

# 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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### FUET

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

#### 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

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed, Salty, Sharp

#### 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

#### 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

Murica, 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, Drunken Goat, Mahón, Marinated Olives, Guindilla Peppers, Almonds*

### TAPAS

#### OLIVE OIL PANCAKES

Orange Butter, Maple Syrup

8.5

#### TORRIJAS

Grapefruit, Orange

8

#### JAMÓN SERRANO BENEDICT

Tomato, Hollandaise

9.5

#### VEGETABLE BENEDICT

Asparagus, Mushrooms, Hollandaise

8.5

#### HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side-Up Egg

11.5

#### STEAK & EGGS

Sunny Side Up Egg, Chimichurri

15.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

#### CAULIFLOWER

Olive Tapenade

9.5

#### ASPARAGUS

Porcini Aioli

8.5

#### BEETS

Ricotta, Mint

8

#### BROCCOLINI

Piquillo Caper Vinaigrette

9

#### SNAP PEAS

Aleppo Pepper, Lemon

8

#### CHAMPIÑONES

Garlic, Scallions

8

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

#### PIQUILLO PEPPER HUMMUS

Lavash

7.5

#### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

#### 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

#### PRAWNS A LA PARRILLA

Mojo Verde

12.5

#### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

#### BACON-WRAPPED DATES

Valdeón Mousse

9

#### 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

#### PAELLA VERDURAS

Squash, Carrots, Mushrooms

HALF / FULL

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

Strawberries

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

		3oz	6oz	bottle
NV	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11 44
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

		3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	6	12 48
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>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11 44
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	6.5	13 52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6.5	13 52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11 44
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

		3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14 56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6	12 48
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2023	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9 36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 (L) 53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13 52
2023	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	5.5	11 44
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Monastrell	5	10 40
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13 52
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7	14 56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6.25	12.5 50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52
2020	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	6.75	13.5 54
2019	<b>Polkura</b> , Colchagua, Chile	Syrah	6.5	13 52
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14 56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5 46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11 44

# SHERRY

## DRY

		3oz	bottle
	<b>Jarana</b> , Lustau, 750mL	Fino	5.5 44
	<b>La Cigarrera</b> , 375mL	Manzanilla	8.5 34
	<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6 48
	<b>Península</b> , Lustau, 750mL	Palo Cortado	9 72
	<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	12 48

## SWEET

		3oz	bottle
	<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9 72
	<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9 36
	<b>Toro Albala</b> , 1999, 375mL	Pedro Ximénez	20 80
	<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	16 64

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / Lustau Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange) 13.5

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

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

**NEW WORLD, OLD SCHOOL** Cerro Chapeu Chardonnay / Saurus Rosé / Revival País  
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style 14.5



# 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  
Dark Rum, Guava Nectar  
10.5 38

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

# BEER

## 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

Peroni, Lager—Italy 8

Three Taverns, Rapturous Raspberry Sour—GA 8.5

Terrapin, Recreation Ale—GA 7

Monday Night Brewing, Slap Fight IPA—GA 8.5

Allagash, Tripel—MN 11

Isastegi, Sagardo Natural Cider (750mL)—Spain 32