

# 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

### AGED MANCHEGO

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

### 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

### VALDEÓN

Castilla Y 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

### ALISIOS

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

### 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

### 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 Almonds*

## TAPAS

### ALMONDS

Sea Salt 5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 5.5

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 5

### CHAMPIÑONES

Garlic, Scallions 11.5

### CAULIFLOWER

Olive Tapenade 9.5

### BEETS

Ricotta, Mint 8

### ASPARAGUS

Almond Romesco 8.5

### SNAP PEAS

Aleppo Pepper, Lemon 8

### CARROTS

Pepita Gremolata 8.5

### BRUSSELS SPROUTS

Maple Agrodulce 9

### GRILLED CABBAGE

Boquerones, Manchego 8.5

### PIQUILLO PEPPER HUMMUS

Lavash 7.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón 9.5

### QUESO A LA PLANCHA

Quince 8.5

### POTATO TORTILLA

Chive Sour Cream 7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

### BOQUERONES

Garlic, Lemon, Parsley 7

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 9.5

### PULPO GALLEGO

Red Onions, Celery, Crispy Potatoes 15.5

### PRAWNS A LA PARRILLA

Mojo Verde 12.5

### SEARED SALMON

Petite Salad, Pickled Onions 11.5

### SWORDFISH A LA PLANCHA

Sumac, Garlic, Shallots 16.5

### MUSSELS

Sofrito 13.5

### GRILLED CHICKEN THIGH

Aji Amarillo 9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce 8

### BACON-WRAPPED DATES

Valdeón Mousse 8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

### STEAK PAILLARD\*

Crispy Potatoes, Red Pepper Vinaigrette 14.5

### PORK BELLY

Cherry Pepper Chimichurri 11

## 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, Gaucho Sausage, Chicken, Garbanzo Beans 26.5

### PAELLA VERDURAS

Squash, Carrots, Mushrooms 18 / 36

### PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams 29 / 58

### PAELLA SALVAJE

Pork Belly, Gaucho Sausage, Chicken, Garbanzo Beans 29 / 56

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage 33 / 66

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt 10

### BASQUE BURNT CHEESECAKE

Blueberry 9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

### ARROZ CON LECHE

Coconut Milk, Cinnamon 7

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

## SHERRY

### DRY

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

### SWEET

			3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
	<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
	<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	20	80
	<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	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

**BEEES & 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

**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**  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar  
glass pitcher  
10.5 38

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

## BEER

**DRAFT**  
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

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  
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

