

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

GIVE THE GIFT OF BARCELONA

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

JAMÓN MANGALICA

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

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Soria Chorizo,
Manchego, Idiazábal, Marinated Olives,
Guindilla Peppers, Marcona Almonds*

TAPAS

OLIVE OIL PANCAKES

Maple Syrup

SMOKED SALMON BOARD

Everything Cream Cheese, Capers, Onions

SHRIMP & GRITS

Roasted Peppers, Shallots

JAMON SERRANO BENEDICT

Pan Con Tomate, Pimentón Hollandaise

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

MEDITERRANEAN HUMMUS

Pita, Salsa Verde

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

WHIPPED SHEEP'S CHEESE

Truffle, Honey, Pimentón

QUESO A LA PLANCHA

French Onion Marmalade

CHARRED CABBAGE

Romesco

CHILLED CARROTS

Labneh, Sumac, Lemon

CHAMPIÑONES

Garlic, Scallions

BEETS

Walnuts, Goat Cheese

SEARED CAULIFLOWER

Charred Scallion Gremolata

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

TROUT A LA PLANCHA

Salsa Verde

STEAMED MUSSELS

Sobrasada, Sofrito, White Wine

PULPO

Pickled Fennel, Garbanzos

CRISPY CALAMARI

Piquillo & Shishito Peppers, Spicy Aioli

PRAWNS A LA PLANCHA

Piperade Purée

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

BACON WRAPPED DATES

Valdeón Mousse

SPICED BEEF EMPANADAS

Red Pepper Sauce

GRILLED CHICKEN THIGH

Aji Amarillo

MALLORCAN BIKINI

Sobrasada, Fresh Mahón, Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

SAUSAGE FIDEOS

Brussels Sprouts, Acorn Squash, Cauliflower

SALADS

ENDIVE & CITRUS

Blood Orange, Grapefruit, Fennel

ARUGULA SALAD

Pepitas, Blue Cheese Crumbles,
Blue Cheese Dressing

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Mixta Salad, Charred Lemon

PAELLA VERDURAS

Brussels Sprouts, Acorn Squash, Bell Peppers,
Aioli Verde

PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

PAELLA SALVAJE

Chorizo, Chicken, Garbanzos

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

Cherries

BASQUE BURNT CHEESECAKE

Cherries

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

WHITE

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

ROSÉ & SKIN CONTACT

2019 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.5	13	52
		5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 La Maldita, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Garnacha</i>	4.25	8.5	34
2021 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 La Fanfarria, Asturias, Spain	<i>Mencia</i>	6.75	13.5	54
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Trepát Blend</i>	5.75	10.5	46
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Garnacha</i>	6.25	12.5	50
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Bobal</i>	5.5	11	44
2019 Earth First, Organic Crianza, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Belinda, Mendoza, Argentina - served chilled	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 Casas del Bosque, Casablanca, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Syrah</i>	6.5	13	52
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Fino</i>	9.5	76
Los Arcos, Lustau, 750mL	<i>Manzanilla</i>	8.5	34
Península, Lustau, 750mL	<i>Amontillado</i>	6	48
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9	36
	<i>Oloroso</i>	9.5	57

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
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>	14	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

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom, Bitters
Sparkling Water, Torched Bay Leaf

BLOODY MARY

Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA

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

FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table

SUMMER STREET SLING

Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES

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

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN

Redemption Rye, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring
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

Rioja Wine, Elderflower, Citrus Infused Dark Rum 9.5
Guava Nectar 34

GUNS & ROSÉS

São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12.5
Peach Nectar, Lemon, Grapefruit Bitters 50

BEER

DRAFT

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

