

# 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

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days.  
Smoked, 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

### 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 y León, ES  
Semi-Soft, Sheep's Milk, Cured 4  
Months, Black Truffle. Savory Piquant

### 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

5

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

### BEETS

Walnuts, Sheep's Cheese

8.5

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### SUGAR SNAP PEAS

Lemon & Aleppo Pepper

8

### STEAMED MUSSELS

Saffron, Sofrito, White Wine

14

### GRILLED ASPARAGUS

Grain Mustard Aioli

8.5

### PIQUILLO RELLENOS

Crab, Pimentón

16

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### MAHI-MAHI A LA PLANCHA

Salsa Bilbaina, Herbs

14.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

### PRAWNS A LA PARRILLA

Piperade

12.5

### BURRATA

Red Pepper Pesto, Pepitas

10.5

### PULPO

Romesco, Fennel

15.5

### CHAMPIÑONES

Salsa Verde

9.5

### GRILLED CHICKEN THIGH

Aji Verde

9.5

### SUNCHOKES

Pimentón & Pickled Onions

8.5

### BACON WRAPPED DATES

Valdeón Mousse

8

### SPICED CARROTS

Mint, Honey

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### PIQUILLO HUMMUS

Lavash, Salsa Verde

9

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### POTATO TORTILLA

Chive Sour Cream

7

### LAMB MERGUEZ

Couscous, Lemon

12

### MARINATED BOQUERONES

Green Olives, Piquillos

6

### PORK BELLY

Membrillo, Cherry Peppers

10.5

### SALMON CRUDO\*

Valencia Orange

11

### STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### FIELD GREENS

Manchego, Lemon Vinaigrette

9

### ARUGULA SALAD

Raisins, Pepitas, Balsamic

8.5

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Potatoes, Field Green Salad

26.5

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### PAELLA MARISCOS

Gambas, Mussels, Clams, Calamari

half / full / double

28 / 56 / 98

### PAELLA VERDURAS

Radish, Asparagus, Snap Peas, Basil Aioli

18 / 36 / 64

### PAELLA SALVAJE

Pork Belly, Morcilla, Chicken, Garbanzo Beans

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Morcilla

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

### ARROZ CON LECHE

Coconut Milk, Cinnamon

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### BASQUE BURNT CHEESECAKE

Blueberry Marmalade

9

## 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 Aylín, 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>Trepal 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 - served chilled	<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>País</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

**BEEES & 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,  
Sfumato 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