

# 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

### DRUNKEN GOAT

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

### 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

### 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

### AGED MANCHEGO

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

### 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*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### CAULIFLOWER

Olive Tapenade

9.5

### CHAMPIÑONES

Garlic, Scallions

11.5

### SNAP PEAS

Aleppo Pepper, Lemon

8

### ASPARAGUS

Almond Romesco

8.5

### BEETS

Ricotta, Mint

8

### BRUSSELS SPROUTS

Piquillos, Caper

9

### CARROTS

Pepita Gremolata

8.5

### PIQUILLO PEPPER HUMMUS

Lavash

7.5

### QUESO A LA PLANCHA

Quince

8.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

### 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

### SEARED SALMON

Petite Salad, Pickled Onions

11.5

### MUSSELS

Sofrito

13.5

### SWORDFISH A LA PLANCHA

Sumac, Garlic, Shallots

16.5

### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### 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

### FIDEOS

Pork Belly, Chorizo, Chicken, Garbanzo Beans

26.5

HALF / FULL

### PAELLA VERDURAS

Squash, Carrots, Mushrooms

18 / 36

### PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

29 / 58

### PAELLA SALVAJE

Pork Belly, Chorizo, Chicken, Garbanzo Beans

29 / 56

## DESSERTS

### FLAN CATALÁN

Sea Salt

8

### OLIVE OIL CAKE

Sea Salt

10

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### ARROZ CON LECHE

Coconut Milk, Cinnamon

7

### BASQUE BURNT CHEESECAKE

Spiced Apple

9

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

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

**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**  
caña doble  
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

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
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  
Peroni, Lager—Italy 8  
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

