

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

Murcia, 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

Burgundy, 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

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

WAGYU CECINA

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

APERITIVO BOARD

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

Orange Butter, Maple Syrup

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

TORRIJAS

Grapefruit, Orange

8

PIQUILLO PEPPER HUMMUS

Lavash

7.5

JAMÓN SERRANO BENEDICT

Tomato, Hollandaise

9.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

VEGETABLE BENEDICT

Asparagus, Mushrooms, Hollandaise

8.5

POTATO TORTILLA

Chive Sour Cream

7

HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side-Up Egg

11.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

STEAK & EGGS

Sunny Side Up Egg, Chimichurri

15.5

BOQUERONES

Garlic, Lemon, Parsley

7

CAULIFLOWER

Olive Tapenade

9.5

MUSSELS

Sofrito, White Wine

13.5

ASPARAGUS

Porcini Aioli

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

9.5

BEETS

Ricotta, Mint

8

SEARED SALMON

Shallots, Pickled Onions

11.5

BROCCOLINI

Piquillo Caper Vinaigrette

9

PRAWNS A LA PARRILLA

Mojo Verde

12.5

SNAP PEAS

Aleppo Pepper, Lemon

8

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

CHAMPIÑONES

Garlic, Scallions

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

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

Ground Pork, Chorizo, Chicken, Garbanzo Beans

26.5

PAELLA VERDURAS

Squash, Carrots, Mushrooms

HALF / FULL

18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

PAELLA SALVAJE

Ground Pork, Chicken, Chorizo, Garbanzo Beans

28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Spiced Apple

10

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

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencia	5.5	11 44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48
2023	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
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2023	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13 52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10 40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13 52
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14 56
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
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5 54
2019	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

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 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

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

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

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
10.5 38

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

BEER

BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5

Pabst Blue Ribbon (16oz.)—IL 6

Wild Heaven, Emergency Drinking Beer—GA 7.5

Peroni, Lager—Italy 8

Three Taverns, Rapturous Raspberry Sour—GA 8.5

Terrapin, Recreation Ale—GA 7

Monday Night Brewing, Slap Fight IPA—GA 8.5

Allagash, Tripel—MN 11

Isastegi, Sagardo Natural Cider (750mL)—Spain 32