

barcelona

BRUNCH

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

SOPPRESSATA
California, US
Pork Salami. Peppercorns, Burgundy Wine

’NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

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

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

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

CAÑA DE OVEJA
Murcia, ES
Soft-Ripened, Sheep’s Milk, Aged 21 Days. Creamy, Mild

MAHÓN
Islas Baleares, ES
Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty

CABRA ROMERO
Murica, ES
Semi-Firm, Goat’s Milk, Aged 3 Months. Creamy, Rosemary

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

DELICE DE BOURGOGNE
Burgandy, FR
Triple Cream Soft, Cow’s Mlik, Mold Rind. Mushroomy, Smooth, Tangy

JAMÓN MANGALICA 14
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

FERMÍN SALCHICHÓN DE IBÉRICO 14
Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich

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

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Patatas Bravas, Fuet, Jamón Serrano, Drunken Goat, Mahón, Marinated Olives, Guindilla Peppers, Almonds

TAPAS

OLIVE OIL PANCAKES 8.5
Orange Butter, Maple Syrup

VEGETABLE BENEDICT 8.5
Asparagus, Mushrooms, Hollandaise

SMOKED SALMON MONTADITO 12.5
Cream Cheese, Capers, Red Onions

JAMÓN SERRANO BENEDICT 9.5
Tomato, Hollandaise

HUEVOS ESTRELLADOS 11.5
Mangalica, Garlic Aioli, Sunny Side-Up Egg

STEAK & EGGS 15.5
Sunny Side Up Egg, Chimichurri

CAULIFLOWER 9.5
Olive Tapenade

ASPARAGUS 8.5
Romesco, Truffle Oil

BROCCOLINI 9
Piquillo Caper Vinaigrette

SNAP PEAS 8
Aleppo Pepper, Lemon

CARROTS 8.5
Pepita Gremolata

BEETS 8
Ricotta, Mint

BRUSSELS SPROUTS 9
Maple Agrodolce

CHAMPIÑONES 8
Garlic, Scallions

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 5.5
Bell Peppers, Balsamic, Basil

PIQUILLO PEPPER HUMMUS 7.5
Lavash

WHIPPED SHEEP’S CHEESE 9.5
Truffle Honey, Pimentón

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 7
Garlic, Lemon, Parsley

SWORDFISH A LA PLANCHA 16.5
Sumac, Garlic, Shallots

MUSSELS 13.5
Sofrito, White Wine

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Scallions, Garlic

PRAWNS A LA PARRILLA 12.5
Mojo Verde

GRILLED CHICKEN THIGH 9.5
Aji Amarillo

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 9
Olives, Onions, Giardiniera, Gem Lettuce

KALE 8.5
Parsnip, Apples, Walnuts

MIXED GREENS 9
Manchego, Red Onions, Balsamic

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

FIDEOS 26.5
Ground Pork, Chorizo, Chicken, Garbanzo Beans

PAELLA VERDURAS 18 / 36
Squash, Carrots, Mushrooms

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

PAELLA SALVAJE 28 / 56
Ground Pork, Chicken, Chorizo, Garbanzo Beans

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

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Blueberry

ARROZ CON LECHE 7
Coconut Milk, Cinnamon

OLIVE OIL CAKE 10
Sea Salt

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>	7	14	56
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	La Vineyta, ‘Pipa’ , Montilla-Moriles, Spain	<i>Malvasia</i>	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	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
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	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
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	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
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
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>	12	48

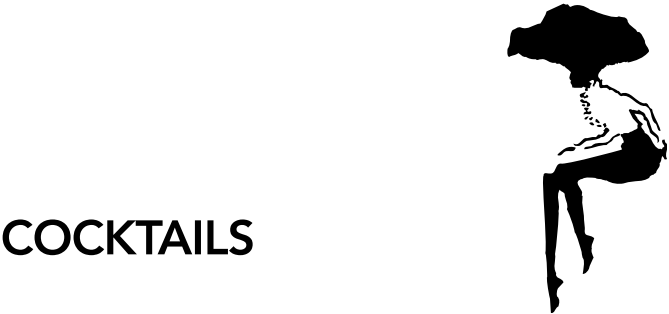
SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	20	80
Solera 1927 , 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)	13.5
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.	16
BIO-CURIOUS Diorama / Clos Lojen / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples	15
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

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11
BLOODY MARY Tito's Vodka, Housemade Bloody Mary Mix	11
BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
PICA PICA Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
GINTONICS Inspired by three of Spain's most iconic regions.	15
CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Paco Pepe Andalucían 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
Yuengling, Light—PA	6.5
Pabst Blue Ribbon (16oz.)—IL	6
Wild Heaven, Emergency Drinking Beer—GA	7.5
Three Taverns, Rapturous Raspberry Sour—GA	8.5
Terrapin, Recreation Ale—GA	7
Monday Night Brewing, Slap Fight IPA—GA	8.5
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	11
Isastegi, Sagardo Natural Cider (750mL)—Spain	32