

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

#### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

#### FINOCCHIONA

Tuscany, IT  
Pork Sausage With Fennel, Red Wine.  
Rich, Complex

#### FUET

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

#### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery,  
Nutty, Complex

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery,  
Mild, Nutty

#### ALISIOS

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

#### CAÑA DE OVEJA

Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21 Days,  
Thick Mold Rind. Buttery, Tangy

#### DRUNKEN GOAT

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

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.  
Smoked, Sharp, Fruity

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

#### VALDEÓN

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

### GIVE THE GIFT OF BARCELONA

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

#### SALCHICHÓN DE IBÉRICO

Andalucía, ES  
Pork Sausage. Oregano, Garlic, Peppercorns

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months,  
Black Truffle. Savory, Piquant

#### BRESAOLA

Valtellina, IT  
Top Round Beef, Aged 90 Days. Deep,  
Robust, Lean

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo  
Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Fuet,  
Mahón, Manchego, Almonds, Olives,  
Guindillas*

### TAPAS

#### OMELETTE

Mushrooms, Queso De Trufa

8.5

#### SERRANO ESTRELLADOS\*

Fries, Egg, Garlic Aioli

11

#### OLIVE OIL PANCAKES

Maple Syrup, Cinnamon Butter

8

#### TORRIJAS

Apples, Crema Catalana

7.5

#### SERRANO HAM BENEDICT\*

Tomatoes, Hollandaise

8.5

#### MUSHROOM BENEDICT\*

Tomatoes, Hollandaise

7.5

#### STEAK & EGG

Red Chimichurri, Sunny Side Up Egg

14.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

#### CAULIFLOWER

Romesco

7.5

#### CREAMED LEEKS

Migas

9.5

#### HARICOT VERTS

Radish, Pickled Onions

8.5

#### ROASTED CARROTS

Arugula Gremolata

9.5

#### BRUSSELS SPROUTS

Maple Pimentón

9

#### CHAMPIÑONES AL AJILLO

Scallions, Garlic, Lemon

12

#### HUMMUS

Piquillos, Lavash

9.5

#### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### SALMON

Jicama Slaw

14.5

#### SEA SCALLOPS

Butternut Squash Purée

18.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Garlic

9.5

#### BOQUERONES

Confit Garlic, Parsley

7

#### CHICKEN THIGH

Lemon Yogurt

9.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### PORK BELLY

Aji Amarillo

10.5

#### CHORIZO W/ SWEET & SOUR FIG

Sherry Vinegar, Garlic

9

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### BEETS

Yogurt, Dill, Almonds

9

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Carrots, Mixed Greens

28.5

HALF / FULL

#### PAELLA VERDURAS

Sweet Potato, Cauliflower, Brussels

18 / 36

#### PAELLA SALVAJE

Chorizo, Chicken, Pork Belly, Pickled Onions

28 / 56

#### PAELLA MARISCOS

Clams, Calamari, Shrimp, PEI Mussels

29 / 58

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

### DESSERTS

#### FLAN CATALÁN

8

#### OLIVE OIL CAKE

Sea Salt

10

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### BASQUE BURNT CHEESECAKE

Apple Compote

10

#### ARROZ CON LECHE

Coconut Milk, Cinnamon

8

### EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF BRYANT FRANCE

\*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	Xarel-lo Blend	5.5	11 44
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14 56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.5	13 52

## WHITE

			3oz	6oz	bottle
2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12	48
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5	50
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11	44
2024	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12	48
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6	12	48
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6	12	48
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5	53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2020	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14	56
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	<b>Caves Sao Joao Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	6.5	13	52
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# SHERRY

## DRY

			3oz	bottle
	<b>Jarana</b> , Lustau, 750mL	Fino	5.5	44
	<b>La Cigarrera</b> , 375mL	Manzanilla	8.5	34
	<b>Almacenista</b> , Lustau, 500mL	Manzanilla Pasada	14	84
	<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6	48
	<b>Península</b> , Lustau, 750mL	Palo Cortado	9	72
	<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	13	52

## SWEET

			3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9	72
	<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
	<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	16	64
	<b>Toro Albala</b> , 1999, 375mL	Pedro Ximénez	20	80

# 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 / Biografico 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Bico Amarelo / B.R.O.T. / Baga Novo 16  
High. Acid. Wines.



# COCKTAILS

**MIMOSA** 11  
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

**BLOODY MARY** 11  
360 Vodka, Housemade Bloody Mary Mix

**BEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

**PICA PICA** 12.5  
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**GIN & JUS** 12  
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 13  
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 14  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**IPANEMA** 14  
P-51 Cachaça, Cocchi Americano, La Cigarrera Manzanilla, Lemon

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA**  
Rioja Wine, Elderflower, Citrus Infused 11  
Dark Rum, Guava Nectar 39

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills 13  
Vodka, Peach Nectar, Grapefruit 52

# BEER

**DRAFT**  
Captain Jack Pilsner—NC 4 8  
Sycamore, Southern Girl Blonde—NC 4 8  
Lenny Boy, Citraphilia IPA—NC 4.25 8.5  
Raleigh Brewing, Not Another Hazy IPA—NE 4.25 8.5

## BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 5  
Allagash, Tripel—ME 10.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Catawba, White Zombie—NC 7.5  
Hopfly, Crunchtime Lager—NC 8  
Founders, All Day IPA—MI 6.5  
Sycamore, Juiciness IPA (16 oz)—NC 11  
Red Clay Ciderworks, Queen City (16 oz)—NC 12