

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

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

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

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

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

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

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SALCHICHÓN DE IBÉRICO 14
Andalucía, ES
Pork Sausage. Oregano, Garlic, Peppercorns

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

BRESAOLA 11
Valtellina, IT
Top Round Beef, Aged 90 Days. Deep, Robust, Lean

APERITIVO BOARD 28
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Jamon Serrano, Fuet, Manchego, Mahón, Patatas Bravas, Almonds, Olives

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

HEIRLOOM TOMATO 9
Sherry Vinaigrette, Chive

HARICOT VERTS 8.5
Lemon Vinaigrette

CAULIFLOWER 8.5
Romesco

ROASTED CARROTS 9.5
Arugula Gremolata

CHAMPIÑONES AL AJILLO 12
Garlic, Scallions, Lemon

CHARRED CORN 7.5
Fresno Vinaigrette, Idiazábal

BRUSSELS SPROUTS 9
Maple Pimentón

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey

PAN CON TOMATE 6.5
Olive Oil, Sea Salt

HUMMUS 9.5
Piquillos, Lavash

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 7
Garlic Confit

TUNA CRUDO* 17
Guindilla Vinaigrette, Onions

GAMBAS AL AJILLO 10.5
Guindilla Peppers, Scallions, Garlic

SALMON 14.5
Jicama Slaw

SEA SCALLOPS 18.5
Butternut Squash Purée

MUSSELS 14
Mojo Verde

CHICKEN THIGH 10.5
Lemon Yogurt

FLANK STEAK 14.5
Red Chimichurri

PORK BELLY 10.5
Aji Amarillo

TRUFFLED BIKINI 9
Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

BACON WRAPPED DATES 10.5
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 9
Sherry Vinegar, Garlic

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BEETS 9
Yogurt, Dill, Almonds

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Carrots, Arugula Salad

PAELLA VERDURAS HALF / FULL 18 / 36
Sweet Potato, Cauliflower, Brussels

PAELLA MARISCOS 29 / 58
Shrimp, Calamari, Clams, PEI Mussels

PAELLA SALVAJE 28 / 56
Chicken, Chorizo, Pork Belly, Pickled Onions

PARRILLADA BARCELONA* 33 / 66
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Apple Compote

ARROZ CON LECHE 8
Coconut Milk, Cinnamon

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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature,	Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé	Penedès, Spain	<i>Trepat</i>	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>	6.5	13	52
2024	Menade,	Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2024	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Pinord, Diorama,	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	La Vineyta, ‘Pipa’,	Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	Orto Vins, Les Argiles,	Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas,	Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2024	Asnella,	Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2024	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
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	10	40
2024	Christophe Avi,	Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	No Es Pituko,	Curicó Valley, Chile	<i>Sauvignon Blanc</i>	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>	6	12	48
2024	Glup Glup,	Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020	Coster dels Olivers,	Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	Primitivo Quiles, Cono 4,	Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Uva de Vida, Biográfico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2024	Bodegas Ponce, Clos Lojen,	Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira,	Duoro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Peñalolen,	Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura,	Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival,	Maule, Chile	<i>País</i>	5.75	11.5	46
2024	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Alto de la Ballena,	Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2022	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana,	Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera,	375mL	<i>Manzanilla</i>	8.5	34
Almacenista,	Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
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>	13	52

SWEET

East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar,	Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927,	Alvear, 375mL	<i>Pedro Ximénez</i>	16	64
Toro Albala,	1999, 375mL	<i>Pedro Ximénez</i>	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		

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 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
Raynal VSOP Brandy, Bénédictine,	
Pineapple, Lemon, Barcava	

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

SANGRIA

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

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

BEER

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

BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany	5
Peroni, Lager—Italy	8.5
Catawba, White Zombie—NC	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Founders, All Day IPA—MI	6.5
Sycamore, Juiciness IPA (16 oz)—NC	11
Fullsteam, Rocket Science IPA—NC	8.5
Hopfly, Crunchtime Lager—NC	8
Allagash, Tripel—ME	10.5
Red Clay Ciderworks, Queen City (16 oz)—NC	12
Isastegi, Sagardo Natural Cider—Spain (750mL)	28