

# 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  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### FUET

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

### SOPPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy  
Wine

### SOBRASADA

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

### ALISIOS

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

### AGED MANCHEGO

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

### 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

### IDIAZÁBAL

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

### SAN SIMÓN

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

### VALDEÓN

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

### DRUNKEN GOAT

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

### JAMÓN MANGALICA

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

### FERMÍN SALCHICHÓN DE IBÉRICO

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

### QUESO DE TRUFA

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

### APERITIVO BOARD

An Assortment Of Spanish  
Aperitivo Snacks To Pair With  
Your Anytime Drinks

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

## TAPAS

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### HUMMUS

Lavash, Salsa Verde

9

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

### GREEN BEANS

Lemon & Aleppo Pepper

9

### CHAMPIÑONES

Garlic, Scallions, Ellijay Farms

12.5

### BEETS CARPACCIO

Apple Gremolata

9

### COLLARD GREENS

Fennel, Apple

8.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

### SEARED CABBAGE

Romesco

9

### GRILLED BROCCOLINI

Grain Mustard Aioli

9

### BURRATA

Sweet Potato, Cranberries

11

### POTATO TORTILLA

Chive Sour Cream

7

### BRUSSELS SPROUTS

Maple-Sherry Vinaigrette

8.5

### CRISPY CAULIFLOWER

Olive Tapenade

9

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### CITRUS BOQUERONES

Garlic, Citrus, Parsley, Raisins

7

### SCALLOPS

Cauliflower, Capers

18.5

### GAMBAS AL AJILLO

Guindilla Peppers, Scallion, Garlic

9.5

### PULPO

White Bean Salad

15.5

### MUSSELS

Roasted Tomato

14.5

### MONKFISH A LA PLANCHA

Pepper & Kohlrabi Escabeche

14.5

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### BACON WRAPPED DATES

Valdeon Mousse

9

### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

### STEAK PAILLARD

Pepper Vinaigrette

14.5

### CHORIZO MIGAS

Fried Egg, Aioli

9.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### FIELD GREENS

Manchego, Lemon Vinaigrette

9

### ARUGULA SALAD

Cranberry, Pepitas, Balsamic

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad

26.5

### PAELLA MARISCOS

Gambas, Mussels, Calamari, Clams

half / full  
28 / 56

### PAELLA VERDURAS

Green Beans, Mushrooms, Squash

18 / 44

### PAELLA SALVAJE

Ground Pork, Chorizo, Chicken, Garbanzo Beans

28 / 56

### PARILLADA BARCELONA\*

Steak, Chicken, Pork, Gaucho Sausage

31 / 62

## DESSERTS

### FLAN CATALÁN

7

### BASQUE BURNT CHEESECAKE

Cherries

9

### ARROZ CON LECHE

Coconut Milk, Cinnamon

7

### OLIVE OIL CAKE

Sea Salt

9

## EXECUTIVE CHEF CHRISTOPHER LI SOUS CHEFS HENRY WASHINGTON III AND TYLER WALLACE

\*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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle	
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52	
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6	12	48	
NV <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52	

## WHITE

2023 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle	
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48	
2023 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	7	13	52	
2023 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50	
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40	
2022 <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38	
2023 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50	
2023 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	7	14	56	
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.75	11.5	46	
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.75	11.5	46	
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40	
2023 <b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	4.75	9.5	38	
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44	
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40	
2022 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.25	12.5	50	
2023 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	5.5	11	44	
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48	
	<i>Chasselas</i>	6.5	13	52	

## ROSÉ & SKIN CONTACT

2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle	
2023 <b>Familia Schroeder</b> , Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36	
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40	

## RED

2019 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	7	14	56	
2021 <b>Pedro Gonzalez, Prieto Picudo</b> , Castilla y Leon, Spain	<i>Prieto Picudo</i>	6	12	48	
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36	
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	6	12	48	
2022 <b>Azul y Garanza</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36	
2016 <b>Alberto Orte</b> , A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.5	9	(L) 50	
2023 <b>Sotabosc</b> , Montsant, Spain	<i>Mencía</i>	6.5	13	52	
2020 <b>Coster dels Olivers, Priorat</b> , Catalunya, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50	
2023 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Carinena, Garnacha</i>	7.5	15	60	
2022 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Trepat Blend</i>	5.75	10.5	42	
2022 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36	
2021 <b>Uva de Vida "Biografico,"</b> La Mancha, Spain	<i>Garnacha</i>	6.25	12.5	50	
2023 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo/Graciano</i>	6.75	13.5	52	
2020 <b>Earth First, Organic Crianza</b> , Mendoza, Argentina	<i>Bobal</i>	5.5	11	44	
2021 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	5.75	11.5	46	
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38	
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50	
2021 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52	
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52	
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56	
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46	
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.25	10.5	42	
	<i>Cabernet Blend</i>	6.25	12.5	50	

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72	
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	9	36	
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56	
		14	56	

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / 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 / Abisso / Clos Lojen 15  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Asnella / L'Alpage / Belinda 15  
High. Acid. Wines.



# 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

**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

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

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

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

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

**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**  
Citadelle Dry Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Citadelle 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 10.50 38  
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  
Estrella Galicia, Lager - Spain 4.25 8.5  
Glover Park, Witness Belgian Wit - GA 4 8  
Creature Comforts, Tropicália IPA - GA 4.5 9  
Sweetwater, 420 Pale Ale - GA 4 8

**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  
Three Taverns, Rapturous Raspberry Sour - GA 8.5  
Terrapin, Recreation Ale - GA 7  
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