

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

#### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

#### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

#### COPPA

Italy  
Cured, aged pork shoulder

#### CHORIZO PICANTE

Spain  
Dry-cured pork sausage, smoky

#### FUET

Cataluña  
Mild, dry-cured pork sausage

#### FINOCCHIONA

Italy  
Dry-cured salami, fennel

#### 6-MONTHS AGED MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

#### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk, nutty & robust

#### CAÑA DE OVEJA

Murcia  
Soft-ripened sheep's milk, buttery & tangy

#### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk cheese soaked in red wine

#### CABRA ROMERO

Murcia  
Goat's milk cheese coated with rosemary

#### ROMAO

Castilla-La Mancha  
Raw sheep's milk cheese rubbed with rosemary

#### SAN SIMÓN

Galicia  
Smoked cow's milk cheese, creamy & buttery

#### FRESH MAHÓN

Minorca  
Cow's milk aged 4 months, salty & nutty piquant

#### VALDEÓN

Castilla-León  
Cow and goat's milk blue cheese, tangy & spicy

#### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

#### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Patatas Bravas, Jamón Serrano, Fuet, Manchego, Fresh Mahón, Pickled Guindilla Peppers, Marinated Olives, Almonds*

### TAPAS

#### OLIVE OIL PANCAKES

Maple Syrup

8

#### POTATO TORTILLA

Chive Sour Cream

6

#### SHRIMP & GRITS

Roasted Peppers, Shallots

11

#### SMOKED SALMON BOARD

Everything Cream Cheese, Capers, Onions

11.5

#### JAMON SERRANO BENEDICT

Pan Con Tomato, Pimentón Hollandaise

8.5

#### MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

#### MARINATED ARTICHOKE

Lemon, Toasted Garlic, Pimentón

6.5

#### QUESO PLANCHA

Honey-Balsamic, Toasted Hazelnuts

8.5

#### BURRATA

Roasted Red Peppers, Basil, Balsamic

10.5

#### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

#### MEDITERRANEAN HUMMUS

Pita Chips, Salsa Verde

8.5

#### CHILLED CARROTS

Pistachio Pesto, Lemon

8.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

#### BLISTERED OKRA

Aleppo Pepper, Lime

8.5

#### ROASTED ASPARAGUS

Truffle Vinaigrette

9

#### GRILLED BROCCOLINI

Manchego, Garlic, Chili, Lemon

8.5

#### BLISTERED SHISHITOS

Lime, Sea Salt

8

#### POTATO TORTILLA

Chive Sour Cream

6

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

#### CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

8.5

#### BOQUERONES

Garlic, Parsley

6

#### CRISPY CALAMARI

Piquillo Peppers, Shishitos, Spicy Aioli

11.5

#### TROUT A LA PLANCHA

Salsa Verde

13.5

#### PULPO

Pickled Fennel, Garbanzos

15.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

#### GRILLED NY STRIP STEAK

Pepper Vinaigrette, Crispy Potatoes

14.5

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

#### GRILLED CHICKEN THIGH

Aji Amarillo

8

#### GRILLED LAMB MERGUEZ SAUSAGE

Tzatziki

10.5

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

#### SAUSAGE FIDEOS

Okra, Sofrito, Shallots

14.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine

8

#### CUCUMBER TOMATO SALAD

Red Onions, Feta, Champagne Vinegar

8.5

#### KALE SALAD

Apple, Walnuts, Manchego, Grain Mustard Vinaigrette

8

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### WHOLE ROASTED BRANZINO

Mixta Salad, Charred Lemon

25.5

half / full / double

#### PAELLA VERDURAS

Broccolini, Brussels Sprouts, Carrots, Aioli Verde

18 / 36 / 64

#### PAELLA MARISCOS

Shrimp, Mussels, Octopus, Calamari

28 / 56 / 98

#### PAELLA SALVAJE

Chorizo, Chicken, Merguez, Garbanzos

28 / 56 / 98

#### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Italian Sausage

31 / 62 / 108

### DESSERTS

#### OLIVE OIL CAKE

Sea Salt

9

#### FLAN CATALÁN

7

#### WARM CHOCOLATE CAKE

Coffee Anglaise, Almonds

9

\*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.

SCAN TO VIEW  
THIS MENU ONLINE



# WINES BY THE GLASS

## SPARKLING

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	5.75	10.5	46
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Organic Crianza, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	
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	
Toro Albala, 1994, 375mL	<i>Pedro Ximénez</i>	14	56
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

3 Half Glasses

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

**BIO-CURIOUS** Diorama / Abisso / Clos Lojen 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

# COCKTAILS

**BEEES & BAYS (No ABV\*)** 5  
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

**MIMOSA** 10.5  
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

**SUMMER STREET SLING** 10  
Chamomile Infused Tito's Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 10  
Citadelle Gin, Lime, Mint

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

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, 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 the Biodynamic calendar, featuring Hayman's London Dry Gin and prepared tableside. 14

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**ROOT**  
Fever Tree Mediterranean, Q. Ginger Beer, Cardamom, Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused Dark Rum 9 30  
Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, 12 48  
Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Creature Comforts, Tropicália IPA - GA 4.25 8.5  
Eventide Brewing, Kölsch - GA 3.75 7.5  
Southbound, Scattered Sun Belgian Wit - GA 3.75 7.5  
Sweetwater, 420 Pale Ale - GA 4 8

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Peroni, Lager - Italy 7.5  
Wild Heaven, Emergency Drinking Beer - GA 7.5  
Yuengling, Light - PA 6  
Pabst Blue Ribbon (16oz.) - IL 6  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Eventide Brewing, Citrus Grove Hefeweizen - GA 7.5  
Red Hare, SPF 50/50 Grapefruit - GA 6.5  
Three Taverns, Rapturous Raspberry Sour - GA 8.5  
Wild Heaven, White Blackbird - GA 8.5  
Terrapin, Recreation Ale (16oz) - GA 6.5  
Monday Night Brewing, Slap Fight IPA-GA 7.5  
Jekyll Brewing, Hop Dang Diggity IPA-GA 7.5  
Lagunitas, Maximus IPA - CA 8.5  
Allagash, Tripel Reserve - MN 10.5  
Left Hand, Milk Stout - CO 8

**CIDERS**  
Treehorn, Dry Cider - GA 8  
Isastegi, Sagardo Natural Cider (750mL) - Spain 32  
Pomarina Brut Sidra (750mL) - Spain 42

