

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SORIA

United States  
Smoky style chorizo

### CHORIZO PICANTE

Spain  
Dry-cured pork sausage, smoky

### COPPA

Italy  
Cured, aged pork shoulder

### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### CAÑA DE OVEJA

Murcia  
Soft-ripened sheep's milk, tangy

### FRESH MAHÓN

Minorca  
Cow's milk aged 4 months, salty & nutty piquant

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk cheese soaked in red wine

### ROMAO

Castilla-La Mancha  
Raw sheep's milk cheese rubbed with rosemary

### SAN SIMÓN

Galicia  
Smoked cow's milk cheese, creamy & buttery

### VALDEÓN

Castilla-León  
Cow and goat's milk blue cheese, tangy & spicy

## GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

12

### BRESAOLA

Italy  
Air-dried, cured, and aged beef

10.5

### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

22

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

## TAPAS

### MARINATED OLIVES

Citrus, Chili Flakes

5

### PRAWNS A LA PLANCHA

Red Chimichurri

12.5

### WHIPPED SHEEP'S CHEESE

Honey, Pimentón

8.5

### CRISPY CALAMARI

Spicy Aioli

10.5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5

### SCALLOPS

Butternut Squash Purée

16.5

### QUESO PLANCHA

Honey-Balsamic, Crushed Walnuts

8.5

### TROUT A LA PLANCHA

Salsa Verde

13.5

### BLISTERED SHISHITOS

Lime, Sea Salt

8

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### MEDITERRANEAN HUMMUS

Pita Bread, Salsa Verde

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

### GRILLED HANGER STEAK

Truffle Vinaigrette

11.5

### GRILLED BROCCOLINI

Spiced Harissa Piquillo

8.5

### SEARED PORK BELLY ROULADE

Pear Membrillo

9.5

### CRISPY CAULIFLOWER

Pimentón Remoulade

7.5

### GRILLED LAMB MERGUEZ SAUSAGE

Tzatziki

10.5

### BRUSSELS SPROUTS

La Boella Garnacha Wine Vinegar

8.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### POTATO TORTILLA

Chive Sour Cream

6

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### BOQUERONES

Garlic, Parsley

6

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem

8

### BABY KALE SALAD

Bosc Pears, Walnuts, Manchego, Grain Mustard Vinaigrette

8

### FARRO SALAD

Butternut, Feta, Cranberry, Maple Vinaigrette

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

### WHOLE ROASTED BRANZINO

Mixta Salad, Charred Lemon

25.5

half / full / double

### PAELLA VERDURAS

Red Bell Pepper, Broccolini, Cauliflower, Aioli Verde

16 / 32 / 64

### PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

24.5 / 49 / 98

### PAELLA SALVAJE

Fingerling Potatoes, Merguez, Chorizo, Chicken

24.5 / 49 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Sausage

27 / 54 / 108

## DESSERTS

### FLAN CATALÁN

6.5

### OLIVE OIL CAKE

Sea Salt

8

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bosc Pears, Walnuts

7.5

### WARM CHOCOLATE CAKE

Coffee Anglaise, Almonds

8

### BASQUE BURNT CHEESECAKE

Apple Compote

8

## SOUS CHEF 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.

SCAN TO VIEW  
THIS MENU ONLINE



# WINES BY THE GLASS

## SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4	8 (L)	45
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
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2020 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
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

## ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 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

## RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	5.75	10.5	46
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2018 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 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
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache 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
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	72
Añada, Alvear, 2015, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> 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)	

<b>BIO-CURIOUS</b> Diorama / Abisso / La Casilla	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	

<b>GRENA CHE (ON THE ROCKS)</b> Le Naturel / Camino de Navaherreros / Domaine Vallot	16.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

<b>ACID TRIP</b> Asnella / Comte Leloup / Belinda	15
High. Acid. Wines.	



# COCKTAILS

<b>BEES &amp; BAYS (No ABV*)</b>	5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	

<b>SUMMER STREET SLING</b>	10
Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	

<b>RICHMOND GIMLET</b>	10
Citadelle Gin, Lime, Mint	

<b>TYGRA</b>	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	

<b>DOS PENÍNSULAS</b>	11
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

<b>WHISKEY ROOT</b>	10
Four Roses Bourbon, Byrrh Quinquina Ginger, Basil, Lemon Juice	

<b>BOURBON SPICE RACK</b>	12
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

<b>SMOKED SHERRY MANHATTAN</b>	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry *Smoked and Stirred Tableside	

# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin	14
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<b>FRUIT</b>	
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn	

<b>LEAF</b>	
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	

<b>FLOWER</b>	
Fever Tree Elderflower, Rosebud, Lime, Cucumber	

<b>ROOT</b>	
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	

<b>CLASSIC BARCELONA GINTONIC</b>	
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

# SANGRIA

<b>WHITE OR RED SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9	30

<b>GUNS &amp; ROSÉS</b>	glass	carafe
São João Brut Rosé, Lillet Rosé, Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12	48

# BEER

<b>DRAFT</b>	7oz	14oz
Creature Comforts, Tropicália IPA - GA	4.25	8.5
Eventide Brewing, Kölsch - GA	3.75	7.5
Southbound, Scattered Sun Belgian Wit - GA	3.75	7.5
Sweetwater, 420 Pale Ale - GA	4	8

<b>BOTTLES &amp; CANS</b>	
Clausthaler, Non-Alcoholic - Germany	5
Wild Heaven, Emergency Drinking Beer - GA	7.5
Yuengling, Light - PA	6
Pabst Blue Ribbon (16oz.) - IL	6
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Eventide Brewing, Citrus Grove Hefeweizen - GA	7.5
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 (16oz) - GA	6.5
Monday Night Brewing, Slap Fight IPA-GA	7.5
Eventide, The A 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

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