

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO Segovia Dry-cured Spanish ham
CHORIZO PICANTE La Rioja Dry-cured pork sausage, smoky, mildly spicy
SPECK Aldo Adige, Italy Lightly smoked, dry-cured ham
COPPA Italy Cured, aged pork shoulder
SALAMI SOPPRESSATA Italy Mild, dry-cured pork sausage
SORIA CHORIZO United States Dry-cured pork sausage, smoky & garlicky

6-MONTHS AGED MANCHEGO La Mancha Firm, cured sheep’s milk, sharp & piquant
IDIAZÁBAL Basque Country Smoked raw sheep’s milk cheese, nutty & robust
ROMAO Castilla-La Mancha Raw sheep’s milk cheese rubbed with rosemary
CAÑA DE CABRA Murcia Soft-ripened goat’s milk, buttery & tangy
FRESH MAHÓN Minorca Cow’s milk aged 4 months, salty & nutty piquant

CABRA ROMERO Murcia Goat’s milk cheese coated with rosemary
DRUNKEN GOAT Murcia Semi-soft goat’s milk cheese soaked in red wine
SAN SIMÓN Galicia Smoked cow’s milk cheese, creamy & buttery
ALISIOS Canary Islands Cow & goat’s milk rubbed with pimentón
VALDEÓN Castilla-León Cow and goat’s milk blue cheese, tangy & spicy

JAMÓN MANGALICA Segovia Cured Hungarian pig	14
LOMO IBÉRICO DE BELLOTA Guijuelo Dry-cured, acorn-fed Ibérico pig loin	12.5
APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
<i>Patatas Bravas, Jamón Serrano, Fuet, Manchego, Idiazábal, Marinated Olives, Guindilla Peppers, Marcona Almonds</i>	

TAPAS

MARINATED OLIVES Pickled Vegetables, Garlic, Thyme, Citrus	5
EGGPLANT CAPONATA Sweet Peppers, Basil	5.5
MEDITERRANEAN HUMMUS Pita, Salsa Verde	8.5
WHIPPED SHEEP’S CHEESE Truffle, Honey, Pimentón	8.5
QUESO A LA PLANCHA French Onion Marmalade	8.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8
CHARRED CABBAGE Romesco	8.5
ROASTED CARROTS Labneh, Sumac, Lemon	8.5
ACORN SQUASH Sherry Gastrique	8.5
SEARED CAULIFLOWER Charred Scallion Gremolata	8.5
CHAMPIÑONES Garlic, Scallions	8.5
POTATO TORTILLA Chive Sour Cream	6
PATATAS BRAVAS Salsa Brava, Garlic Aioli	7.5
BLISTERED SHISHITOS Lime, Sea Salt	8
BEETS Walnuts, Goat Cheese	8.5
BRUSSELS SPROUTS Balsamic Redution	9.5

PRAWNS A LA PLANCHA Piperade Purée	12.5
GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic	9.5
CRISPY CALAMARI Piquillo & Shishito Peppers, Spicy Aioli	11.5
STEAMED MUSSELS Sobrasada, Sofrito, White Wine	14
TROUT A LA PLANCHA Salsa Verde	13.5
PULPO Pickled Fennel, Garbanzos	15.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	6.5
BACON WRAPPED DATES Valdeón Mousse	8
SPICED BEEF EMPANADAS Red Pepper Sauce	7
MALLORCAN BIKINI Sobrasada, Fresh Mahón, Garlic Aioli	9.5
GRILLED CHICKEN THIGH Aji Amarillo	8
ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	8.5
GRILLED WILD BOAR SAUSAGE Apple Mostarda	14.5
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
SAUSAGE FIDEOS Brussels Sprouts, Butternut Squash	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem	8
ARUGULA SALAD Pepitas, Dried Cranberry, Blue Cheese Crumbles, Blue Cheese Dressing	9
ENDIVE & CITRUS Blood Orange, Grapefruit, Fennel	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Mixta Salad, Charred Lemon	25.5
STEAK FRITES Grass Fed NY Strip, Red Chimichurri	29.5

	half / full / double
PAELLA VERDURAS Brussels Sprouts, Acorn Squash, Bell Peppers, Aioli Verde	18 / 36 / 64
PAELLA MARISCOS Prawns, Calamari, Mussels	28 / 56 / 98
PAELLA SALVAJE Chorizo, Chicken, Garbanzos	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Sausage	31 / 62 / 108

DESSERTS

OLIVE OIL CAKE Sea Salt	9
WARM CHOCOLATE CAKE Coffee Crème Anglaise, Almonds	9
FLAN CATALÁN	7
BASQUE BURNT CHEESECAKE Cherries	9

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

WHITE

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

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, ‘Miraflores’, Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 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>	6.25	12.5	50
2019 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Joan d’Anguera, Finca L’Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	5.75	10.5	46
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 Earth First, Organic Crianza, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

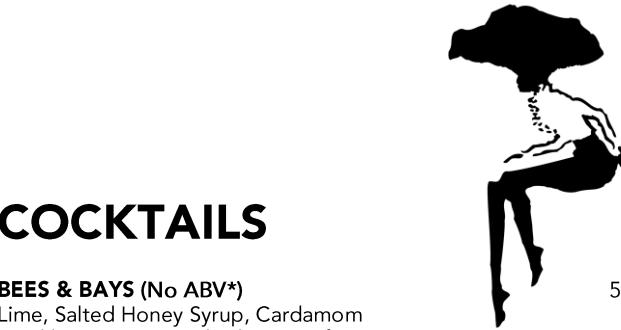
		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	9	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	
Toro Albala, 1999, 375mL	<i>Pedro Ximénez</i>	14	56
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2015, 375mL	<i>Pedro Ximénez</i>		60

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarera / 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		
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L’Argatá	17.5	
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		
ACID TRIP Asnella / L’Alpage / Belinda	15	
High. Acid. Wines.		



COCKTAILS

BEES & BAYS (No ABV*) Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	5
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table	12
SUMMER STREET SLING Chamomile Infused Tito’s Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	10
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	11
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12

SMOKED SHERRY MANHATTAN Redemption Rye, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman’s London Dry Gin.	14
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FRUIT Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	
LEAF Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	

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

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum Guava Nectar	glass	pitcher
	9	30
GUNS & ROSÉS São João Brut Rosé, Lillet Rosé, Bustletown Vodka, Peach Nectar, Lemon, Grapefruit Bitters	glass	carafe
	12	48

BEER

	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