

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

DÉLICE DE BOURGOGNE

Burgandy, FR
Triple Cream Soft, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

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

SNAP PEAS

Aleppo Pepper, Lemon 8

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

BROCCOLINI

Piquillo Caper Vinaigrette 9

GRILLED ASPARAGUS

Porcini Aioli 9.5

ZUCCHINI A LA PLANCHA

Guindilla Pepper Sauce 8.5

SPRING ONIONS

Pink Peppercorn Vinaigrette 6

GRILLED CABBAGE

Boquerones, Manchego 8.5

BEETS

Ricotta, Mint 8

CARROTS

Pepita Gremolata 8.5

PIQUILLO PEPPER HUMMUS

Lavash 7.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón 9.5

QUESO A LA PLANCHA

Quince 8.5

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

PRAWNS A LA PARRILLA

Mojo Verde 12.5

MUSSELS

Sofrito 13.5

PULPO GALLEGO

Red Onions, Celery, Crispy Potatoes 15.5

GRILLED CHICKEN THIGH

Aji Amarillo 9.5

BACON-WRAPPED DATES

Valdeón Mousse 8

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette 14.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

PORK BELLY

Cherry Pepper Chimichurri 11

SPICED BEEF EMPANADAS

Red Pepper Sauce 8

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 VERDURAS

Broccolini, Carrots, Asparagus, Mushrooms 18 / 36

PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams 29 / 58

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

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

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
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	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

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

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

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

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 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 / Clos Lojen / 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 Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style



COCKTAILS

BEEES & 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

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

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused 10.5 38
Dark Rum, Guava Nectar

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

BEER

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

Pabst Blue Ribbon (16oz.)—IL 6

Peroni, Lager—Italy 8

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