

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

FERMÍN SALCHICHÓN DE IBÉRICO

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

CHORIZO PICANTE

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

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

IDIAZÁBAL

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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

VALDEÓN

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

JAMÓN MANGALICA

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

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

APERITIVO BOARD

An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks

Jamón Serrano, Fuet, Idiazábal, Manchego, Patatas Bravas, Marinated Olives, Marcona Almonds, Guindilla Peppers

TAPAS

OLIVE OIL PANCAKES

Maple Syrup, Butter

8

SMOKED SALMON BOARD

Everything Cream Cheese, Capers, Onions

12.5

SHRIMP & GRITS

Roasted Peppers, Shallots

11

JAMON SERRANO BENEDICT

Pan Con Tomate, Pimentón Hollandaise

8.5

HUEVOS ESTRELLADOS

Shishitos, Mangalica, Garlic Aioli, Sunny Side Up

8.5

STEAK & EGG

Hanger Steak, Red Chimichurri, Sunny Side Up

14

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

QUESO A LA PLANCHA

French Onion Marmalade

8.5

BRUSSELS SPROUTS

Mojo Pico

9.5

CHAMPIÑONES

Garlic, Scallions

11

CHARRED CABBAGE

Romesco

8.5

BEETS

Walnuts, Goat Cheese

8.5

WHIPPED SHEEP'S CHEESE

Truffle, Honey, Pimentón

8.5

MEDITERRANEAN HUMMUS

Pita, Salsa Verde

9

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Garlic, Parsley, Extra Virgin Olive Oil

6

TROUT A LA PLANCHA

Salsa Verde

13.5

SALMON CRUDO

Citrus, Aleppo Peppers

10

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BACON WRAPPED DATES

Valdeón Mousse

8

MALLORCAN BIKINI

Sobrasada, Fresh Mahón, Garlic Aioli

9.5

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

GRILLED WILD BOAR SAUSAGE

Apple Mostarda

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

LOCAL GREENS & HERBS

Manchego, Radish, Olive Oil & Lemon

9

ARUGULA SALAD

Dried Cranberry, Pepitas, Blue Cheese Crumbles, Blue Cheese Dressing

9

LARGE PLATES

WHOLE ROASTED BRANZINO

Mixta Salad, Charred Lemon

25.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA VERDURAS

Brussels Sprouts, Acorn Squash, Bell Peppers, Aioli Verde

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

28 / 56 / 98

PAELLA SALVAJE

Chorizo, Chicken, Garbanzos

28 / 56 / 98

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Cherries

9

SOUS CHEF JERMAINE WILBEY

*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
 2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain
 2021 Caves São João, Brut Rosé, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6	12	48

WHITE

2021 Mila, Rías Baixas, Spain
 2022 Rezabal, Getariako Txakolina, Spain
 2020 Menade, Rueda, Spain
 2019 Pinord, Diorama, Penedès, Spain
 2021 Avinyó, Petillant, Penedès, Spain
 2021 La Vineyta, 'Pipa', Emporda, Spain
 2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain
 2020 Mestizaje Blanco, El Terrerazo, Spain
 2020 Viña Callejuela, Blanco de Hornillos, Jerez, Spain
 2021 Asnella, Vinho Verde, Portugal
 2020 Capítulo 7, Mendoza, Argentina
 2022 Aylin, San Antonio, Chile
 2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
 2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay
 2020 Marcel Couturier, Mâcon-Loché, France
 2021 Iniceri, 'Abisso,' Sicily, Italy
 2021 Leitz, Feinherb, Rheingau, Germany
 2021 L'Alpage, Mont-sur-Rolle, Switzerland

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Verdejo</i>	6.25	12.5	50
<i>Xarel-lo</i>	4.75	9.5	38
<i>Muscat Blend</i>	5.5	11	44
<i>Malvasia</i>	5.75	11.5	46
<i>Garnacha Blanca</i>	4.5	9	36
<i>Merseguera Blend</i>	5.75	11.5	46
<i>Palomino</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Chardonnay</i>	8	16	64
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	5.25	10.5	42
<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain
 2021 Familia Schroeder, Saurus, Patagonia, Argentina
 2021 Lafage, 'Miraflores', Roussillon, France
 2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Mourvedre Blend</i>	6.5	13	52
<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain
 2019 Marqués de Tomares, Crianza, Rioja Spain
 2020 Bardos, Romántica, Ribera del Duero, Spain
 2021 Glup Glup, Cariñena, Spain
 2021 Le Naturel, Navarra, Spain
 2020 Azul y Garanza, Navarra, Spain
 2020 César Marquez Pérez, Parajes, Bierzo, Spain
 2019 Sotabosc, Montsant, Spain
 2020 Vins de Pedra, Negre de Folls, Conca de Barberá
 2020 Primitivo Quiles, Cono 4, Alicante, Spain
 2021 Camino de Navaherros, Sierra de Gredos, Spain
 2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain
 2016 Fontes Cunha, 'Mondeco,' Dão, Portugal
 2019 Earth First, Organic Crianza, Mendoza, Argentina
 2019 Belinda, Mendoza, Argentina - served chilled
 2020 Quieto, Gran Corte, Mendoza, Argentina
 2018 Peñalolen, Maipo, Chile
 2018 Polkura, Colchagua, Chile
 2020 Casas del Bosque, Casablanca, Chile
 2018 Alto de la Ballena, Maldonado, Uruguay
 2021 Domaine Vallot, Côtes-du-Rhône, France
 2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon

	3oz	6oz	bottle
<i>Tempranillo</i>	6.25	12.5	50
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	4.5	9	36
<i>Garnacha</i>	5	10	40
<i>Tempranillo</i>	4.25	8.5	(L) 48
<i>Mencia</i>	6.75	13.5	54
<i>Garnacha, Cariñena</i>	6.25	12.5	50
<i>Trepas Blend</i>	5.75	10.5	46
<i>Monastrell</i>	4.25	8.5	34
<i>Garnacha</i>	6.25	12.5	50
<i>Bobal</i>	5.5	11	44
<i>Touriga Nacional Blend</i>	3.5	7	28
<i>Malbec</i>	5.75	11.5	46
<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>Cabernet Franc Blend</i>	5.25	10.5	42
<i>Grenache Blend</i>	6.75	13.5	54
<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL
 Tradicion, Bodegas Tradicion, 750mL
 La Cigarrera, 375mL
 Los Arcos, Lustau, 750mL
 Carlos VII, Alvear, 375mL
 Península, Lustau, 750mL
 15 Años, El Maestro Sierra, 375mL
 Marques de Poley, Toro Albala, 500mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	9.5	76
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	69
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	9	36
<i>Oloroso</i>	9.5	57

SWEET

East India Solera, Lustau, 750mL
 Nectar, Gonzalez Byass, 375mL
 Toro Albala, 1999, 375mL
 Solera 1927, Alvear, 375mL
 Añada, Alvear, 2015, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	
<i>Pedro Ximénez</i>	14	56
<i>Pedro Ximénez</i>	14	56
<i>Pedro Ximénez</i>	60	

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 / Abisso / Clos Lojen 15
 Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / L'Alpage / Belinda 15
 High. Acid. Wines.

COCKTAILS



BEES & BAYS (No ABV) 6
 Lime, Salted Honey Syrup, Cardamom, Bitters
 Sparkling Water, Torched Bay Leaf

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

MIMOSA 10.5
 Choice of: Classic with Fresh Squeezed OJ,
 Orange-Peach-Grapefruit or Guava-Lavender-Lemon

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

SUMMER STREET SLING 12
 Chamomile Infused Tito's Vodka
 Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

BOURBON SPICE RACK 12
 Four Roses Bourbon, Cardamaro, Maple Syrup,
 Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
 Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
 Lustau Amontillado, Angostura, Luxardo Cherry

LAIRD'S WAY 15
 Monkey Shoulder Scotch, Dolin Rouge Vermouth,
 Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5
 Hayman's London Dry Gin.

FRUIT
 Fever Tree Grapefruit, Fever Tree Elderflower,
 Strawberry, Lemon, Pink Peppercorns

LEAF
 Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
 Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT
 Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
 Ginger, Lime

CLASSIC BARCELONA GINTONIC
 Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA glass pitcher
 Rioja Wine, Elderflower, Citrus Infused Dark Rum 9.5 34
 Guava Nectar

GUNS & ROSÉS glass carafe
 São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12.5 50
 Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
 Creature Comforts, Tropicália IPA - GA 4.25 8.5
 Terrapin, Los Bravos Lager - GA 3.75 7.5
 Glover Park, Witness Belgian Wit - GA 3.75 7.5
 Sweetwater, 420 Pale Ale - GA 4 8

BOTTLES & CANS
 Clausthaler, Non-Alcoholic - Germany 6
 Wild Heaven, Emergency Drinking Beer - GA 7.5
 Yuengling, Light - PA 6.5
 Pabst Blue Ribbon (16oz.) - IL 6
 Red Hare, SPF 50/50 Grapefruit - GA 6.5
 Three Taverns, Rapturous Raspberry Sour - GA 8.5
 Wild Heaven, White Blackbird - GA 8.5
 Terrapin, Recreation Ale - GA 7
 Monday Night Brewing, Slap Fight IPA-GA 7.5
 Jekyll Brewing, Hop Dang Diggity IPA-GA 8
 Lagunitas, Maximus IPA - CA 8.5
 Allagash, Tripel Reserve - MN 10.5
 Left Hand, Milk Stout - CO 8

CIDERS
 Treehorn, Dry Cider - GA 9
 Isastegi, Sagardo Natural Cider (750mL) - Spain 32
 Pomarina Brut Sidra (750mL) - Spain 42