

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

<b>JAMÓN SERRANO</b> Segovia Dry-cured Spanish ham	<b>COPPA</b> Italy Cured, aged pork shoulder	<b>ALISIOS</b> Canary Islands Cow & goat's milk rubbed with pimentón	<b>JAMÓN MANGALICA</b> 14 Segovia Cured Hungarian pig
<b>CANTIMPALO</b> Segovia Smoky chorizo sausage	<b>6-MONTHS AGED MANCHEGO</b> La Mancha Firm, cured sheep's milk, sharp & piquant	<b>FRESH MAHÓN</b> Minorca Cow's milk aged 4 months, salty & nutty piquant	<b>LOMO IBÉRICO DE BELLOTA</b> 12.5 Guojuelo Dry-cured, acorn-fed Ibérico pig loin
<b>CHORIZO PICANTE</b> La Rioja Dry-cured pork sausage, smoky, mildly spicy	<b>ROMAO</b> Castilla-La Mancha Raw sheep's milk cheese rubbed with rosemary	<b>IDIAZÁBAL</b> Basque Country Smoked raw sheep's milk cheese, nutty & robust	<b>APERITIVO BOARD</b> 22 An assortment of Spanish aperitivo snacks to pair with your anytime drinks
<b>SOPPRESSATA</b> Italy Mild, dry-cured pork sausage	<b>VALDEÓN</b> Castilla-León Cow and goat's milk blue cheese, tangy & spicy	<b>FUET</b> Cataluña Mild, dry-cured pork sausage	<i>Patatas Bravas, Jamón Serrano, Fuet, Manchego, Fresh Mahón, Marinated Olives, Guindilla Peppers</i>

## TAPAS

<b>MARINATED OLIVES</b> 5 Pickled Vegetables, Garlic, Thyme, Citrus	<b>CRISPY CALAMARI</b> 11.5 Piquillo Peppers, Spicy Aioli
<b>EGGPLANT CAPONATA</b> 5.5 Sweet Peppers, Basil	<b>GAMBAS AL AJILLO</b> 9.5 Aleppo Pepper, Olive Oil, Garlic
<b>MEDITERRANEAN HUMMUS</b> 8.5 Pita, Salsa Verde	<b>STEAMED MUSSELS</b> 14 Sobrasada, Sofrito, White Wine
<b>WHIPPED SHEEP'S CHEESE</b> 8.5 Honey, Pimentón	<b>PULPO</b> 15.5 Pickled Fennel, Garbanzos
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8 Cumin, Roasted Onions, Lemon	<b>SALMON A LA PLANCHA</b> 14.5 Lentils, Grapefruit
<b>QUESO A LA PLANCHA</b> 8.5 Honey-Balsamic, Pistachios	<b>TROUT A LA PLANCHA</b> 13.5 Salsa Verde
<b>BURRATA</b> 10.5 Acorn Squash, Mint	<b>PRAWNS A LA PLANCHA</b> 12.5 Piperade
<b>CHILLED CARROTS</b> 8.5 Pistachio Pesto, Lemon	<b>SPICED BEEF EMPANADAS</b> 7 Red Pepper Sauce
<b>BRUSSEL SPROUTS</b> 9.5 Garlic	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 6.5 Garlic Aioli
<b>BLISTERED SHISHITOS</b> 8 Lime, Sea Salt	<b>GRILLED CHICKEN THIGH</b> 8 Aji Amarillo
<b>CHAMPIÑONES A LA PLANCHA</b> 8.5 Garlic, Scallions	<b>ALBONDIGAS</b> 8.5 Spiced Meatballs in Jamón-Tomato Sauce
<b>SUNCHOKES</b> 9.5 Lemon Aioli, Garlic	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> 9 Balsamic Reduction
<b>POTATO TORTILLA</b> 6 Chive Sour Cream	<b>SAUSAGE FIDEOS</b> 14.5 Brussel Sprouts, Butternut Squash
<b>BUTTERNUT SQUASH</b> 8.5 Pistachios, Bread Crumbs	<b>GRILLED WILD BOAR SAUSAGE</b> 10.5 Charred Carrots, Mustard Vinaigrette
<b>PATATAS BRAVAS</b> 7.5 Salsa Brava, Garlic Aioli	<b>SHORT RIB</b> 18.5 Fennel Purée, Truffle Chimichurri

## SALADS

<b>ENSALADA MIXTA</b> 8 Olives, Onions, Tomatoes, Little Gem
<b>ARUGULA SALAD</b> 9 Dried Cranberry, Blue Cheese Crumbles, Blue Cheese Dressing
<b>BEEF SALAD</b> 8.5 Walnuts, Goat Cheese

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> 23 Potatoes, Lemon, Hot Cherry Peppers
<b>WHOLE ROASTED BRANZINO</b> 25.5 Mixta Salad, Charred Lemon
<b>STEAK FRITES</b> 29.5 Grass Fed NY Strip, Red Chimichurri
<b>PAELLA VERDURAS</b> half / full / double 18 / 36 / 64 Butternut Squash, Bell Peppers, Carrots, Aioli Verde
<b>PAELLA MARISCOS</b> 28 / 56 / 98 Prawns, Calamari, Mussels
<b>PAELLA SALVAJE</b> 28 / 56 / 98 Chorizo, Chicken, Garbanzos
<b>PARILLADA BARCELONA*</b> 31 / 62 / 108 Strip Steak, Chicken, Pork Loin, Sausage

## DESSERTS

<b>OLIVE OIL CAKE</b> 9 Sea Salt
<b>WARM CHOCOLATE CAKE</b> 9 Coffee Anglaise, Almonds
<b>FLAN CATALÁN</b> 7
<b>BASQUE BURNT CHEESECAKE</b> 9 Cherries

## EXECUTIVE CHEF CHRISTOPHER BRAUN | SOUS CHEF JERMAINE WILBEY

\*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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2021 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2020 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2019 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	5.75	10.5	46
2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2016 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2019 <b>Earth First, Organic Crianza</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	9.5	57

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	14	56
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
<b>Añada</b> , Alvear, 2015, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 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

**BEES & BAYS (No ABV\*)** 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 10  
Citadelle Gin, Lime, Mint

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Hayman's London Dry Gin.

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**ROOT**  
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused Dark Rum 9 30  
Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12 48  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Creature Comforts, Tropicália IPA - GA 4.25 8.5  
Terrapin, Los Bravos Lager - GA 3.75 7.5  
Glover Park, Witness Belgian Wit - GA 3.75 7.5  
Sweetwater, 420 Pale Ale - GA 4 8

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Peroni, Lager - Italy 7.5  
Wild Heaven, Emergency Drinking Beer - GA 7.5  
Pabst Blue Ribbon (16oz.) - IL 6  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
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 - GA 6.5  
Monday Night Brewing, Slap Fight 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

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