

# 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 14

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

### JAMÓN MANGALICA 14

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

### APERITIVO BOARD 26

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 5

Garlic, Thyme, Citrus, Giardiniera

### BEETS 8.5

Walnuts, Sheep's Cheese

### SNOW PEAS 8

Lemon & Aleppo Pepper

### GRILLED ASPARAGUS 8.5

Grain Mustard Aioli

### SPINACH & CHICKPEA CAZUELA 8.5

Cumin, Roasted Onions, Lemon

### WHIPPED SHEEP'S CHEESE 9.5

Truffle Honey, Pimentón

### BURRATA 10.5

Red Pepper Pesto, Pepitas

### SPICED CARROTS 8.5

Mint, Honey

### EGGPLANT CAPONATA 5.5

Sweet Peppers, Onions, Basil

### PIQUILLO HUMMUS 9

Lavash, Salsa Verde

### PATATAS BRAVAS 8

Salsa Brava, Garlic Aioli

### POTATO TORTILLA 7

Chive Sour Cream

### MARINATED BOQUERONES 6

Green Olives, Piquillos

### CHAMPIÑONES 9.5

Salsa Verde

### SALMON CRUDO\* 11

Valencia Orange

### CRISPY CALAMARI 11.5

Piquillos, Smoked Pepper Aioli

### GAMBAS AL AJILLO 9.5

Guindilla Peppers, Olive Oil, Garlic

### STEAMED MUSSELS 14

Saffron, Sofrito, White Wine

### PIQUILLO RELLENOS 16

Crab, Pimentón

### MAHI-MAHI A LA PLANCHA 14.5

Salsa Bilbaina, Herbs

### PRAWNS A LA PARRILLA 12.5

Piperade

### PULPO 15.5

Romesco, Fennel

### GRILLED CHICKEN THIGH 9.5

Aji Verde

### BACON WRAPPED DATES 8

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS 9

Balsamic Reduction

### ALBONDIGAS 9.5

Spiced Meatballs in Jamón-Tomato Sauce

### SPICED BEEF EMPANADAS 8

Red Pepper Sauce

### JAMÓN & MANCHEGO CROQUETAS 7

Garlic Aioli

### LAMB MERGUEZ 12

Couscous, Lemon

### PORK BELLY 10.5

Membrillo, Cherry Peppers

### STEAK PAILLARD 14.5

Crispy Potatoes, Pepper Vinaigrette

## SALADS

### ENSALADA MIXTA 9

Olives, Onions, Tomatoes, Little Gem Lettuce

### FIELD GREENS 9

Manchego, Lemon Vinaigrette

### ARUGULA SALAD 8.5

Raisins, Pepitas, Balsamic

## LARGE PLATES

### WHOLE ROASTED BRANZINO 26.5

Potatoes, Field Green Salad

### CHICKEN PIMIENTOS 23

Potatoes, Lemon, Hot Cherry Peppers

### PAELLA MARISCOS half / full / double 28 / 56 / 98

Gambas, Mussels, Clams, Calamari

### PAELLA VERDURAS 18 / 36 / 64

Radish, Asparagus, Snap Peas, Basil Aioli

### PAELLA SALVAJE 28 / 56 / 98

Pork Belly, Morcilla, Chicken, Garbanzo Beans

### PARILLADA BARCELONA\* 31 / 62 / 108

Strip Steak, Chicken, Pork Loin, Morcilla

## DESSERTS

### FLAN CATALÁN 7

### OLIVE OIL CAKE 9

Sea Salt

### ARROZ CON LECHE 7

Coconut Milk, Cinnamon

### CHOCOLATE CAKE 9

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE 9

Cherries

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

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

# SHERRY

## DRY

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

## SWEET

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

**GRENAACHE (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  
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