

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SOPPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed, Salty, Sharp	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CABRA ROMERO Murica, ES Semi-Firm, Goat's Milk, Aged 3 Months. Creamy, Rosemary	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
CANTIMPALO California, US Spanish Style Dry Salami	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DÉLICE DE BOURGOGNE Burgandy, FR Triple Cream Soft, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	FERMÍN SALCHICHÓN DE IBÉRICO Castilla Y León, ES Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	26
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl			<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Guindilla Peppers</i>	

TAPAS

MARCONA ALMONDS Sea Salt	5	BOQUERONES Garlic, Lemon, Parsley	7
BEETS Ricotta, Mint	8	PRAWNS A LA PARRILLA Mojo Verde	12.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
CAULIFLOWER Olive Tapenade	9.5	MUSSELS Sofrito	13.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	SEARED SALMON Petite Salad, Pickled Onions	11.5
CHAMPIÑONES Garlic, Scallions	11.5	PULPO GALLEGO Red Onions, Celery, Crispy Potatoes	15.5
CARROTS Pepita Gremolata	8.5	TROUT A LA PLANCHA Sumac, Garlic, Shallots	14.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	GRILLED CHICKEN THIGH Aji Amarillo	9.5
ACORN SQUASH Almond Romesco, Truffle Oil	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
BRUSSELS SPROUTS Piquillos, Caper	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
BRAISED CABBAGE Queso De Trufa, Migas	8.5	PORK BELLY Cherry Pepper Chimichurri	11
PIQUILLO PEPPER HUMMUS Lavash	7.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
WHIPPED SHEEP’S CHEESE Truffle Honey, Pimentón	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
QUESO A LA PLANCHA Quince	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
SWEET POTATO Maple Agrodolce	8	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5
POTATO TORTILLA Chive Sour Cream	7		
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
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
FIDEOS Pork Belly, Chorizo, Chicken, Garbanzo Beans	26.5
HALF / FULL	
PAELLA VERDURAS Squash, Carrots, Mushrooms	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

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2024	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2021	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

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

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>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
		16	64

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Lustau 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 / Clos Lojen /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 Chapeu Chardonnay / Saurus Rosé / Revival País	14.5
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	

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

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

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