

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

<b>JAMÓN SERRANO</b> Castilla y León, ES 12-Month Cured Ham. Tender, Salty, Sweet	<b>CAÑA DE OVEJA</b> Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild	<b>CABRA ROMERO</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
<b>SORIA CHORIZO</b> California, US Pimentón Pork Sausage. Smoky, Garlicky	<b>DRUNKEN GOAT</b> Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	<b>MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>IDIÁZABAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<b>VALDEÓN</b> Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
<b>SOPPRESSATA</b> California, US Pork Salami. Peppercorns, Burgundy Wine	<b>MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón		<b>ALISIOS</b> Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

## GIVE THE GIFT OF BARCELONA

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

<b>JAMÓN MANGALICA</b> Castilla y León, ES Aged 36 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
<b>LOMO IBÉRICO DE BELLOTA</b> Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12.5
<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26

*Patatas Bravas, Jamón Serrano, Picante, Manchego, Idiazábal, Marinated Olives, Marcona Almonds*

## TAPAS

<b>HOUSE MARINATED OLIVES</b> Garlic, Thyme, Citrus, Giardiniera	5	<b>BOQUERONES</b> Garlic, Parsley, Extra Virgin Olive Oil	6
<b>EGGPLANT CAPONATA</b> Sweet Peppers, Onions, Basil	5.5	<b>CRISPY CALAMARI</b> Piquillo & Shishito Peppers, Spicy Aioli	11.5
<b>MEDITERRANEAN HUMMUS</b> Pita, Salsa Verde	9	<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>QUESO A LA PLANCHA</b> French Onion Marmalade	8.5	<b>TROUT A LA PLANCHA</b> Salsa Verde	13.5
<b>CHARRED CABBAGE</b> Romesco	8.5	<b>STEAMED MUSSELS</b> Sobrasada, Sofrito, White Wine	14
<b>CHILLED CARROTS</b> Labneh, Sumac, Lemon	8.5	<b>PULPO</b> Pickled Fennel, Garbanzos	15.5
<b>CHAMPIÑONES</b> Garlic, Scallions	11	<b>PRAWNS A LA PLANCHA</b> Piperade Purée	12.5
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onions, Lemon	8.5	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	7
<b>BLISTERED SHISHITOS</b> Lime, Sea Salt	8.5	<b>ALBONDIGAS</b> Spiced Meatballs in Jamón-Tomato Sauce	9.5
<b>ACORN SQUASH</b> Sherry Gastrique	8.5	<b>BACON WRAPPED DATES</b> Valdeón Mousse	8
<b>BRUSSELS SPROUTS</b> Mojo Picon	9.5	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	8
<b>SEARED CAULIFLOWER</b> Charred Scallion Gremolata	8.5	<b>GRILLED CHICKEN THIGH</b> Aji Amarillo	9.5
<b>POTATO TORTILLA</b> Chive Sour Cream	7	<b>MALLORCAN BIKINI</b> Sobrasada, Fresh Mahón, Garlic Aioli	9.5
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	8	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	9
<b>SUNCHOKES</b> Rosemary Aioli	9.5	<b>GRILLED WILD BOAR SAUSAGE</b> Apple Mostarda	14.5
		<b>SAUSAGE FIDEOS</b> Brussels Sprouts, Acorn Squash, Cauliflower	14.5

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Romaine	9
<b>ENDIVE &amp; CITRUS</b> Blood Orange, Grapefruit, Fennel	8.5
<b>ARUGULA SALAD</b> Pepitas, Cranberries, Blue Cheese Crumbles, Blue Cheese Dressing	9
<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	23
<b>WHOLE ROASTED BRANZINO</b> Mixta Salad, Charred Lemon	25.5
<b>STEAK FRITES</b> Grass Fed NY Strip, Red Chimichurri	29.5

## LARGE PLATES

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

## DESSERTS

<b>OLIVE OIL CAKE</b> Sea Salt	9
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	9
<b>FLAN CATALÁN</b>	7
<b>BASQUE BURNT CHEESECAKE</b> 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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	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

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	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>Catarratto</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

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	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

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	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>Mencia</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencia, 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>Trepas 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
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

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

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	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

**GRENA CHE (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

**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 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** 7oz 14oz  
Creature Comforts, Tropicália IPA - GA 4.25 8.5  
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 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