

# 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  
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

### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili,  
Pork Jowl

### SOPPRESSATA

California, US  
Pork Salami. Peppercorns, Burgundy Wine

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months.  
Buttery, Nutty, Complex

### DÉLICE DE BOURGOGNE

Burgandy, FR  
Triple Cream Soft, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

### CABRA ROMERO

Murcia, ES  
Semi-Firm, Goat's Milk, Aged 3  
Months. Creamy, Rosemary

### MAHÓN

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

### CAÑA DE OVEJA

Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21  
Days. Creamy, Mild

### VALDEÓN

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

### 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

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3  
Months. Toasted, Creamy, Sweet Pimentón

### SAN SIMÓN

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

### JAMÓN MANGALICA

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

### WAGYU CECINA

Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked  
Wagyu. Hickory Pepper, Smoky

### QUESO DE TRUFA

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

### FERMÍN SALCHICHÓN DE IBÉRICO

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

### APERITIVO BOARD

An Assortment of Spanish Aperitivo  
Snacks to Pair With Your Anytime Drinks

*Marinated Olives, Patatas Bravas, Jamón  
Serrano, Fuet, Manchego, Drunken Goat,  
Guindilla Peppers, Almonds*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### BROCCOLINI

Piquillo Caper Vinaigrette

### SNAP PEAS

Aleppo Pepper, Lemon

### SPRING ONIONS

Pink Peppercorn Vinaigrette

### CHAMPIÑONES

Garlic, Scallions

### CARROTS

Pepita Gremolata

### CAULIFLOWER

Olive Tapenade

### ZUCCHINI A LA PLANCHA

Guindilla Pepper Sauce

### GRILLED ASPARAGUS

Porcini Aioli

### BEETS

Ricotta, Mint

### PIQUILLO PEPPER HUMMUS

Lavash

### BURRATA

Peas, Mint, Lemon

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Garlic, Lemon, Parsley

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### PESCADO FRITO

Ají Verde, Pickled Onions

### PULPO GALLEGO

Red Onions, Celery, Crispy Potatoes

### GRILLED SALMON

Petite Salad, Pickled Onions

### PRAWNS A LA PARRILLA

Salsa Verde

### MUSSELS

Sofrito

### GRILLED CHICKEN THIGH

Ají Amarillo

### PORK BELLY

Cherry Pepper Chimichurri

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### BACON-WRAPPED DATES

Valdeón Mousse

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### FLANK STEAK\*

Red Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### BIBB SALAD

Watermelon Radish, Chive

### MIXED GREENS

Manchego, Red Onions, Balsamic

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### FIDEOS

Gaucho Sausage, Chicken

### PAELLA VERDURAS

Broccolini, Carrots, Asparagus, Mushrooms

### PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

### PAELLA SALVAJE

Pork Belly, Gaucho Sausage, Chicken, Garbanzo Beans

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### ARROZ CON LECHE

Coconut Milk, Cinnamon

### OLIVE OIL CAKE

Sea Salt

### BASQUE BURNT CHEESECAKE

Strawberry Compote

## EXECUTIVE CHEF EMILIO GARCIA SOUS CHEF 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

NV	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal	<i>Trepat</i>	6.5	13	52

## WHITE

			3oz	6oz	bottle
2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	<b>La Vineyta, 'Pipa'</b> , Montilla-Moriles, Spain	<i>Malvasia</i>	6	12	48
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2024	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	<i>Riesling</i>	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

# 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>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72	
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48	

## 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>	20	80	
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64	

# WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative.

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape our list.

# COCKTAILS

**BEEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**GIN & JUS** 11  
Paco Pepe Andalucian Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**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** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

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

# BEER

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5

Lagunitas, Maximus IPA—CA 8.5

Terrapin, Recreation Ale—GA 7

Pabst Blue Ribbon (16oz.)—IL 6

Three Taverns, Rapturous Raspberry Sour—GA 8.5

Yuengling, Light—PA 6.5

Wild Heaven, Emergency Drinking Beer—GA 7.5

Allagash, Tripel—MN 11

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

