

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

AGED MANCHEGO

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

CAÑA DE OVEJA

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

IDIAZÁBAL

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

DRUNKEN GOAT

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

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

SALCHICHÓN DE IBÉRICO

Andalucía, ES
Pork Sausage. Oregano, Garlic, Peppercorns

QUESO DE TRUFA

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

BRESAOLA

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

APERITIVO BOARD

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

*Jamón Serrano, Fuet, Manchego, Idiazábal,
Patatas Bravas, Almonds, Olives*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

BUTTERNUT SQUASH

Raisins, Pepitas, Shallots

BRUSSELS SPROUTS

Maple Pimentón

HARICOT VERTS

Lemon Vinaigrette

SAUTEED MUSHROOMS

Garlic, Scallions, Lemon

CREAMED LEEKS

Migas

CAULIFLOWER

Fresno Vinaigrette

ROASTED CARROTS

Arugula Gremolata

CHARRED CABBAGE

Idiazábal Sauce

HUMMUS

Piquillos, Lavash

WHIPPED SHEEP'S CHEESE

Truffle Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Garlic Confit

TUNA CRUDO*

Guindilla Vinaigrette, Onions

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

SEA SCALLOPS

Carrot Purée

SALMON

Jicama Slaw

MUSSELS

Mojo Verde

CHICKEN THIGH

Lemon Yogurt

TRUFFLED BIKINI

Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON WRAPPED DATES

Valdeón Mousse

FLANK STEAK

Red Chimichurri

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY

Aji Amarillo

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BEETS

Dill, Yogurt, Almonds

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Carrots, Ensalada Mixta

HALF / FULL

PAELLA VERDURAS

Sweet Potato, Green Beans, Brussels Sprouts, Cauliflower

PAELLA MARISCOS

Shrimp, Clams, PEI Mussels, Calamari

PAELLA SALVAJE

Chicken, Beef, Pork Belly, Pickled Onions

FIDEOS

Calamari, Shrimp Head On, Squid Ink

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

ARROZ CON LECHE

Coconut Milk, Cinnamon

BASQUE BURNT CHEESECAKE

Apple Compote

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>	5.5	11	44
2023	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>	6	12	48
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
2024	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2025	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	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Grillo</i>	6.25	12.5	50
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
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
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
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
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves Sao Joao Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	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
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
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>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
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 / Sotabosc / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

NEW WORLD, OLD SCHOOL Cerro Chapeau / Saurus Rose / Revival Pais 14.5
Three wines from the New World (South America) with “Old School” classic character



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 Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENINSULAS 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

CATALAN
Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Paco Pepe 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
Lenny Boy, Citraphilia IPA—NC 4.25 8.5
Raleigh Brewing, Not Another Hazy IPA—NE 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Hopfly, Crunchtime Lager—NC 8
Peroni, Lager—Italy 8.5
Fullsteam, Rocket Science IPA—NC 8.5
Catawba, White Zombie—NC 7.5
Founders, All Day IPA—MI 6.5
Allagash, Tripel—ME 10.5
Red Clay Ciderworks, Queen City (16 oz)—NC 12
Isastegi, Sagardo Natural Cider—Spain (750mL) 28