

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

Segovia, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Pepper, Fruity

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

### SPECK

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

### FUET

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

### SOPRESSATA

St. Luis, US  
Pork Salami, Paprika, Garlic

### MAHÓN

Castilla-La Mancha, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

### DÉLICE DE BOURGOGNE

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

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

### VALDEÓN

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

### DRUNKEN GOAT

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### CANA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

### 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

### IDIAZÁBAL

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

## 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

### WAGYU CECINA

Chicago, US  
Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepperi, Smokey

### SALAME DI MANZO

Illinois, US  
Wagyu Beef, Black Pepper

### QUESO DE TRUFA

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

### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas, Guindillas, Almonds, Fuet, Jamón Serrano, Manchego, Idiazábal*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6.5

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt 4.5

### HUMMUS

Za'atar, Olive Oil 8.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

### CHARRED HARISSA CABBAGE

Dill, Coriander 8

### CHARRED BROCCOLINI

Truffle Vinaigrette 8.5

### CRISPY BRUSSEL SPROUTS

Cherry Peppers Chimichurri 9.5

### BRAISED FENNEL

Olive Tapenade 8.5

### CRISPY OYSTER MUSHROOMS

Mojo Verde 12.5

### ROASTED CARROTS

Spiced Labneh 8.5

### HOUSE-MADE RICOTTA

Persimmons, Sage 10

### PICKLED BEETS

Skordalia, Dill, Chives 8.5

### POTATO TORTILLA

Chive Sour Cream 7.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

### RED SNAPPER CRUDO\*

Blood Orange, Fresno 15.5

### MARINATED BOQUERONES

Pickled Turnips, Cherry Pepper Chimichurri 8.5

### SCALLOPS

Parsnip Purée 18.5

### GRILLED PULPO

Cannellini Beans, Broccolini 16.5

### STEAMED MUSSELS

Arrabbiata, Gaucho Sausage 14.5

### MONKFISH A LA PLANCHA

Puttanesca 15.5

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 11

### TRUFFLED BIKINI

Jamón Serrano, Mahón 10.5

### PORK BELLY

Spicy Membrillo 8.5

### CHICKEN THIGH

Tzatziki 10.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

### BRAISED SHORT RIBS

Spiced Butternut Squash 18.5

### BONE MARROW

Roasted Garlic, Giardiniera 14.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce 8

### NY STRIP

Fingerling Potatoes, Horseradish 18.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 11

### RADICCHIO

Date Vinaigrette, Dukkah 8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 25.5

### WHOLE BRANZINO

Carrots, Arugula, Lemon Vinaigrette 29.5

### PAELLA VERDURAS

Parsnips, Fennel, Cauliflower, Mojo Verde Aioli 19 / 36

### PAELLA SALVAJE

Sausage, Chicken, Chorizo, Pork Belly, Chickpeas, Short Rib 28 / 56

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari 29 / 58

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage 34.5 / 69

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt 10.5

### BASQUE BURNT CHEESECAKE

Orange Mermelada 10.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9.5

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Pears, Pistachios 8.5

## EXECUTIVE CHEF VICTOR M. LOPEZ EXECUTIVE SOUS CHEF ALVARO VAZQUEZ | SOUS CHEF JUAN GOMEZ

\*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

NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2023	<b>La Vinyeta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6.25	12.5	50
2022	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6	12	48
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6	12	48
2020	<b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	5.5	11	44
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
			6.5	13	52

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2023	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2021	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2016	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2022	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Trepat Blend</i>	6	12	48
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2021	<b>Earth First, Classic</b> , Mendoza, Argentina	<i>Bobal</i>	6	12	48
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Malbec</i>	5.5	11	44
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Sauvignon</i>	7	14	56
2021	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	<b>Polkura</b> , Colchagua, Chile	<i>País</i>	5.75	11.5	46
		<i>Syrah</i>	6.5	13	52

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8.5	93
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	13	52
		13.5	54

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	9.5	38
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
		15	60

# WINE FLIGHTS

3 Half Glasses

<b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)	13.5
<b>BIO-CURIOUS</b> Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	15
<b>ACID TRIP</b> Asnella / B.R.O.T. / Belinda High. Acid. Wines.	15

# COCKTAILS

<b>BEEES &amp; BAYS</b> (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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<b>TEA TIME</b> (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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<b>FLOR DE SAL</b> (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt <b>Porrón For The Table</b> 48	12
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<b>DOS PENÍNSULAS</b> Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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<b>PICA PICA</b> Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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<b>TYGRA</b> Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	14
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<b>ALEBRIJES</b> Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
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<b>SIDE HUSTLE</b> Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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<b>BOURBON SPICE RACK</b> Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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<b>LAIRD'S WAY</b> Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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# SANGRIA

<b>WHITE OR RED SANGRIA</b> Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10.5	38

<b>GUNS &amp; ROSÉS</b> Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

# GINTONICS

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

<b>CATALAN</b> Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary
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<b>VALENCIAN</b> Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme
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<b>GALICIAN</b> Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint
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# BEER

<b>DRAFT</b>	caña	doble
Estrella Galicia, Lager	4.50	8.5
Green Bench, Sunshine City IPA—FL	4.25	8.5
Hidden Springs, Orange Crush Wheat—FL	4.75	9

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Peroni, Lager—Italy	9
Green Bench, Postcard Pilsner—FL	8.5
Motorworks, Adoptable, Lager—FL (16oz)	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Ology, Rainbow Colored Glasses, Sour Ale—FL	12
Magnanimous Brewing, Juice Lord IPA—FL (16oz)	13.5
Lagunitas, Maximus IPA—CA	9
Copperpoint, A-10 Red IPA—FL	9
3 Daughters, Rod Bender, Red Ale—FL	9
Coppertail Free Dive, IPA—FL	8.5
Cigar City, Maduro Brown Ale—FL	8.5
Cigar City Cider & Meade, Golden—FL	9
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36

