

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### FUET

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

#### JAMÓN SERRANO

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

#### CANTIMPALO

California, US  
Spanish Style Dry Salami

#### CHORIZO PICANTE

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

#### SOPPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy Wine

#### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

#### DRUNKEN GOAT

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

#### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

#### ALISIOS

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

#### 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. Creamy, Mild

#### MAHÓN

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

#### CABRA ROMERO

Murcia, ES  
Semi-Firm, Goat's Milk, Aged 3 Months. Creamy, Rosemary

#### VALDEÓN

Castilla Y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

#### DELICE DE BOURGOGNE

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

#### JAMÓN MANGALICA

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

#### FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES  
Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich

#### 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

#### APERITIVO BOARD

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

*Patatas Bravas, Fuet, Jamón Serrano, Manchego, Mahón, Marinated Olives, Guindilla Peppers*

### TAPAS

#### OLIVE OIL PANCAKES

Orange Butter, Maple Syrup

8.5

#### TORRIJAS

Grapefruit, Orange

8

#### VEGETABLE BENEDICT

Asparagus, Mushrooms, Hollandaise

8.5

#### SMOKED SALMON MONTADITO

Cream Cheese, Capers, Red Onions

12.5

#### JAMÓN SERRANO BENEDICT

Tomato, Hollandaise

9.5

#### HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side-Up Egg

11.5

#### STEAK & EGGS

Sunny Side Up Egg, Chimichurri

15.5

#### CAULIFLOWER

Olive Tapenade

9.5

#### ASPARAGUS

Romesco, Truffle Oil

8.5

#### SNAP PEAS

Aleppo Pepper, Lemon

8

#### CARROTS

Pepita Gremolata

8.5

#### BEETS

Ricotta, Mint

8

#### BRUSSELS SPROUTS

Caper, Piquillos

9

#### CHAMPIÑONES

Garlic, Scallions

8

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

#### PIQUILLO PEPPER HUMMUS

Lavash

7.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### BOQUERONES

Garlic, Lemon, Parsley

7

#### SEARED SALMON

Shallots, Pickled Onions

11.5

#### MUSSELS

Sofrito, White Wine

13.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

9.5

#### PULPO GALLEGO

Red Onions, Celery, Crispy Potatoes

15.5

#### PRAWNS A LA PARRILLA

Mojo Verde

12.5

#### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### 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

Ground Pork, Chorizo, Chicken, Garbanzo Beans

26.5

HALF / FULL

#### PAELLA VERDURAS

Squash, Carrots, Mushrooms

18 / 36

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

#### PAELLA SALVAJE

Ground Pork, Chicken, Chorizo, Garbanzo Beans

28 / 56

#### PARRILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

### DESSERTS

#### FLAN CATALÁN

8

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### BASQUE BURNT CHEESECAKE

Blueberry

10

#### 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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
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

2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5	50
2023	<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
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2021	<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
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	<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
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2022	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6	12	48
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	3oz	6oz	bottle
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2023	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6	12	48
2023	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	Garnacha	4.5	9	36
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Tempranillo	4.75	9.5	(L) 53
2023	<b>Sotabosc</b> , Montsant, Spain	Mencia	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Trepat Blend	5.5	11	44
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Monastrell	5	10	40
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Garnacha, Piñuela	6.5	13	52
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Tempranillo, Graciano	7	14	56
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Baga	5.5	11	(L) 62
2020	<b>Peñalolen</b> , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2019	<b>Polkura</b> , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	Syrah	6.5	13	52
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	País	5.75	11.5	46
		Cabernet Franc Blend	5.5	11	44

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	Fino	3oz	bottle
<b>La Cigarrera</b> , 375mL	Manzanilla	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	8.5	34
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	6	48
<b>Península</b> , Lustau, 750mL	Palo Cortado	13.5	54
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	9	72
<b>Marques de Poley</b> , Toro Albala, 500mL	Oloroso	12	48
		10	60

### SWEET

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

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

**BIO-CURIOUS** Diorama / Clos Lojen / Sotabosc 15  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**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

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

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

**BEES & 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

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

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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

**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 10.5  
Dark Rum, Guava Nectar 38

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

## BEER

**DRAFT**  
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  
Glover Park, Witness Belgian Wit—GA 4 8

### BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Pabst Blue Ribbon (16oz.)—IL 6  
Wild Heaven, Emergency Drinking Beer—GA 7.5  
Three Taverns, Rapturous Raspberry Sour—GA 8.5  
Terrapin, Recreation Ale—GA 7  
Monday Night Brewing, Slap Fight IPA—GA 8.5  
Lagunitas, Maximus IPA—CA 8.5  
Allagash, Tripel—MN 11  
Isastegi, Sagardo Natural Cider (750mL)—Spain 32