

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Dry-cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

SALAMI SOPPRESSATA

Italy
Dry-cured pork sausage, sweet with black peppercorns

6-MONTH AGED MANCHEGO

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

IDIAZÁBAL

Navarra
Smoked raw sheep's milk, nutty & robust

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

AGED MAHÓN

Balearic Islands
Cow's milk cheese aged 1 year, salty & sharp

CAÑA DE CABRA

Murcia
Soft-ripened goat cheese, creamy & mild

CABRA ROMERO

Murcia
Goat's milk cheese coated with rosemary

VALDEÓN

Castilla León
Cow and Goat's milk blue cheese, tangy and spicy

DÉLICE DE BOURGOGNE

Burgundy, France
Triple cream cow's milk cheese, rich & buttery

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JAMÓN MANGALICA

Segovia
Cured Hungarian Pig

12

APERITIVO BOARD

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

22

Marinated Olives, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Aged Mahón, Idiazábal, Almonds

TAPAS

HOUSE MARINATED OLIVES

Chili Flakes, Citrus

5

TUNA CRUDO*

Thyme Vinaigrette

16

FRESH MOZZARELLA

Espellete, Olive Oil, Maldón

8.5

MAHI MAHI A LA PLANCHA

Salsa Verde

12.5

TRI-COLOR FINGERLING POTATOES

Tarragon Brown Butter

8.5

P.E.I MUSSELS

Chorizo Picante, White Wine, Chili Flakes

11

PIQUILLO HUMMUS

Tortilla, Pimentón

7.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

EGGPLANT CAPONATA

Sweet Pepper, Basil, Parsley

5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

LAMB CHOPS

Mint Chimichurri

18.5

SPAGHETTI SQUASH

Brown Butter, Stracciatella, Pepitas

10.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

POTATO TORTILLA

Chive Sour Cream

6

LA CARNE DE CERDO BIKINI

Speck, Mahón, Olive-Caper Aioli

8.5

BUTTERNUT SQUASH MONTADITO

Sheep's Cheese

9

PORK BELLY

Apple-Cherry Pepper Mustardo

8.5

SHISHITO PEPPERS

Maldón, Lemon

9

BRAISED SHORT RIB

Butternut Squash Purée

18.5

BOQUERONES

Roasted Red Peppers, Herb Oil

8.5

ROASTED BONE MARROW

Pine Nut Gremolata, Onion Jam, Grilled Bread

11.5

MEDITERRANEAN DEVILED EGGS

Ortiz Bonito Tuna, Piquillo, Pimentón

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

GRILLED CAULIFLOWER

Piquillo Romesco

8.5

STEAK PAILLARD*

Crispy Potatoes, Pepper Vinaigrette

14.5

BLUE POINT OYSTERS*

Pickled Guindilla, Shallot, Thyme

13

PINTXOS MORUNOS

Citrus Aioli

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine Lettuce

8

BUTTERNUT SQUASH

Radicchio, Pumpkin Seed- Guindilla Vinaigrette

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

WHOLE ROASTED BRANZINO

Mixta Salad, Roasted Potatoes

26.5

PAELLA VERDURAS

Pumpkin, Cabbage, Cauliflower

half / full / double
16 / 32 / 64

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

24.5 / 49 / 98

PAELLA SALVAJE

Lamb, Pork, Chickpeas

24.5 / 49 / 98

PARILLADA MIXED GRILL*

NY Strip, Chicken, Gaucho Sausage, Pork Loin

27 / 54 / 108

DESSERTS

FLAN CATALÁN

6.5

OLIVE OIL CAKE

Sea Salt

8

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Walnuts

7.5

EXECUTIVE SOUS CHEF CARLOS OLVERA RAMOS | SOUS CHEF RONY GARCIA

*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



WINES BY THE GLASS

SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2016 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>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza , Navarra, Spain	<i>Viura</i>	3.75	7.5	(L) 42
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2017 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2014 Château-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencia</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	12	48

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2019 Los Conejos Malditos , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2011 Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2018 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 Bodegas Ponce, La Casilla , Manchuela, Spain	<i>Bobal</i>	6	12	48
2017 Vara y Pulgar , Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena, Reserva , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
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	40
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarera , 375mL	<i>Manzanilla</i>	8	32
Península , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

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)

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 14.5
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 9
Greenall's Gin, Lime, Mint

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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

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

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

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 9 30
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
Naveran Brut Rosé, Lustau Vermut Rosé, Rime Vodka, 11.5 46
Peach Nectar, Lemon, Grapefruit Bitters

BEER

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 7.5
Peroni, Lager - Italy 7.5
Narragansett Lager (16oz.) - RI 6
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
Troegs, Dreamweaver Wheat - PA 6.5
Estrella Damm, Inedit - Spain 9.5
Hitachino, Nest White - Japan 13
Half Full, In Pursuit IPA - CT 8
Jack's Abby, Hoponius Union IPL - MA 7
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - MN 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10
Duclaw, Sweet Baby Jesus Porter - MD 8