

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET

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

CANTIMPALO

California, US
Spanish Style Dry Salami

CHORIZO PICANTE

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

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili,
Pork Jowl

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

DRUNKEN GOAT

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

CABRA ROMERO

Murcia, ES
Semi-Firm, Goat's Milk, Aged 3
Months. Creamy, Rosemary

MAHÓN

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

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21
Days. Creamy, Mild

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil
Rubbed, Salty, Sharp

VALDEÓN

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

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE

Burgandy, FR
Triple Cream Soft, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

AGED MANCHEGO

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

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA

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

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked
Wagyu. Hickory Pepper, Smoky

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage.
Peppery & Rich

APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas, Jamón
Serrano, Fuet, Manchego, Mahón, Guindilla
Peppers*

TAPAS

MARCONA ALMONDS

Sea Salt

5

BOQUERONES

Garlic, Lemon, Parsley

7

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

9.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

PRAWNS A LA PARRILLA

Mojo Verde

12.5

CAULIFLOWER

Olive Tapenade

9.5

MUSSELS

Sofrito

13.5

CHAMPIÑONES

Garlic, Scallions

11.5

TROUT A LA PLANCHA

Sumac, Garlic, Shallots

14.5

BRAISED CABBAGE

Queso De Trufa, Migas

8.5

SEARED SALMON

Petite Salad, Pickled Onions

11.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

PULPO GALLEGO

Red Onions, Celery, Crispy Potatoes

15.5

ACORN SQUASH

Almond Romesco, Truffle Oil

8.5

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

BRUSSELS SPROUTS

Piquillos, Caper

9

BACON-WRAPPED DATES

Valdeón Mousse

8

CARROTS

Pepita Gremolata

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

PIQUILLO PEPPER HUMMUS

Lavash

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

QUESO A LA PLANCHA

Quince

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

SWEET POTATO

Maple Agrodolce

8

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

POTATO TORTILLA

Chive Sour Cream

7

PORK BELLY

Cherry Pepper Chimichurri

11

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

9

KALE

Parsnip, Apples, Walnuts

8.5

MIXED GREENS

Manchego, Red Onions, Balsamic

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

FIDEOS

Pork Belly, Chorizo, Chicken, Garbanzo Beans

26.5

PAELLA VERDURAS

Squash, Carrots, Mushrooms

HALF / FULL

18 / 36

PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

29 / 58

PAELLA SALVAJE

Pork Belly, Chorizo, Chicken, Garbanzo Beans

29 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken Thigh, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

OLIVE OIL CAKE

Sea Salt

10

BASQUE BURNT CHEESECAKE

Spiced Apple

9

EXECUTIVE CHEF EMILIO GARCIA SOUS CHEF NICK HADDAD & KEVIN BRUCE

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

WHITE

| | | 3oz | 6oz | bottle |
|------|---|-----------------------------|------|---------|
| 2024 | Mila , Rías Baixas, Spain | Albariño | 6 | 12 48 |
| 2024 | Rezabal , Getariako Txakolina, Spain | Hondarribi Zuri | 6.5 | 13 52 |
| 2024 | Menade , Rueda, Spain | Verdejo | 6.25 | 12.5 50 |
| 2024 | Le Naturel , Navarra, Spain | Garnacha Blanca | 5 | 10 40 |
| 2023 | Pinord, Diorama , Penedès, Spain | Xarel-lo | 4.75 | 9.5 38 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | Xarel-lo, Riesling | 6.25 | 12.5 50 |
| 2024 | Orto Vins, Les Argiles , Montsant, Spain | Macabeo | 7 | 14 56 |
| 2023 | La Vineyta, 'Pipa' , Montilla-Moriles, Spain | Malvasia | 6 | 12 48 |
| 2020 | Alvear, 3 Miradas , Montilla-Moriles, Spain | Pedro Ximénez | 6 | 12 48 |
| 2024 | Bico Amarelo , Vinho Verde, Portugal | Loureiro, Alvarinho, Avesso | 4.5 | 9 36 |
| 2024 | Aylin , San Antonio, Chile | Sauvignon Blanc | 6 | 12 48 |
| 2025 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | Chardonnay | 5.5 | 11 44 |
| 2022 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | Petit Manseng Blend | 6.5 | 13 52 |
| 2024 | Leitz, Feinherb , Rheingau, Germany | Riesling | 6.5 | 13 52 |
| NV | Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free) | Riesling | 4.75 | 9.5 38 |

ROSÉ & SKIN CONTACT

| | | 3oz | 6oz | bottle |
|------|---|--------------------|------|---------|
| 2023 | Liquid Geography , Bierzo, Spain | Mencia | 5.5 | 11 44 |
| 2024 | Familia Schroeder, Saurus , Patagonia, Argentina | Pinot Noir | 5 | 10 40 |
| 2024 | Christophe Avi , Agenais, France | Cabernet Sauvignon | 6 | 12 48 |
| 2024 | No Es Pituko , Curicó Valley, Chile | Sauvignon Blanc | 5.75 | 11.5 46 |

RED

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

SHERRY

DRY

| | | 3oz | bottle |
|--|--|--------------|--------|
| | Jarana , Lustau, 750mL | Fino | 5.5 44 |
| | La Cigarrera , 375mL | Manzanilla | 8.5 34 |
| | Los Arcos , Lustau, 750mL | Amontillado | 6 48 |
| | Península , Lustau, 750mL | Palo Cortado | 9 72 |
| | 15 Años , El Maestro Sierra, 375mL | Oloroso | 12 48 |
| | Marques de Poley , Toro Albala, 500mL | Oloroso | 10 60 |

SWEET

| | | 3oz | bottle |
|--|--|---------------|--------|
| | East India Solera , Lustau, 750mL | Oloroso Dulce | 9 72 |
| | Nectar , Gonzalez Byass, 375mL | Pedro Ximénez | 9 36 |
| | Toro Albala , 1999, 375mL | Pedro Ximénez | 20 80 |
| | Solera 1927 , Alvear, 375mL | Pedro Ximénez | 16 64 |

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Lustau Vermut
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Clos Lojen / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

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
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

GIN & JUS 11
Paco Pepe Andalucian Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

DOS PENÍNSULAS 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

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

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

VALENCIAN
Paco Pepe Andalucian 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 10.5 38
Dark Rum, Guava Nectar

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

BEER

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Lagunitas, Maximus IPA—CA 8.5
Terrapin, Recreation Ale—GA 7
Yuengling, Light—PA 6.5
Peroni, Lager—Italy 8
Pabst Blue Ribbon (16oz.)—IL 6
Three Taverns, Rapturous Raspberry Sour—GA 8.5
Wild Heaven, Emergency Drinking Beer—GA 7.5
Allagash, Tripel—MN 11
Isastegi, Sagardo Natural Cider (750mL)—Spain 32

