

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

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

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CANTIMPALO

California, US
Spanish Style Dry Salami

CHORIZO PICANTE

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

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili,
Pork Jowl

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

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

MAHÓN

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

AGED MANCHEGO

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

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Cornmeal Coated

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil
Rubbed, Salty, Sharp

ALISIOS

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

VALDEÓN

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

DÉLICE DE BOURGOGNE

Burgandy, FR
Triple Cream Soft, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

GIVE THE GIFT OF BARCELONA

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

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

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked
Wagyu. Hickory Pepper, Smoky

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage.
Peppery & Rich

APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas, Jamón
Serrano, Fuet, Manchego, Mahón, Guindilla
Peppers*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

BOQUERONES

Garlic, Lemon, Parsley

7

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

9.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

PRAWNS A LA PARRILLA

Mojo Verde

12.5

CAULIFLOWER

Olive Tapenade

9.5

TROUT A LA PLANCHA

Sumac, Garlic, Shallots

14.5

ACORN SQUASH A LA PLANCHA

Almond Romesco, Truffle Oil

8.5

MUSSELS

Sofrito

13.5

CHAMPIÑONES

Garlic, Scallions

11.5

BACON WRAPPED DATES

Valdeón Mousse

9

GRILLED RED CABBAGE

Boquerones, Manchego

8.5

PULPO GALLEGO

Red Onions, Celery, Crispy Potatoes

15.5

KALE

Potato, Sherry

8

SEARED SALMON

Petite Salad, Pickled Onions

11.5

CARROTS

Pepitas, Gremolata

8.5

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

BEETS

Ricotta, Mint

8

PORK BELLY

Piquillo Peppers, Capers

11

BRUSSELS SPROUTS

Cherry Pepper Vinaigrette

9

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

PIQUILLO PEPPER HUMMUS

Lavash

7.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

POTATO TORTILLA

Chive Sour Cream

7

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SWEET POTATO

Maple Agrodolce

8

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

9

ARUGULA

Peppercorn Vinaigrette, Fennel, Walnuts

8.5

MIXED GREENS

Manchego, Red Onions, Balsamic

9

LARGE PLATES

FIDEOS

Pork Belly, Chorizo, Chicken, Garbanzo Beans

26.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

HALF / FULL

29 / 58

PAELLA VERDURAS

Squash, Carrots, Mushrooms

18 / 36

PAELLA SALVAJE

Pork Belly, Chorizo, Chicken, Garbanzo Beans

29 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

OLIVE OIL CAKE

Sea Salt

10

BASQUE BURNT CHEESECAKE

Spiced Apple

9

FLAN CATALÁN

8

EXECUTIVE CHEF TERRY SARGENT | SOUS CHEF NICK HADDAD

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

WHITE

		3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	Albariño	6	12 48
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13 52
2024	Menade , Rueda, Spain	Verdejo	6.25	12.5 50
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10 40
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5 38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5 50
2021	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14 56
2023	La Vineyta, 'Pipa' , Montilla-Moriles, Spain	Malvasia	6	12 48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12 48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9 36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12 48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11 44
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52
2022	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12 48
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13 52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5 38

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencia	5.5	11 44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5 46

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14 56
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12 48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2023	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13 52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15 60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10 40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13 52
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14 56
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5 50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5 54
2019	Polkura , Colchagua, Chile	Syrah	6.5	13 52
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14 56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11 44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6.25	12.5 50

SHERRY

DRY

		3oz	bottle
	Jarana , Lustau, 750mL	Fino	5.5 44
	La Cigarrera , 375mL	Manzanilla	8.5 34
	Los Arcos , Lustau, 750mL	Amontillado	6 48
	Carlos VII , Alvear, 375mL	Amontillado	13.5 54
	Península , Lustau, 750mL	Palo Cortado	9 72
	15 Años , El Maestro Sierra, 375mL	Oloroso	12 48
	Marques de Poley , Toro Albala, 500mL	Oloroso	10 60

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Lustau Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

BIO-CURIOUS Diorama / Abisso / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style



COCKTAILS

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

GIN & JUS 11
Paco Pepe Andalucian Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

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

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

VALENCIAN
Paco Pepe Andalucian 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
Rioja Wine, Elderflower, Citrus Infused 10.5
Dark Rum, Guava Nectar 38

GUNS & ROSÉS
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach 13
Nectar, Grapefruit 52

BEER

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Peroni, Lager—Italy 8
Pabst Blue Ribbon (16oz.)—IL 6
Wild Heaven, Emergency Drinking Beer—GA 7.5
Three Taverns, Rapturous Raspberry Sour—GA 8.5
Terrapin, Recreation Ale—GA 7
Monday Night Brewing, Slap Fight IPA—GA 8.5
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—MN 11
Isastegi, Sagardo Natural Cider (750mL)—Spain 32