

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 12-Month Cured Ham. Tender, Salty, Sweet
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
SPECK Aldo Adige, Italy Lightly smoked, dry-cured ham
COPPA Italy Cured, aged pork shoulder

CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
DELICE DE BOURGOGNE Burgundy, France Triple cream cow's milk cheese, rich & buttery
DRUNKEN GOAT Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild
IDIÁZABAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón
VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave- Aged 2 Months. Mildly Pungent

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JAMÓN MANGALICA Castilla y León, ES Aged 36 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12.5
APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26
<i>Patatas Bravas, Jamón Serrano, Soria Chorizo, Manchego, Idiazábal, Marinated Olives, Guindilla Peppers, Marcona Almonds</i>	

TAPAS

OLIVE OIL PANCAKES Maple Syrup	8
SMOKED SALMON BOARD Everything Cream Cheese, Capers, Onions	12.5
SHRIMP & GRITS Roasted Peppers, Shallots	11
JAMON SERRANO BENEDICT Pan Con Tomato, Pimentón Hollandaise	8.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5
MEDITERRANEAN HUMMUS Pita, Salsa Verde	9
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
WHIPPED SHEEP'S CHEESE Truffle, Honey, Pimentón	8.5
QUESO A LA PLANCHA French Onion Marmalade	8.5
CHARRED CABBAGE Romesco	8.5
CHILLED CARROTS Labneh, Sumac, Lemon	8.5
CHAMPIÑONES Garlic, Scallions	11
BEETS Walnuts, Goat Cheese	8.5
SEARED CAULIFLOWER Charred Scallion Gremolata	8.5

POTATO TORTILLA Chive Sour Cream	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic	9.5
TROUT A LA PLANCHA Salsa Verde	13.5
STEAMED MUSSELS Sobrasada, Sofrito, White Wine	14
PULPO Pickled Fennel, Garbanzos	15.5
CRISPY CALAMARI Piquillo & Shishito Peppers, Spicy Aioli	11.5
PRAWNS A LA PLANCHA Piperade Purée	12.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
BACON WRAPPED DATES Valdeón Mousse	8
SPICED BEEF EMPANADAS Red Pepper Sauce	8
GRILLED CHICKEN THIGH Aji Amarillo	9.5
MALLORCAN BIKINI Sobrasada, Fresh Mahón, Garlic Aioli	9.5
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
SAUSAGE FIDEOS Brussels Sprouts, Acorn Squash, Cauliflower	14.5

SALADS

ENDIVE & CITRUS Blood Orange, Grapefruit, Fennel	8.5
ARUGULA SALAD Pepitas, Blue Cheese Crumbles, Blue Cheese Dressing	9
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Mixta Salad, Charred Lemon	25.5

	half / full / double
PAELLA VERDURAS Brussels Sprouts, Acorn Squash, Bell Peppers, Aioli Verde	18 / 36 / 64
PAELLA MARISCOS Prawns, Calamari, Mussels, Clams	28 / 56 / 98
PAELLA SALVAJE Chorizo, Chicken, Garbanzos	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
FLAN CATALÁN	7
BASQUE BURNT CHEESECAKE Cherries	9

SOUS CHEF JERMAINE WILBEY

*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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz 4.75	6oz 9.5	bottle 38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz 6	6oz 12	bottle 48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
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
2021 La Vineyta, ‘Pipa’, Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2020 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2020 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Cataratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz 5	6oz 10	bottle 40
2020 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
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz 6.5	6oz 13	bottle 52
2019 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6	12	48
2021 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Joan d’Anguera, Finca L’Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	5.75	10.5	46
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2016 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
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz 5.5	bottle 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
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

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz 9	bottle 72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	
Toro Albala, 1999, 375mL	<i>Pedro Ximénez</i>	14	56
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2015, 375mL	<i>Pedro Ximénez</i>		60

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 / Clos Lojen		15
Many of our wines use Biodynamic farming practices, here are three incredible examples		
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L’Argatá		17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		
ACID TRIP Asnella / L’Alpage / Belinda		15
High. Acid. Wines.		

COCKTAILS

BEEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom, Bitters	
Sparkling Water, Torched Bay Leaf	

BLOODY MARY	11
Tito's Vodka, Housemade Bloody Mary Mix	

MIMOSA	10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	

FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table	48

SUMMER STREET SLING	12
Chamomile Infused Tito’s Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	

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

ALEBRIJES	13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	

BOURBON SPICE RACK	12
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

SMOKED SHERRY MANHATTAN	15
Redemption Rye, Gonzalez Byass Pedro Ximenez,	
Lustau Amontillado, Angostura, Luxardo Cherry	

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

GINTONICS

Inspired by the Biodynamic calendar, featuring	14.5
Hayman’s London Dry Gin.	

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

FLOWER	
Fever Tree Elderflower, Rosebud, Lime, Cucumber	

LEAF	
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	

CLASSIC BARCELONA GINTONIC	
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	

SANGRIA

WHITE OR RED SANGRIA	glass 9.5	pitcher 34
Rioja Wine, Elderflower, Citrus Infused Dark Rum		
Guava Nectar		

GUNS & ROSÉS	glass 12.5	carafe 50
São João Brut Rosé, Lillet Rosé, Bustletown Vodka,		
Peach Nectar, Lemon, Grapefruit Bitters		

BEER

DRAFT	7oz 4.25	14oz 8.5
Creature Comforts, Tropicália IPA - GA		
Terrapin, Los Bravos Lager - GA	3.75	7.5
Glover Park, Witness Belgian Wit - GA	3.75	7.5
Sweetwater, 420 Pale Ale - GA	4	8

BOTTLES & CANS	
Clausthaler, Non-Alcoholic - Germany	6
Peroni, Lager - Italy	7.5
Wild Heaven, Emergency Drinking Beer - GA	7.5
Pabst Blue Ribbon (16oz.) - IL	6
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Red Hare, SPF 50/50 Grapefruit - GA	6.5
Three Taverns, Rapturous Rasperry Sour - GA	8.5
Wild Heaven, White Blackbird - GA	8.5
Terrapin, Recreation Ale - GA	7
Monday Night Brewing, Slap Fight IPA-GA	7.5
Jekyll Brewing, Hop Dang Diggity IPA-GA	8
Lagunitas, Maximus IPA – CA	8.5
Allagash, Tripel Reserve – MN	10.5
Left Hand, Milk Stout – CO	8

CIDERS	
Treehorn, Dry Cider – GA	9
Isastegi, Sagardo Natural Cider (750mL) – Spain	32
Pomarina Brut Sidra (750mL) – Spain	42

