

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
HOT COPPA New Jersey, US Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine
FUET Cataluña, ES Pork Sausage. Rich, Garlic, Black Pepper
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón

AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity
SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild
MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty

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
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 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
<i>Patatas Bravas, Jamón Serrano, Fuet, Idiazábal, Mahón, Marinated Olives, Marcona Almonds, Guindilla Peppers</i>	

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5
BRUSSEL SPROUTS Pickled Onions, Pimentón	8.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5
BEETS Walnuts, Goat Cheese	8.5
GRILLED BROCCOLINI Grain Mustard Aioli	9
CHAMPIÑONES Salsa Verde	9.5
FRIED CAULIFLOWER Aleppo, Garlic Aioli	8.5
BURRATA Red Pepper Pesto, Pickled Onions	10
QUESO A LA PLANCHA French Onion Marmalade	8.5
MEDITERRANEAN HUMMUS Pita, Salsa Verde	9
WHIPPED SHEEP’S CHEESE Truffle Honey, Pimentón	9.5
POTATO TORTILLA Chive Sour Cream	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
BOQUERONES Pickled Cucumbers, Fennel	6
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5

CRISPY CALAMARI Shishitos, Smoked Pepper Aioli	11.5
PIQUILLOS RELLENOS Crab, Pimentón	16
SALMON CRUDO* Valencia Orange	10
SWORDFISH A LA PLANCHA Butternut Squash, Olive Relish	14.5
PRAWNS A LA PARRILLA Piperade	12.5
PULPO Romesco, Fennel	15.5
STEAMED MUSSELS Saffron Butter, Sofrito, White Wine	14
SCALLOPS Rutabaga, Apples, Pepitas	18
SEARED CHICKEN THIGH Aji Verde	9.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8
ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
GRILLED WILD BOAR SAUSAGE Apple Mostarda	14.5
STEAK PAILLARD Crispy Potatoes, Pepper Vinaigrette	14.5
PORK BELLY Membrillo Glaze, Cherry Peppers	10.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Romaine	9
LOCAL GREENS & HERBS Manchego, Radish, Olive Oil & Lemon	9
ARUGULA SALAD Cranberries, Pepitas, Balsamic	8.5

LARGE PLATES

WHOLE ROASTED BRANZINO Mixta Salad, Charred Lemon	26.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PAELLA MARISCOS Gambas, Mussels, Clams, Calamari	half / full / double 28 / 56 / 98
PAELLA VERDURAS Carrots, Butternut Squash, Mushrooms, Broccoli, Basil Aioli	18 / 36 / 64
PAELLA SALVAJE Ground Pork, Duck, Morcilla, Garbanzo Beans	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Morcilla	31 / 62 / 108

DESSERTS

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

EXECUTIVE CHEF AARON PAIK
SOUS CHEFS JERMAINE WILBEY & HENRY WASHINGTON III

*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	Xarel-lo Blend	3oz	6oz	bottle
2021	AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	4.75	9.5	38
2021	Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.5	13	52
			6	12	48

WHITE

2022	Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2022	Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2022	Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2021	Le Naturel, Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2022	Pinord, Diorama, Penedès, Spain	Xarel-lo	5	10	40
2021	Orto Vins, Les Argiles, Montsant, Spain	Macabeo	4.75	9.5	38
2022	La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	7	14	56
2020	Alvear, 3 Miradas, Montilla-Moriles, Spain	Pedro Ximénez	5.75	11.5	46
2022	Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5.5	11	44
2020	Capítulo 7, Mendoza, Argentina	Pedro Ximénez	5	10	40
2023	Aylin, San Antonio, Chile	Sauvignon Blanc	4.75	9.5	38
2023	Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2022	1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	5	10	40
2021	Leitz, Feinherb, Rheingau, Germany	Riesling	6.25	12.5	50
2021	L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	5.5	11	44
			6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2022	Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	5	10	40
2022	Christophe Avi, Agenais, France	Cabernet Sauvignon	4.5	9	36
2021	Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5.5	11	44
			5	10	40

RED

2020	Marqués de Tamares, Crianza, Rioja Spain	Tempranillo	3oz	6oz	bottle
2021	Pedro Gonzalez, Prieto Picudo, Castilla y Leon, Spain	Prieto Picudo	6	12	48
2020	Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	4.5	9	36
2021	Glup Glup, Cariñena, Spain	Garnacha	6	12	48
2021	Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	(L) 50
2016	Alberto Orte, A Portela, Valdeorras, Spain	Mencía	4.5	9	(L) 50
2019	Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2018	Coster dels Olivers, Priorat, Cataluna, Spain	Carinena, Garnacha	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	7.5	15	60
2020	Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	5.75	10.5	42
2020	Camino de Navaherreros, Sierra de Gredos, Spain	Garnacha	4.5	9	36
2020	Uva de Vida “Biografico,” La Mancha, Spain	Garnacha	6.25	12.5	50
2019	Earth First, Organic Crianza, Mendoza, Argentina	Tempranillo/Graciano	6.75	13.5	54
2018	Peñalolen, Maipo, Chile	Malbec	5.75	11.5	46
2020	Quieto, Gran Corte, Mendoza, Argentina	Cabernet Sauvignon	5.75	11.5	46
2019	Polkura, Colchagua, Chile	Cabernet Franc, Malbec	6.5	13	52
2022	Casas del Bosque, Casablanca, Chile	Syrah	6.25	12.5	50
2022	Garage Wine Company, Revival, Maule, Chile	Pinot Noir	6.5	13	52
2018	Alto de la Ballena, Maldonado, Uruguay	País	7	14	56
2019	Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	Cabernet Franc Blend	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Grenache Blend	5.25	10.5	42
		Cabernet Blend	7	14	56
			6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
La Cigarrera, 375mL	Manzanilla	5.5	44
Los Arcos, Lustau, 750mL	Amontillado	8.5	34
Carlos VII, Alvear, 375mL	Amontillado	6	48
Península, Lustau, 750mL	Palo Cortado	11.5	69
15 Años, El Maestro Sierra, 375mL	Oloroso	9	72
Marques de Poley, Toro Albala, 500mL	Oloroso	9	36
		9.5	57

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala, 1999, 375mL	Pedro Ximénez	9	36
		14	56

WINE FLIGHTS

3 Half Glasses

APERITIVOS	BarCava / La Cigarera / Lustau Vermut Rojo	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 / Pedro González Mittelbrunn / 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 / Cuvée Paul	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)	6
Lime, Salted Honey Syrup, Cardamom, Bitters	
Sparkling Water, Torched Bay Leaf	

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	

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

TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer,	
Lime, Angostura Bitters, Cucumber	

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

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

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

SMOKED SHERRY MANHATTAN	15
Hudson Bourbon, 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 three of Spain’s most iconic regions	15
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CATALAN

Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic,	
Grapefruit, Lime, Rosemary	

VALENCIAN

Hayman’s London Dry 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum	9.5	34
Guava Nectar		

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

BEER

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Peroni, Lager - Italy	8
Wild Heaven, Emergency Drinking Beer - GA	7.5
Yuengling, Light - PA	6.5
Pabst Blue Ribbon (16oz.) - IL	6
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Wild Heaven, White Blackbird - GA	8.5
Terrapin, Recreation Ale - GA	7
Three Taverns, Rapturous Raspberry Sour - GA	8.5
Monday Night Brewing, Slap Fight IPA-GA	8.5
Jekyll Brewing, Hop Dang Diggity IPA-GA	8
Lagunitas, Maximus IPA – CA	8.5
Allagash, Tripel – MN	11
Left Hand, Milk Stout – CO	9.5

CIDERS

Isastegi, Sagardo Natural Cider (750mL) – Spain	32
Pomarina Brut Sidra (750mL) – Spain	42

