

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

HOT COPPA

New Jersey, US
Seasoned Aged Pork Shoulder Sausage,
Cayenne Pepper, Red Peppercorns

FUET

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

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy
Wine

FERMÍN SALCHICHÓN DE IBÉRICO

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

AGED MANCHEGO

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

DÉLICE DE BOURGOGNE

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

DRUNKEN GOAT

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

MAHÓN

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

SAN SIMÓN

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

CAÑA DE OVEJA

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

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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant 8.5

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty 14

APERITIVO BOARD

An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks 26

*Speck, Fuet, Idiazábal, Manchego, Marinated
Olives, Marcona Almonds, Guindilla Peppers*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera 5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil 5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

BEETS

Walnuts, Goat Cheese 8.5

SNAP PEAS

Aleppo Peppers, Lemon 8

GRILLED ASPARAGUS

Watsonia Farms, Grain Mustard Aioli 11

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt 8.5

BURRATA

Serrano, Pea Tendrils 11

QUESO A LA PLANCHA

French Onion Marmalade 8.5

WHIPPED SHEEP'S CHEESE

Truffle, Honey, Pimentón 8.5

MEDITERRANEAN HUMMUS

Pita, Salsa Verde 9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

POTATO TORTILLA

Chive Sour Cream 7

BOQUERONES

Garlic, Parsley, Extra Virgin Olive Oil 6

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli 11.5

CHAMPIÑONES

Garlic, Scallions 11

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic 9.5

STEAMED MUSSELS

Sobrasada, Sofrito, White Wine 14

SCALLOPS

Leeks, Tomatoes 19.5

TROUT A LA PLANCHA

Salsa Verde 13.5

PRAWNS A LA PLANCHA

Piperade 12.5

SALMON CRUDO

EVOO, Lemon, Sea Salt 8.5

PULPO

Romesco, Fennel 15.5

GRILLED CHICKEN THIGH

Aji Amarillo 9.5

BACON WRAPPED DATES

Valdeón Mousse 8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

MALLORCAN BIKINI

Sobrasada, Fresh Mahón, Garlic Aioli 9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 9

GRILLED WILD BOAR SAUSAGE

Apple Mostarda 14.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

STEAK PAILLARD

Red Pepper Vinaigrette, Frites 14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

LOCAL GREENS & HERBS

Manchego, Radish, Olive Oil & Lemon 9

ARUGULA SALAD

Dried Cranberry, Pepitas, Balsamic 9

LARGE PLATES

WHOLE ROASTED BRANZINO

Mixta Salad, Charred Lemon 25.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

PAELLA VERDURAS

Snap Peas, Asparagus, Mushrooms, Aioli Verde 18 / 36 / 64

PAELLA MARISCOS

Prawns, Calamari, Clams, Mussels 28 / 56 / 98

PAELLA SALVAJE

Chorizo, Chicken, Garbanzos 28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage 31 / 62 / 108

DESSERTS

FLAN CATALÁN

9

OLIVE OIL CAKE

Sea Salt 9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

BASQUE BURNT CHEESECAKE

Cherries 9

SOUS CHEF JERMAINE WILBEY

*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 **BarCava, Brut**, Penedès, Spain
 2021 **Caves São João, Brut Rosé**, Bairrada, Portugal

WHITE

2022 **Rezabal**, Getariako Txakolina, Spain
 2019 **Pinord, Diorama**, Penedès, Spain
 2021 **Avinyó, Petillant**, Penedès, Spain
 2022 **La Vineyta, 'Pipa'**, Emporda, Spain
 2021 **Le Naturel, Blanco**, Navarra, Spain
 2020 **Viña Callejuela, Blanco de Hornillos**, Jerez, Spain
 2021 **Asnella**, Vinho Verde, Portugal
 2020 **Capítulo 7**, Mendoza, Argentina
 2022 **Aylin**, San Antonio, Chile
 2021 **Bodegas Cerro Chapeu**, Cerro Chapeu, Uruguay
 2019 **1752 Gran Tradicion**, Cerro Chapeu, Uruguay
 2021 **Iniceri, 'Abisso'**, Sicily, Italy
 2021 **Leitz, Feinherb**, Rheingau, Germany
 2021 **L'Alpage**, Mont-sur-Rolle, Switzerland

ROSÉ & SKIN CONTACT

2021 **Liquid Geography**, Bierzo, Spain
 2022 **Christophe Avi, Rose**, Agenais, France
 2020 **Los Conejos Malditos, Blanco Con Madre**, Toledo, Spain

RED

2018 **Nucerro, Reserva**, Rioja, Spain
 2019 **Marqués de Tomares, Crianza**, Rioja Spain
 2020 **Bardos, Romántica**, Ribera del Duero, Spain
 2020 **Uva de Vida "Biografico"**, La Mancha, Spain
 2021 **Glup Glup**, Cariñena, Spain
 2020 **Azul y Garanza**, Navarra, Spain
 2020 **César Marquez Pérez, Parajes**, Bierzo, Spain
 2020 **Pedro Gonzalez, Prieto Picudo**, Castilla y Leon, Spain
 2019 **Sotabosc**, Montsant, Spain
 2020 **Vins de Pedra, Negro de Folls**, Conca de Barberá
 2020 **Primitivo Quiles, Cono 4**, Alicante, Spain
 2021 **Camino de Navaherreros**, Sierra de Gredos, Spain
 2021 **Bodegas Ponce, Clos Lojen**, Manchuela, Spain
 2016 **Fontes Cunha, 'Mondeco'**, Dão, Portugal
 2019 **Earth First, Organic Crianza**, Mendoza, Argentina
 2019 **Belinda**, Mendoza, Argentina - *served chilled*
 2020 **Quieto, Gran Corte**, Mendoza, Argentina
 2018 **Peñalolen**, Maipo, Chile
 2018 **Polkura**, Colchagua, Chile
 2020 **Casas del Bosque**, Casablanca, Chile
 2018 **Alto de la Ballena**, Maldonado, Uruguay
 2018 **Coster dels Olivers, Priorat**, Cataluna, Spain
 2021 **Domaine Vallot**, Côtes-du-Rhône, France

SHERRY

DRY

Jarana, Lustau, 750mL
Tradicion, Bodegas Tradicion, 750mL
La Cigarrera, 375mL
Los Arcos, Lustau, 750mL
Carlos VII, Alvear, 375mL
Península, Lustau, 750mL
15 Años, El Maestro Sierra, 375mL
Marques de Poley, Toro Albala, 500mL

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 375mL
Toro Albala, 1999, 375mL
Añada, Alvear, 2015, 375mL

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / 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 15
 Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / L'Alpage / Belinda 15
 High. Acid. Wines.

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Baga Blend</i>	6	12	48

	3oz	6oz	bottle
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Xarel-lo</i>	4.75	9.5	38
<i>Muscat Blend</i>	5.5	11	44
<i>Malvasia</i>	5.75	11.5	46
<i>Garnacha Blanca</i>	5	10	40
<i>Palomino</i>	6.25	12.5	50
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Cataratto</i>	5.5	11	44
<i>Riesling</i>	5.25	10.5	42
<i>Chasselas</i>	6.5	13	52

	3oz	6oz	bottle
<i>Mencia</i>	5	10	40
<i>Cabernet, Cab Franc</i>	5.5	11	44
<i>Malvar, Airén</i>	5	10	40

	3oz	6oz	bottle
<i>Tempranillo</i>	6.25	12.5	50
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	6	12	48
<i>Tempranillo/Graciano</i>	6.75	13.5	54
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.25	8.5 (L)	48
<i>Mencia</i>	6.75	13.5	54
<i>Prieto Picudo</i>	4.5	9	36
<i>Garnacha, Cariñena</i>	6.25	12.5	50
<i>Trepas Blend</i>	5.75	10.5	46
<i>Monastrell</i>	4.25	8.5	34
<i>Garnacha</i>	6.25	12.5	50
<i>Bobal</i>	5.5	11	44
<i>Touriga National Blend</i>	3.5	7	28
<i>Malbec</i>	5.75	11.5	46
<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>Cabernet Franc Blend</i>	5.25	10.5	42
<i>Carinena, Garnacha</i>	6.75	13.5	54
<i>Grenache Blend</i>	6.75	13.5	54

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	9.5	76
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	69
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	9	36
<i>Oloroso</i>	9.5	57

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	14	56
<i>Pedro Ximénez</i>	60	

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

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 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 14.5
 Hayman's London Dry Gin.

FRUIT
 Fever Tree Grapefruit, Fever Tree Elderflower,
 Strawberry, Lemon, Pink Peppercorns

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 9.5 34
 Guava Nectar

GUNS & ROSÉS glass carafe
 São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12.5 50
 Peach Nectar, Lemon, Grapefruit Bitters

BEER

	7oz	14oz
DRAFT		
Creature Comforts, Tropicália IPA - GA	4.25	8.5
Terrapin, Los Bravos Lager - GA	3.75	7.5
Glover Park, Witness Belgian Wit - GA	3.75	7.5
Sweetwater, 420 Pale Ale - GA	4	8

BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	6
Peroni, Lager - Italy	7.5
Wild Heaven, Emergency Drinking Beer - GA	7.5
Yuengling, Light - PA	6.5
Pabst Blue Ribbon (16oz.) - IL	6
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Red Hare, SPF 50/50 Grapefruit - GA	8
Three Taverns, Rapturous Raspberry Sour - GA	8.5
Wild Heaven, White Blackbird - GA	8.5
Terrapin, Recreation Ale - GA	7
Monday Night Brewing, Slap Fight IPA-GA	7.5
Jekyll Brewing, Hop Dang Diggity IPA-GA	8
Lagunitas, Maximus IPA - CA	8.5
Allagash, Tripel - MN	10.5
Left Hand, Milk Stout - CO	8

CIDERS

Treehorn, Dry Cider - GA	9
Isastegi, Sagardo Natural Cider (750mL) - Spain	32
Pomarina Brut Sidra (750mL) - Spain	42

