

barcelona

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
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy
Wine

FUET

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

SOBRASADA

California, EUS
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

IDIAZÁBAL

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

MAHÓN

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

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

SAN SIMÓN

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

DRUNKEN GOAT

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

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

FERMÍN SALCHICHÓN DE IBÉRICO

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

JAMÓN MANGALICA

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

APERITIVO BOARD

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

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

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

BEETS

Walnuts, Sheep's Cheese

SNOW PEAS

Lemon & Aleppo Pepper

GRILLED ASPARAGUS

Grain Mustard Aioli

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

BURRATA

Red Pepper Pesto, Pepitas

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

PIQUILLO HUMMUS

Lavash, Salsa Verde

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

MARINATED BOQUERONES

Green Olives, Piquillos

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

SALMON CRUDO*

Valencia Orange

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

STEAMED MUSSELS

Saffron, Sofrito, White Wine

MAHI-MAHI A LA PLANCHA

Salsa Bilbaina, Herbs

PRAWNS A LA PARRILLA

Piperade

GRILLED CHICKEN THIGH

Aji Verde

BACON WRAPPED DATES

Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

PORK BELLY

Membrillo, Cherry Peppers

STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

FIELD GREENS

Manchego, Lemon Vinaigrette

ARUGULA SALAD

Cranberries, Pepitas, Balsamic

LARGE PLATES

WHOLE ROASTED BRANZINO

Potatoes, Field Green Salad

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

PAELLA MARISCOS

Gambas, Mussels, Clams, Calamari

PAELLA VERDURAS

Radish, Asparagus, Snap Peas, Basil Aioli

PAELLA SALVAJE

Pork Belly, Morcilla, Chicken, Garbanzo Beans

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Morcilla

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

ARROZ CON LECHE

Coconut Milk, Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Orange Marmalade

EXECUTIVE CHEF AARON PAIK
SOUS CHEF HENRY WASHINGTON III

*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	BarCava, Brut , Penedès, Spain		<i>Xarel-lo Blend</i>	5 10 40
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		<i>Macabeo Blend</i>	6.5 13 52
2021	Caves São João, Brut Rosé , Bairrada, Portugal		<i>Baga Blend</i>	6 12 48

WHITE

		3oz	6oz	bottle
2022	Mila , Rías Baixas, Spain		<i>Albariño</i>	6 12 48
2022	Rezabal , Getariako Txakolina, Spain		<i>Hondarribi Zuri</i>	7 13 52
2022	Menade , Rueda, Spain		<i>Verdejo</i>	6.25 12.5 50
2021	Le Naturel , Navarra, Spain		<i>Garnacha Blanca</i>	5 10 40
2022	Pinord, Diorama , Penedès, Spain		<i>Xarel-lo</i>	4.75 9.5 38
2021	Orto Vins, Les Argiles , Montsant, Spain		<i>Macabeo</i>	7 14 56
2022	La Vineyta, 'Pipa' , Emporda, Spain		<i>Malvasia</i>	5.75 11.5 46
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain		<i>Pedro Ximénez</i>	5.75 11.5 46
2022	Asnella , Vinho Verde, Portugal		<i>Arinto, Loureiro</i>	5 10 40
2020	Capítulo 7 , Mendoza, Argentina		<i>Pedro Ximénez</i>	4.75 9.5 38
2023	Aylin , San Antonio, Chile		<i>Sauvignon Blanc</i>	5.5 11 44
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		<i>Chardonnay</i>	5 10 40
2022	Iniceri , 'Abisso,' Sicily, Italy		<i>Catarratto</i>	5.5 11 44
2022	Leitz, Feinherb , Rheingau, Germany		<i>Riesling</i>	6 12 48
2021	L'Alpage , Mont-sur-Rolle, Switzerland		<i>Chasselas</i>	6.5 13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain		<i>Mencía</i>	5 10 40
2022	Familia Schroeder , Saurus, Patagonia, Argentina		<i>Pinot Noir</i>	4.5 9 36
2022	Christophe Avi , Agenais, France		<i>Cabernet Sauvignon</i>	5.5 11 44
2021	Los Conejos Malditos , Blanco Con Madre, Toledo, Spain		<i>Malvar, Airén</i>	5 10 40

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain		<i>Tempranillo</i>	7 14 56
2020	Marqués de Tomares, Crianza , Rioja Spain		<i>Tempranillo</i>	6 12 48
2021	Pedro Gonzalez, Prieto Picudo , Castilla y Leon, Spain		<i>Prieto Picudo</i>	4.5 9 36
2020	Bardos, Viñedos de Altura , Ribera del Duero, Spain		<i>Tempranillo</i>	6 12 48
2022	Glup Glup , Cariñena, Spain		<i>Garnacha</i>	4.5 9 36
2021	Azul y Garanja , Navarra, Spain		<i>Tempranillo</i>	4.5 9 (L) 50
2016	Alberto Orte , A Portela, Valdeorras, Spain		<i>Mencía</i>	6.5 13 52
2020	Sotabosc , Montsant, Spain		<i>Garnacha, Cariñena</i>	6.25 12.5 50
2020	Coster dels Olivers, Priorat , Cataluna, Spain		<i>Carinena, Garnacha</i>	7.5 15 60
2022	Vins de Pedra, Negre de Folls , Conca de Barberá		<i>Trepat Blend</i>	5.75 10.5 42
2022	Primitivo Quiles, Cono 4 , Alicante, Spain		<i>Monastrell</i>	4.5 9 36
2021	Camino de Navaherreros , Sierra de Gredos, Spain		<i>Garnacha</i>	6.25 12.5 50
2020	Uva de Vida "Biografico," La Mancha, Spain		<i>Tempranillo/Graciano</i>	6.75 13.5 52
2019	Belinda , Mendoza, Argentina - <i>served chilled</i>		<i>Bonarda, Pedro Ximénez</i>	4.75 9.5 38
2020	Quieto, Gran Corte , Mendoza, Argentina		<i>Cabernet Franc, Malbec</i>	6.25 12.5 50
2020	Peñalolen , Maipo, Chile		<i>Cabernet Sauvignon</i>	6.5 13 52
2019	Polkura , Colchagua, Chile		<i>Syrah</i>	6.5 13 52
2022	Casas del Bosque , Casablanca, Chile		<i>Pinot Noir</i>	7 14 56
2022	Garage Wine Company, Revival , Maule, Chile		<i>Pais</i>	5.75 11.5 46
2018	Alto de la Ballena , Maldonado, Uruguay		<i>Cabernet Franc Blend</i>	5.25 10.5 42
2019	Chat. du Morre du Tendre , Cuvée Paul, Côtes-du-Rhône		<i>Grenache Blend</i>	7 14 56

SHERRY

DRY

		3oz	bottle
	Jarana , Lustau, 750mL		<i>Fino</i> 5.5 44
	La Cigarrera , 375mL		<i>Manzanilla</i> 8.5 34
	Los Arcos , Lustau, 750mL		<i>Amontillado</i> 6 48
	Carlos VII , Alvear, 375mL		<i>Amontillado</i> 11.5 69
	Península , Lustau, 750mL		<i>Palo Cortado</i> 9 72
	15 Años , El Maestro Sierra, 375mL		<i>Oloroso</i> 9 36
	Marques de Poley , Toro Albala, 500mL		<i>Oloroso</i> 9.5 57

SWEET

		3oz	bottle
	East India Solera , Lustau, 750mL		<i>Oloroso Dulce</i> 9 72
	Nectar , Gonzalez Byass, 375mL		<i>Pedro Ximénez</i> 9 36
	Toro Albala , 1999, 375mL		<i>Pedro Ximénez</i> 14 56

WINE FLIGHTS

3 Half Glasses

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

GRENAche (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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

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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

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

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 Rye, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

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

GINTONICS

Inspired by three of Spain's most iconic regions 15

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

VALENCIAN
Hayman's London Dry 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 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 caña doble
Estrella Galicia, Lager - Spain 4.25 8.5
Glover Park, Witness Belgian Wit - GA 4 8
Creature Comforts, Tropicália IPA - GA 4.5 9
Sweetwater, 420 Pale Ale - GA 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
Wild Heaven, Emergency Drinking Beer - GA 7.5
Yuengling, Light - PA 6.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Eventide Brewing, Citrus Grove Hefeweizen - GA 7.5
Three Taverns, Rapturous Raspberry Sour - GA 8.5
Wild Heaven, White Blackbird - GA 8.5
Terrapin, Recreation Ale - GA 7
Jekyll Brewing, Hop Dang Diggity IPA-GA 8
Monday Night Brewing, Slap Fight IPA-GA 8.5
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel - MN 11
Left Hand, Milk Stout - CO 9.5

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