

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

FINOCCHIONA

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

FUET

Catalonia, ES
Pork Sausage. Rich, Garlic, Black Pepper

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

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

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

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, Fuet,
Idiazábal, Manchego, Almonds, Olives,
Guindillas*

TAPAS

OMELETTE

Mushrooms, Queso De Trufa

SERRANO ESTRELLADOS*

Fries, Egg, Garlic Aioli

OLIVE OIL PANCAKES

Maple Syrup, Cinnamon Butter

MUSHROOM BENEDICT*

Tomatoes, Hollandaise

STEAK & EGG

Red Chimichurri, Sunny Side Up Egg

TORRIJAS

Apples, Crema Catalana

SERRANO HAM BENEDICT*

Tomatoes, Hollandaise

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ROASTED CARROTS

Arugula Gremolata

ROASTED CABBAGE

Idiazábal Dressing

CREAMED LEEKS

Migas

BRUSSELS SPROUTS

Maple Pimentón

CAULIFLOWER

Fresno Vinaigrette

HARICOT VERTS

Lemon Vinaigrette, Pickled Onions

HUMMUS

Piquillos, Lavash

WHIPPED SHEEP'S CHEESE

Truffle Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Confit Garlic, Parsley

TUNA CRUDO*

Guindilla Vinaigrette, Onions

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

SEA SCALLOPS

Carrot Purée

CHICKEN THIGH

Lemon Yogurt

PORK BELLY

Aji Amarillo

TRUFFLED BIKINI

Serrano, Mahón

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

MUSSELS

Mojo Verde

SPICED BEEF EMPANADAS

Red Pepper Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BEETS

Yogurt, Dill, Almonds

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Carrots, Mixed Greens

PAELLA VERDURAS

Sweet Potato, Haricot Verts, Brussels Sprouts

PAELLA MARISCOS

Calamari, Clams, Shrimp, PEI Mussels

PAELLA SALVAJE

Pork Belly, Chicken, Beef, Pickled Onions

FIDEOS

Calamari, Shrimp, Squid Ink

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

ARROZ CON LECHE

Coconut Milk, Cinnamon

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

Apple Compote

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>	3oz	6oz	bottle	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>	3oz	6oz	bottle	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>Mencía</i>	3oz	6oz	bottle	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>				5	10	40
2024	Christophe Aví , 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>	3oz	6oz	bottle	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	53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>				6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>				6.25	12.5	50
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>				7.5	15	60
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>	3oz	bottle	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>	3oz	bottle	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>			9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>			16	64
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>			20	80

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

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

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 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

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
Rioja Wine, Elderflower, Citrus Infused 11
Dark Rum, Guava Nectar 39

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé Weldon Mills 13
Vodka, Peach Nectar, Grapefruit 52

BEER

DRAFT
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
Estrella Damm, Daura Gluten-Free Lager—Spain 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