

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Month Cured Ham. Tender, Salty, Sweet	SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	VALDEON Castilla-Leon, ES Creamy Blue, Cow & Goat Milk, Cave-Aged 2 Months, Pungent	LOMO IBÉRICO DE BELLOTA Castilla y Leon, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	FOSSIL FARMS VENISON SAUCISSON Booton, NJ Black Bold, spicy, Garlic
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	ALISIOS Isla Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	FOSSIL FARMS ELK SAUCISSON Booton, NJ Black Peppercorn, Garlic
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	P'TIT BASQUE Pyrennes, FR Semi-Firm, Sheep Milk, Aged 70 Days Nutty, Earthy, Sweet	QUESO DE OVEJA CON FLORES Albacete, ES Soft-Sheep's Milk, Aged 5 Months, Sweet, Floral, Mild	Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Jamón Serrano, Manchego, Aged Mahón, Roasted Almonds
CHORIZO PAMPLONA País Vasco, ES Beef & Pork Sausage with Pimentón. Tangy, Salty, Rich	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked		
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic			

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5
CHESTNUT SOUP Migas, Turnips	7
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions	8.5
ROASTED CAULIFLOWER Picada, Aleppo Pepper	8.5
BROCCOLINI Capers, Garlic	8.5
CHAMPIÑONES Scallions, Sherry	9
ARTICHOKE Lomo Ibérico Ham	12.5
BRUSSEL SPROUTS Cranberries, Pine Nuts	9.5
ROASTED RAINBOW CARROTS Harissa, Maple	7
BEET HUMMUS Za'atar, Lavash	8.5
CHARRED CABBAGE Fried Shallots, Parsley	8.5
POTATO TORTILLA Chive Sour Cream	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
SWEET POTATO Mojo Picon	8
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
CURED KING SALMON Blood Orange Vinaigrette, Olives, Dill	11
OYSTERS Pomegranate Mignonette	13

SCALLOP SALPICÓN Aji Amarillo, Scallions, Tomatoes	16.5
CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5
MAHI-MAHI A LA PLANCHA Pickled Golden Raisins	14.5
CRAB CAKES Corriander Aioli	16
MUSSELS Chorizo, White Wine	13
BOQUERONES Pickled Fennel, Parsley	7
PULPO ESCABECHE Yukons, Peppers	15.5
PORK BELLY Cherry Pepper Chimichurri	10.5
BACON-WRAPPED DATES Valdeón Mousse	8
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
MORCILLA Kale, Fresno	8
BIKINI Serrano Ham, Drunken Goat	9
IBÉRICO RIBS Piperada	13.5
CHORIZO W/SWEET & SOUR FIGS Balsamic Reduction	9
SPICED BEEF EMPANADAS Red Pepper Sauce	8
ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
COULOTTE STEAK Rutabaga Purée, Truffle Sauce	15.5
DUCK CROQUETTES Port Wine	9

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
RED QUINOA Acorn Squash, Almonds, Baby Kale, Tahini Vinaigrette	8
PICKLED BEETS Goat Cheese, Chives, Pistachios	7.5
RADICCHIO Pears, Moody Blue, Walnuts	9.5

LARGE PLATES

CHICKEN PIMENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Arugula Salad, Crispy Potatoes	26.5
PAELLA VERDURAS Brussel Sprouts, Turnips, Carrots, Herb Aioli	half / full / double 18 / 36 / 64
PAELLA SALVAJE Pork Loin, Sausage, Chicken, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Gambas, Clams, Calamari, Mussels	28 / 56 / 98

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Pears	9
CREPAS Dulce De Leche, Chocolate Sauce, Hazelnuts	8
LONGFORDS ICE CREAM STAMFORD, CT Vanilla, Chocolate, Coconut Mounds, Olive Oil, Mango Sorbet, Lemon Sorbet, Raspberry Sorbet	7.5

EXECUTIVE CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

*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
 2021 **AT Roca, Reserva, Brut Nature**, Classic Penedès, Spain
 2021 **Caves São João, Brut Rosé**, Bairrada, Portugal

	3oz	6oz	bottle
Xarel-lo Blend	4.75	9.5	38
Macabeo Blend	6.5	13	52
Baga Blend	6.25	12.5	50

WHITE

2022 **Mila**, Rías Baixas, Spain
 2022 **Rezabal**, Getariako Txakolina, Spain
 2022 **Menade**, Rueda, Spain
 2022 **Le Naturel**, Navarra, Spain
 2022 **Pinord, Diorama**, Penedès, Spain
 2021 **Orto Vins, Les Argiles**, Montsant, Spain
 2020 **Alvear, 3 Miradas**, Montilla-Moriles, Spain
 2021 **Iniceri, 'Abisso'**, Sicily, Italy
 2020 **Capítulo 7**, Mendoza, Argentina
 2022 **Aylin**, San Antonio, Chile
 2022 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2020 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2021 **Leitz, Feinherb**, Rheingau, Germany
 2021 **L'Alpage**, Mont-sur-Rolle, Switzerland

	3oz	6oz	bottle
Albariño	6	12	48
Hondarribi Zuri	6.25	12.5	50
Verdejo	6	12	48
Garnacha Blanca	5	10	40
Xarel-lo	4.75	9.5	38
Macabeo	6.5	13	52
Pedro Ximénez	5.5	11	44
Cataratto	6	12	48
Pedro Ximénez	4.25	8.5	34
Sauvignon Blanc	5	10	40
Chardonnay	4.5	9	36
Petit Manseng Blend	6	12	48
Riesling	6	12	48
Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

2022 **Liquid Geography**, Bierzo, Spain
 2022 **Familia Schroeder, Saurus**, Patagonia, Argentina
 2021 **Christophe Avi**, Agenais, France
 2021 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

	3oz	6oz	bottle
Mencía	5	10	40
Pinot Noir	4.5	9	36
Cabernet Sauvignon	5.5	11	44
Malvar, Airén	5	10	40

RED

2018 **Nucero, Reserva**, Rioja, Spain
 2020 **Marqués de Tomares, Crianza**, Rioja, Spain
 2021 **Pedro González Mittelbrunn**, Castilla y León, Spain
 2020 **Bardos**, Ribera del Duero, Spain
 2021 **Glup Glup**, Cariñena, Spain
 2021 **Azul y Garanza**, Navarra, Spain
 2019 **Sotabosc**, Montsant, Spain
 2012 **Laurona**, Montsant, Spain
 2019 **Coster dels Olivers**, Priorat, Spain
 2022 **Vins de Pedra, Negre de Folls**, Conca de Barberá
 2022 **La Vinyeta, Bongo***, Emporda, Spain
 2020 **Península, Vino de Montaña, Sierra** de Gredos, Spain
 2020 **Uva de Vida, Biográfico**, Toledo, Spain
 2017 **Alberto Orte, A Portela**, Valdeorras, Spain
 2022 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain
 2016 **Fontes Cunha, 'Mondeco,'** Dão, Portugal
 2019 **Belinda**, Mendoza, Argentina - served chilled
 2020 **Quieto, Gran Corte**, Mendoza, Argentina
 2020 **Peñalolen**, Maipo, Chile
 2019 **Polkura**, Colchagua, Chile
 2022 **Casas del Bosque**, Casablanca, Chile
 2021 **Garage Wine Company, Revival**, Maule, Chile
 2021 **Chat. du Morre du Tendre, Cuvée Paul**, Côtes-du-Rhône
 2021 **Dom. des Tourelles, Bekaa Rouge**, Bekaa Valley, Lebanon

	3oz	6oz	bottle
Tempranillo	6.5	13	52
Tempranillo	6	12	48
Prieto Picudo	4.5	9	36
Tempranillo	6	12	48
Garnacha	4.5	9	36
Tempranillo	4.25	8.5	(L) 48
Garnacha, Cariñena	6	12	48
Garnacha, Cariñena	7	14	56
Cariñena, Garnacha	7.5	15	60
Trepat Blend	4.75	9.5	38
Monastrell	4.5	9	36
Garnacha, Piñuela	5.5	11	44
Tempranillo, Graciano	6.5	13	52
Mencía	6.5	13	52
Bobal	5.25	10.5	42
Touriga National Blend	3.5	7	28
Bonarda, Pedro Ximénez	4.25	8.5	34
Cabernet Franc, Malbec	6.25	12.5	50
Cabernet Sauvignon	6.5	13	52
Syrah	5.75	11.5	46
Pinot Noir	6.75	13.5	54
País	5.75	11.5	46
Grenache Blend	7	14	56
Cabernet Blend	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL
 Tradicion, Bodegas Tradicion, 750mL
 La Cigarrera, 375mL

	3oz	bottle
Fino	5	40
Fino	9	72
Manzanilla	8	32
Manzanilla Amontillada	11	66
Amontillado	5	40
Palo Cortado	7.5	60
Oloroso	11.5	46
Oloroso	8.5	51

SWEET

East India Solera, Lustau, 750mL
 Nectar, Gonzalez Byass, 375mL
 Solera 1927, Alvear, 375mL

	3oz	bottle
Oloroso Dulce	8	64
Pedro Ximénez	9	36
Pedro Ximénez	13.5	54

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-CURIOS Diorama / Pedro González Mittelbrunn / Biográfico 16

Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul 17.5

All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 14.5

High Acid Wines

COCKTAILS

BEES & BAYS (No ABV)
 Lime, Salted Honey Syrup, Cardamom
 Sparkling Water, Torched Bay Leaf

6

FLOR DE SAL (Low ABV)
 La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
 Luxardo Maraschino, Lime, Lemon, Black Lava Salt
 Porrón for the Table 48

12

SUMMER STREET SLING
 Chamomile Infused Tito's Vodka
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

12

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

13

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

13

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

15

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

12

SMOKED SHERRY MANHATTAN
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
 Lustau Amontillado, Angostura, Luxardo Cherry

15

LAIRD'S WAY
 Monkey Shoulder Scotch, Dolin Rouge Vermouth,
 Sfumato Rhubarb Amaro, Orange, Walnut Bitters

14.5

GINTONICS
 Inspired by three of Spain's most iconic regions

15

CATALAN
 Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
 Grapefruit, Lime, Rosemary

14.5

VALENCIAN
 Hayman's London Dry Gin, Fever Tree Indian Tonic,
 Orange Blossom Water, Lemon, Orange, Thyme

14

GALICIAN
 Nordés Gin, Fever Tree Indian Tonic,
 Lemon, Green Apple, Mint

14

SANGRIA

WHITE OR RED SANGRIA
 Rioja Wine, Elderflower, Citrus Infused
 Dark Rum, Guava Nectar

glass **pitcher**
 9.5 34

GUNS & ROSÉS
 São João Brut Rosé, Lillet Rosé, Rime Vodka,
 Peach Nectar, Lemon, Grapefruit Bitters

glass **carafe**
 12.5 50

BEER

DRAFT
 Estrella Galicia,