

barcelona

BRUNCH

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

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

CHORIZO PICANTE

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

'NDUJA

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

AGED MANCHEGO

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed, Salty, Sharp

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

MAHÓN

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

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

DELICE DE BOURGOGNE

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

JAMÓN IBÉRICO

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

QUESO DE TRUFA

Castilla-La Mancha, 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, Fuet, Jamón Serrano, Drunken Goat, Manchego, Marinated Olives, Guindilla Peppers, Almonds

TAPAS

OLIVE OIL PANCAKES

Butter, Maple Syrup

8.5

CARROTS

Pomegranate, Sumac, Mint

8.5

JAMÓN SERRANO BENEDICT

Tomato, Hollandaise

9.5

KALE

Aji Verde

8

YOGURT PARFAIT

Granola, Berries, Honey

8

BROCCOLINI

Pink Peppercorn Vinaigrette

9

VEGETABLE BENEDICT

Asparagus, Mushroom, Hollandaise

8.5

PIQUILLO PEPPER HUMMUS

Lavash

7.5

HUEVOS ESTRELLADOS

Jamón Iberico, Garlic Aioli, Sunny Side-Up Egg

11.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

STEAK & EGGS

Sunny Side Up Egg, Chimichurri

15.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

TORRIJAS

Crema Catalan, Berries

7.5

POTATO TORTILLA

Chive Sour Cream

7

BACON

Maple Pimenton

9

SEARED SALMON

Gazpacho, Pearl Onions

11.5

ALMONDS

Sea Salt

5

BOQUERONES

Garlic, Lemon, Parsley

7

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

MUSSELS

Sofrito, Lemon

13.5

ASPARAGUS

Olive Oil, Garlic

8.5

PULPO GALLEGO

Red Onions, Celery, Crispy Potatoes

15.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

9.5

CHAMPIÑONES

Garlic, Scallions

8

PRAWNS A LA PARRILLA

Salsa Verde

12.5

SNAP PEAS

Aleppo Pepper, Lemon

8

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

CAULIFLOWER

Lemon, Mint

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

BEETS

Ricotta, Mint

8

PORK BELLY

Black Garlic, Scallions

11

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

9

MIXED GREENS

Manchego, Red Onions, Balsamic

9

LARGE PLATES

HALF / FULL

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Berries

10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

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

		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 , Bairrada, Portugal	Trepat	6.5	13 52

WHITE

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	Albariño	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
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2023	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	La Vineyta, 'Pipa' , Montilla-Moriles, Spain	Malvasia	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
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
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	Mencía	5.5	11	44
2024	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 (L)	53
2019	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	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 São João, 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	6.75	13.5	54
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	6.25	12.5	50

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	Fino	5.5	44
	La Cigarrera , 1L	Manzanilla	8.5	93
	Los Arcos , Lustau, 750mL	Amontillado	6	48
	Península , Lustau, 750mL	Palo Cortado	9	72
	15 Años , El Maestro Sierra, 375mL	Oloroso	12	48

SWEET

			3oz	bottle
	Bodegas Gómez Nevado , 750mL	Abocado	10	80
	East India Solera , Lustau, 750mL	Oloroso Dulce	9	72
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
	Toro Albala , 1999, 375mL	Pedro Ximénez	20	80
	Solera 1927 , Alvear, 375mL	Pedro Ximénez	16	64

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

BIO-CURIOUS

Diorama / Sotabosc / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND

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

COCKTAILS

BLOODY MARY

Tito's 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

8

TEA TIME (No ABV)

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

9

PICA PICA

Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

12.5

GIN & JUS

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

12

DOS PENÍNSULAS

Libélula Joven Tequila, Peninsula Palo Cortado
Lemon, Agave, Nutmeg

13

ALEBRIJES

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

14

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

12.5

BOURBON SPICE RACK

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

13

IPANEMA

P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

13

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

15

GINTONICS

Inspired by three of Spain's most iconic regions.

15

CATALAN

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

VALENCIAN

Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Lemon, Orange, Thyme

GALICIAN

Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA

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

glass

pitcher

10.5 38

GUNS & ROSÉS

Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach
Nectar, Grapefruit

glass

carafe

13 52

BEER

BOTTLES & CANS

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

7

Peroni, Lager—Italy

8

Yuengling, Light—PA

6.5

Pabst Blue Ribbon (16oz.)—IL

6

Estrella Damm, Daura Gluten-Free Lager—Spain

8.5

Three Taverns, Rapturous Raspberry Sour—GA

8.5

Terrapin, Recreation Ale—GA

7

Monday Night Brewing, Slap Fight IPA—GA

8.5

Lagunitas, Maximus IPA—CA

8.5

Allagash, Tripel—MN

11

Isastegi, Sagardo Natural Cider (750mL)—Spain

32