

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

FUET

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

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine.
Rich, Complex

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,
Thick Mold Rind. Buttery, Tangy

IDIAZÁBAL

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

DRUNKEN GOAT

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

VALDEÓN

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

ALISIOS

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

MAHÓN

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

SALCHICHÓN DE IBÉRICO

Andalucía, ES
Pork Sausage. Oregano, Garlic, Peppercorns

QUESO DE TRUFA

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

BRESAOLA

Valtellina, IT
Top Round Beef, Aged 90 Days. Deep,
Robust, Lean

APERITIVO BOARD

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

*Jamón Serrano, Fuet, Patatas Bravas,
Idiazábal, Manchego, Almonds, Olives,
Guindillas*

TAPAS

OMELETTE

Spinach, Tomatoes

SERRANO ESTRELLADOS*

Fries, Egg, Garlic Aioli

SPINACH AND TOMATO BENEDICT*

Tomatoes, Hollandaise

YOGURT PARFAIT

Pepitas Granola, Berries, Honey

STEAK & EGG

Red Chimichurri, Sunny Side Up Egg

TORRIJAS

Strawberries

SERRANO BENEDICT*

Tomatoes, Hollandaise

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ROASTED RADISHES

Skordalia

ZUCCHINI

Caper Gremolata

CREAMED LEEKS

Migas

SPRING ONIONS

Lemon Vinaigrette

ASPARAGUS

Idiazábal Sauce

CAULIFLOWER

Fresno Vinaigrette

ROASTED CARROTS

Arugula Gremolata

WHIPPED SHEEP'S CHEESE

Truffle Honey

HUMMUS

Piquillos, Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO

Guindilla Peppers, Garlic

MUSSELS

Mojo Verde

SALMON

Donastoria

CHICKEN THIGH

Lemon Yogurt

BACON WRAPPED DATES

Valdeon Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

PORK BELLY

Aji Amarillo

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BEETS

Yogurt, Dill, Almonds

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Carrots, Mixed Greens

PAELLA VERDURAS

Carrots, Cauliflower, Zucchini, Squash

PAELLA MARISCOS

Calamari, Shrimp, Mussels, Clams

PAELLA SALVAJE

Pork Belly, Chicken, Beef, Pickled Onions

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

BASQUE BURNT CHEESECAKE

Blueberries

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

OLIVE OIL CAKE

Sea Salt

ARROZ CON LECHE

Coconut Milk, Cinnamon

EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF BRYANT FRANCE

*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	Xarel-lo Blend	5.5	11 44
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13 52

WHITE

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	Albariño	6.5	13 52	
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13 52	
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7.25	14.5 58	
2024	Menade , Rueda, Spain	Verdejo	6.25	12.5 50	
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11 44	
2024	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6	12 48	
2025	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5 38	
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5 50	
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14 56	
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9 36	
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12 48	
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11 44	
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52	
2024	Clara Sala, Sicilia Bianco , Sicily, Italy	Grillo	6.25	12.5 50	

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2024	Liquid Geography , Bierzo, Spain	Mencia	5.5	11 44	
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40	
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48	
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5 46	

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14 56	
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13 52	
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14 56	
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36	
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 53	
2021	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13 52	
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50	
2023	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15 60	
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44	
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13 52	
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14 56	
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5 50	
2023	Caves Sao Joao Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62	
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52	
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14 56	
2022	Polkura , Colchagua, Chile	Syrah	7.5	15 60	
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5 58	
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46	
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11 44	
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12 48	

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	Fino	5.5	44
	La Cigarrera , 375mL	Manzanilla	8.5	34
	Almacenista , Lustau, 500mL	Manzanilla Pasada	14	84
	Los Arcos , Lustau, 750mL	Amontillado	6	48
	Península , Lustau, 750mL	Palo Cortado	9	72
	15 Años , El Maestro Sierra, 375mL	Oloroso	13	52

SWEET

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

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años 14

A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS

Diorama / Sotabosc / Biografico 16

Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5

Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

BLOODY MARY

360 Vodka, Housemade Bloody Mary Mix 11

MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon 11

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf 7

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint 8

PICA PICA

360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño 12.5

GIN & JUS

Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger 12

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg 13

ALEBRIJES

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

SIDE HUSTLE

Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava 13

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters 14

IPANEMA

P-51 Cachaça, Cocchi Americano, La Cigarrera Manzanilla, Lemon 14

LAIRD'S LANE

Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters 15

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN

Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused, Dark Rum, Guava Nectar 11 39

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills Vodka, Peach Nectar, Grapefruit 13 52

NON-ALC RED SANGRIA

NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint 9.5 34

BEER

DRAFT

Captain Jack Pilsner—NC 4 8
Monday Night Brewing, Taco Tuesday Lager—NC 4 8
Lenny Boy, Citraphilia IPA—NC 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Hopfly, Crunchtime Lager—NC 8
Peroni, Lager—Italy 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Fullsteam, Rocket Science IPA—NC 8.5
NoDa, Lil Slurp Juicy IPA—NC 9.5
Catawba, White Zombie—NC 7.5
Founders, All Day IPA—MI 6.5
Allagash, Tripel—ME 10.5
OMB, Fat Boy Baltic Porter—NC 9.5
Monday Night Brewing, Dr. Robot Fruited Sour—NC 8.5
Red Clay Ciderworks, Queen City (16 oz)—NC 12
Isastegi, Sagardo Natural Cider—Spain (750mL) 28