

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

AGED MAHÓN

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

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

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

CHAMPIÑONES

Garlic, Scallions 11.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 5.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 5

CAULIFLOWER

Olive Tapenade 9.5

BEETS

Ricotta, Mint 8

BROCCOLINI

Piquillo Caper Vinaigrette 9

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

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

POTATO TORTILLA

Chive Sour Cream 7

BOQUERONES

Garlic, Lemon, Parsley 7

PULPO GALLEGO

Red Onions, Celery, Crispy Potatoes 15.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 9.5

PRAWNS A LA PARRILLA

Mojo Verde 12.5

GRILLED 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

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

PORK BELLY

Cherry Pepper Chimichurri 11

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette 14.5

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 Loin, Gaucho Sausage, Chicken, Garbanzo Beans 26.5

PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams 29 / 58

PAELLA VERDURAS

Squash, Carrots, Mushrooms 18 / 36

PAELLA SALVAJE

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

PARRILLADA BARCELONA*

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

DESSERTS

BASQUE BURNT CHEESECAKE

Spiced Apple 9

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

ARROZ CON LECHE

Coconut Milk, Cinnamon 7

OLIVE OIL CAKE

Sea Salt 10

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
2024	Glup Glup , Cariñena, Spain		Garnacha	4.5 9 36
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
2023	Primitivo Quiles, Cono 4 , Alicante, Spain		Monastrell	5 10 40
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

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

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) 13.5

BIO-CURIOUS Diorama / Clos Lojen / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples 16

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo
High. Acid. Wines. 16

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 14.5

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

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

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

