

# barcelona

## CHARCUTERIE & CHEESE

7 For One | 19.5 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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### FINOCCHIONA

Tuscany, IT  
Pork Sausage With Fennel, Red Wine.  
Rich, Complex

### 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

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

### MAHÓN

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

### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months.  
Cornmeal Coated

### AGED MANCHEGO

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

### IDIAZÁBAL

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

### ALISIOS

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

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

### 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

*Patatas Bravas, Jamón Serrano, Soria  
Chorizo, Idiazábal, Manchego, Almonds,  
Olives, Pickled Peppers*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### BROCCOLINI

Garlic, Pepper Flakes

### CREAMED LEEKS

Migas

### ROASTED CABBAGE

Harissa, Corriander

### HARICOT VERTS

Truffle Vinaigrette

### BRUSSEL SPROUTS

Maple Agrodulce

### QUESO A LA PLANCHA

Caña De Oveja, Mushroom Conserva

### BRAISED FENNEL

Romesco

### ROASTED CARROTS

Arugula Pesto

### CHAMPIÑONES AL AJILLO

Garlic, Scallions, Lemon

### CHILLED BEETS

Creme Fraiche, Almonds

### SWEET POTATO HUMMUS

Pepitas, Lavash

### WHIPPED SHEEP'S CHEESE

Truffle Honey

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

### SWORDFISH A LA PLANCHA

Puttanesca

### PULPO

Cannellini Beans, Broccolini

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### MUSSELS

Salsa Diablo

### CHICKEN THIGH

Almond Tahini

### BONE MARROW

Bacon Jam

### CHORIZO W/ SWEET & SOUR FIG

Sherry Vinegar, Garlic

### NEW YORK STRIP

Fingerling Potatoes, Horseradish Gremolata

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### TRUFFLED BIKINI

Serrano, Mahon

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### BACON WRAPPED DATES

Valdeon Mousse

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### RADICCHIO

Date Vinaigrette, Apples

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Green Beans, Potatoes

### PARRILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Sausage

### PAELLA VERDURAS

Arugula, Sweet Potato, Chickpeas

### PAELLA SALVAJE

Chicken, Pork

### PAELLA MARISCOS

Calamari, Shrimp, Clams, Mussels

## DESSERTS

### FLAN CATALÁN

8

### BASQUE BURNT CHEESECAKE

Spiced Grapefruit

### OLIVE OIL CAKE

Sea Salt

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spice Grapefruit

## EXECUTIVE CHEF AARON DANIELS

\*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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

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

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	53
2019	<b>Sotabosc</b> , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2022	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	<b>Filipe Ferreira</b> , Duoro, Portugal	<i>Bobal</i>	6	12	48
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	14	84
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		13	52

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	16	64
		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)

**ACID TRIP** Asnella / B.R.O.T. / Belinda 15  
High. Acid. Wines.

**BIO-CURIOUS** Diorama / Abisso / Clos Lojen 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

# COCKTAILS



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

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón For The Table** 48

**PICA PICA** 12.5  
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 14  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti, Pasubio Vño Amaro, Orange, Angostura Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**GALICIAN**  
Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

**VALENCIAN**  
Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

# 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

Sycamore, Southern Girl Blonde—NC 4 8

Raleigh Brewing, Not Another Hazy IPA—NE 4.25 8.5

## BOTTLES & CANS

Clausthaler, Non-Alcoholic—Germany 5

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5

Peroni, Lager—Italy 8.5

Hopfly, Crunchtime Lager—NC 8

Sycamore, Juiciness IPA (16 oz)—NC 11

Fullsteam, Rocket Science IPA—NC 8.5

Allagash, Tripel—ME 10.5

Red Clay Ciderworks, Queen City (16 oz)—NC 12