

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

FUET

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

SPECK

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

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine.
Rich, Complex

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich,
Smoky, Pimentón

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery,
Nutty, Complex

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

IDIAZÁBAL

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

DRUNKEN GOAT

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

DÉLICE DE BOURGOGNE

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

VALDEÓN

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

SALCHICHÓN DE IBÉRICO

Andalucía, ES
Pork Sausage. Oregano, Garlic, Peppercorns

QUESO DE TRUFA

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

BRESAOLA

Valtellina, IT
Top Round Beef, Aged 90 Days.
Deep, Robust, Lean

APERITIVO BOARD

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

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

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CHAMPIÑONES AL AJILLO

Garlic, Scallions, Lemon

HARICOT VERTS

Lemon Vinaigrette

BRUSSELS SPROUTS

Maple Pimentón

BUTTERNUT SQUASH

Raisins, Pepitas, Shallots

CREAMED LEEKS

Migas

BROCCOLINI

Garlic Chili Oil

ROASTED CARROTS

Arugula Gremolata

CAULIFLOWER

Fresno Vinaigrette

CHARRED CABBAGE

Idiazábal Sauce

WHIPPED SHEEP'S CHEESE

Truffle Honey

HUMMUS

Piquillos, Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

6

6.5

8.5

12

8.5

9

8

9.5

9

9.5

8.5

8

9.5

9.5

7.5

8.5

TUNA CRUDO*

Guindilla Vinaigrette, Onions

BOQUERONES

Garlic Confit

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

SEA SCALLOPS

Carrot Purée

MUSSELS

Mojo Verde

SALMON

Jicama Slaw

CHICKEN THIGH

Lemon Yogurt

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

FLANK STEAK

Red Chimichurri

BACON WRAPPED DATES

Valdeón Mousse

BRAISED PORK CHEEKS

Potato Purée

TRUFFLED BIKINI

Serrano, Mahón

PORK BELLY

Aji Amarillo

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

17

7

10.5

18.5

14

14.5

10.5

7

14.5

10.5

14.5

9

10.5

8

9.5

9

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BEETS

Dill, Yogurt, Almonds

XATONADA

Frisée Lettuce, Romesco, Olives, Tuna

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Carrots, Mixed Greens

PAELLA VERDURAS

Sweet Potato, Green Beans, Brussels Sprouts, Cauliflower

PAELLA MARISCOS

Shrimp, Clams, PEI Mussels, Calamari

PAELLA SALVAJE

Chicken, Pork Belly, Chorizo Pickled Onions

FIDEOS

Calamari, Shrimp, Squid Ink

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Apple Compote

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

ARROZ CON LECHE

Coconut Milk, Cinnamon

OLIVE OIL CAKE

Sea Salt

EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF BRYANT FRANCE

*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
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2024	Menade , Rueda, Spain	Verdejo	6.5	13	52
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2024	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	5.5	11	44
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	6	12	48
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2024	Orto Vins, Les Argiles , Montsant, Spain	Xarel-lo, Riesling	6.25	12.5	50
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	Macabeo	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	Pedro Ximénez	6.5	13	52
2024	Aylin , San Antonio, Chile	Loureiro, Alvarinho, Avesso	4.5	9	36
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Sauvignon Blanc	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2024	Iniceri, Abisso , Sicily, Italy	Petit Manseng Blend	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	Catarratto	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	6.5	13	52
		Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6	12	48
2024	Glup Glup , Cariñena, Spain	Tempranillo	6.5	13	52
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Garnacha	4.75	9.5	38
2021	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	Mencia	6.5	13	52
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Garnacha, Cariñena	6.25	12.5	50
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Trepat Blend	5.5	11	44
2022	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, Piñuela	6.5	13	52
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Tempranillo, Graciano	7	14	56
2020	Gota, Bergamota , Dão, Portugal	Bobal	6	12	48
2023	Caves Sao Joao Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2022	Quieto, Gran Corte , Mendoza, Argentina	Baga	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2021	Polkura , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2024	Casas del Bosque , Casablanca, Chile	Syrah	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
Almacenista , Lustau, 500mL	Manzanilla Pasada	8.5	34
Los Arcos , Lustau, 750mL	Amontillado	14	84
Península , Lustau, 750mL	Palo Cortado	6	48
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
		13	52

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
		18	72

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 / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 16
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeau / Saurus Rose / Revival Pais 14.5
Three wines from the New World (South America) with “Old School” classic character



COCKTAILS

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

GIN & JUS 12
Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

BOURBON SPICE RACK 14
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA 14
P-51 Cachaça, Cocchi Americano, La Cigarrera Manzanilla, Lemon

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

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

CATALAN
Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

NON-ALC WHITE OR RED SANGRIA glass pitcher
NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint 9.5 34

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar 11 39

GUNS & ROSÉS glass carafe
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills Vodka, Peach Nectar, Grapefruit 13 52

BEER

DRAFT caña doble
Captain Jack Pilsner—NC 4 8
Lenny Boy, Citraphilia IPA—NC 4.25 8.5
Raleigh Brewing, Not Another Hazy IPA—NE 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Hopfly, Crunchtime Lager—NC 8
Peroni, Lager—Italy 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Fullsteam, Rocket Science IPA—NC 8.5
Allagash, Tripel—ME 10.5
Red Clay Ciderworks, Queen City (16 oz)—NC 12
Isastegi, Sagardo Natural Cider—Spain (750mL) 28