peppers*

TAPAS

OLIVE OIL PANCAKES

Maple Syrup, Salted Butter

GRILLED VEGETABLE FRITTATA

Basil Aioli

TORRIJAS

Apples

HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side Up

VEGETABLE BENEDICT

Squash, Onions, Hollandaise

SHRIMP & GRITS

Tomatoes, Shallots

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SMOKED SALMON MONTADITO

Cream Cheese, Capers, Red Onions

BEETS CARPACCIO

Apple Gremolata

CHAMPIÑONES

Garlic, Scallions

GREEN BEANS

Lemon & Aleppo

BURRATA

Sweet Potato, Cranberries

SEARED CABBAGE

Romesco

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

HUMMUS

Lavash, Salsa Verde

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

CITRUS BOQUERONES

Garlic, Citrus, Parsley, Raisins

PULPO

White Bean Salad

PRAWNS A LA PARRILLA

Piperade

MONKFISH A LA PLANCHA

Pepper & Kohlrabi Escabeche

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

GRILLED CHICKEN THIGH

Aji Amarillo

BACON WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

CHORIZO MIGAS

Fried Egg, Aioli

STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine

FIELD GREENS

Manchego, Lemon Vinaigrette

ARUGULA SALAD

Cranberry, Pepitas, Balsamic

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad

PAELLA MARISCOS

Gambas, Mussels, Clams, Calamari

PAELLA VERDURAS

Green Bean, Mushrooms, Squash

PAELLA SALVAJE

Ground Pork, Chicken, Chorizo, Garbanzo Beans

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

7

ARROZ CON LECHE

Coconut Milk, Cinnamon

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Cherries

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

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
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	5	10	40
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
NV Tierra Limpia, Brut Rosé, Penedès, Spain	<i>Trepat</i>	6	12	48
		6.5	13	52

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
2023 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
2023 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	7	14	56
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.75	11.5	46
2022 Asnella, Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.75	11.5	46
2020 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2023 Aylín, San Antonio, Chile	<i>Pedro Ximénez</i>	4.75	9.5	38
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 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2022 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36
		5.5	11	44

RED

2019 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>Tempranillo</i>	4.5	9	36
2022 Glup Glup, Cariñena, Spain	<i>Garnacha</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
2023 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
2023 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Carinena, Garnacha</i>	7.5	15	60
2022 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Trepat Blend</i>	5.75	10.5	42
2022 Camino de Navaherros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2021 Uva de Vida "Biografico," La Mancha, Spain	<i>Garnacha</i>	6.25	12.5	50
2023 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo/Graciano</i>	6.75	13.5	52
2020 Earth First, Organic Crianza, Mendoza, 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
2021 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.25	10.5	42
	<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>Oloroso</i>	9	72
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9	36
		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
		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



TEA TIME (No ABV) 7
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

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

MIMOSA 11
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

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

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
Peroni, Lager - Italy 8
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