

barcelona

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

FUET

Cataluña, ES
Pork Sausage. Rich, Garlic, Black Pepper

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

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

DRUNKEN GOAT

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

SAN SIMÓN

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

VALDEÓN

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

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JAMÓN MANGALICA 14

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

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

*Patatas Bravas, Jamón Serrano, Fuet,
Idiazábal, Mahón, Marinated Olives,
Marcona Almonds, Guindilla Peppers*

TAPAS

HOUSE MARINATED OLIVES 5

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5

Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA 8.5

Cumin, Roasted Onions, Lemon

BEETS 8.5

Walnuts, Goat Cheese

BRUSSEL SPROUTS 8.5

Pickled Onions, Pimentón

CHAMPIÑONES 11

Salsa Verde

FRIED CAULIFLOWER 8.5

Aleppo Pepper, Garlic Aioli

SPICED CARROTS 10

Mint, Harissa Yogurt

QUESO A LA PLANCHA 8.5

French Onion Marmalade

BURRATA 10

Red Pepper Pesto, Pickled Onions

WHIPPED SHEEP'S CHEESE 8.5

Truffle, Honey, Pimentón

MEDITERRANEAN HUMMUS 9

Pita, Salsa Verde

POTATO TORTILLA 7

Chive Sour Cream

PATATAS BRAVAS 8

Salsa Brava, Garlic Aioli

BOQUERONES 6

Pickled Cucumbers, Fennel

GAMBAS AL AJILLO 9.5

Guindilla Peppers, Olive Oil, Garlic

CRISPY CALAMARI 11.5

Shishitos, Smoked Pepper Aioli

SALMON CRUDO* 10

Valencia Orange

SWORDFISH A LA PLANCHA 14.5

Butternut Squash, Olive Relish

SCALLOPS 18

Rutabaga, Apples, Pepitas

PRAWNS A LA PARRILLA 12.5

Piperade

PULPO 15.5

Romesco, Fennel

STEAMED MUSSELS 14

Saffron Butter, Sofrito, White Wine

SEARED CHICKEN THIGH 9.5

Aji Verde

SPICED BEEF EMPANADAS 8

Red Pepper Sauce

ALBONDIGAS 9.5

Spiced Meatballs in Jamón-Tomato Sauce

GRILLED WILD BOAR SAUSAGE 14.5

Apple Mostarda

CHORIZO W/ SWEET & SOUR FIGS 9

Balsamic Reduction

JAMÓN & MANCHEGO CROQUETAS 7

Garlic Aioli

BACON WRAPPED DATES 8

Valdeón Mousse

STEAK PAILLARD 14.5

Red Pepper Vinaigrette, Frites

SALADS

ENSALADA MIXTA 9

Olives, Onions, Tomatoes, Romaine

ARUGULA SALAD 8.5

Cranberries, Pepitas, Balsamic

LOCAL GREENS & HERBS 9

Manchego, Radish, Olive Oil & Lemon

LARGE PLATES

WHOLE ROASTED BRANZINO 26.5

Mixta Salad, Charred Lemon

CHICKEN PIMIENTOS 23

Potatoes, Lemon, Hot Cherry Peppers

PAELLA MARISCOS half / full / double 28 / 56 / 98

Gambas, Mussels, Clams, Calamari

PAELLA VERDURAS 18 / 36 / 64

Carrots, Butternut Squash, Mushrooms, Broccoli,
Basil Aioli

PAELLA SALVAJE 28 / 56 / 98

Ground Pork, Duck, Morcilla, Garbanzo Beans

PARILLADA BARCELONA* 31 / 62 / 108

Strip Steak, Chicken, Pork Loin, Morcilla

DESSERTS

FLAN CATALÁN 7

Sea Salt

OLIVE OIL CAKE 9

Sea Salt

CHOCOLATE CAKE 9

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 9

Cherries

ARROZ CON LECHE 7

Coconut Milk, Cinnamon

EXECUTIVE CHEF AARON PAIK SOUS CHEFS JERMAINE WILBEY & HENRY WASHINGTON III

*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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

WHITE

		3oz	6oz	bottle
2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2021 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2022 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 Pedro Gonzalez, Prieto Picudo, Castilla y Leon, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2021 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2018 Coster dels Olivers, Priorat, Cataluna, Spain	<i>Carinena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.75	10.5	42
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 Uva de Vida "Biografico," La Mancha, Spain	<i>Tempranillo/Graciano</i>	6.75	13.5	54
2019 Earth First, Organic Crianza, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022 Garage Wine Company, Revival, Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 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
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
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	36
Toro Albala, 1999, 375mL	<i>Pedro Ximénez</i>	14	56

WINE FLIGHTS

3 Half Glasses

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Cuvée Paul All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	17.5
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COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom, Bitters Sparkling Water, Torched Bay Leaf	6
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table	48
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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SUMMER STREET SLING Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	12
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
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LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by three of Spain's most iconic regions	15
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CATALAN Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary
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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

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

BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Peroni, Lager - Italy	8
Wild Heaven, Emergency Drinking Beer - GA	7.5
Yuengling, Light - PA	6.5
Pabst Blue Ribbon (16oz.) - IL	6
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Wild Heaven, White Blackbird - GA	8.5
Terrapin, Recreation Ale - GA	7
Three Taverns, Rapturous Raspberry Sour - GA	8.5
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

CIDERS Isastegi, Sagardo Natural Cider (750mL) - Spain	32
Pomarina Brut Sidra (750mL) - Spain	42