

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	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	JAMÓN MANGALICA 14 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	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	FERMÍN SALCHICHÓN DE IBÉRICO 14 Castilla Y León, ES Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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	QUESO DE TRUFA 14 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Patatas Bravas, Fuet, Jamón Serrano, Manchego, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers</i>
SOPPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine			
CANTIMPALO California, US Spanish Style Dry Salami, Aged 3 Weeks.	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity		

TAPAS

OLIVE OIL PANCAKES Salted Butter, Maple Syrup	8.5	BLISTERED SNAP PEAS Lemon, Pepper Flakes	8.5
TORRIJAS Strawberry	8	PIQUILLO PEPPER HUMMUS Lavash	7.5
CHORIZO MIGAS Fried Egg, Garlic Aioli	9.5	WHIPPED SHEEP'S CHEESE Truffle Honey, Pimentón	9.5
VEGETABLE BENEDICT Peperonata, Mushrooms, Hollandaise	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
SMOKED SALMON MONTADITO Cream Cheese, Capers, Red Onions	12.5	BOQUERONES Garlic, Lemon, Parsley	7
JAMÓN SERRANO BENEDICT Tomato, Hollandaise	9.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
HUEVOS ESTRELLADOS Mangalica, Garlic Aioli, Sunny Side-Up Egg	11.5	TROUT A LA PLANCHA Sumac, Garlic, Shallots	14.5
STEAK & EGGS Sunny Side Up Egg, Chimichurri	15.5	GRILLED PULPO Green Romesco, Red Onions	15.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	MUSSELS Basil, White Wine	13.5
BEETS Sheep's Cheese, Marcona Almonds	8	PRAWNS A LA PARRILLA Mojo Verde	12.5
CAULIFLOWER Olive Tapenade	9.5	GRILLED CHICKEN THIGH Aji Amarillo	9.5
ROASTED CARROTS Mint, Honey	8.5	BACON-WRAPPED DATES Valdeón Mousse	9
GRILLED BROCCOLINI Red Onions, Capers, Piquillos	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
CHAMPIÑONES <i>Ellijay Farms</i> Garlic, Scallions	11.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
GRILLED ASPARAGUS White Truffle Vinaigrette	9.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	9
ARUGULA ** Sherry, Herbs, Walnuts	8.5
MIXED GREENS Manchego, Red Onions, Vinaigrette	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Potatoes, Arugula Salad	28.5

	HALF / FULL
PAELLA VERDURAS Snap Peas, Mushrooms, Broccolini	18 / 36
PAELLA MARISCOS Gambas, Mussels, Clams, Calamari	29 / 58
PAELLA SALVAJE Ground Pork, Chicken, Chorizo, Garbanzo Beans	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Strawberries	10
ARROZ CON LECHE Coconut Milk, Cinnamon	7

EXECUTIVE CHEF TYLER WALLACE | SOUS CHEF NICK HADDAD
SOUS CHEF AL REID

*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.
Items marked with ** are related to tree nuts. 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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	La Vineyta, ‘Pipa’ , Montilla-Moriles, Spain	<i>Malvasia</i>	6	12	48
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	13.5	54
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	10	60

SWEET

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

WINE FLIGHTS

3 Half Glasses			
APERITIVOS BarCava / La Cigarrera / Lustau Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5	
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5	



COCKTAILS

MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon		11	
BEEES & 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 Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5	
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 Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		13	
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		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 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			
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	
DRAFT Estrella Galicia, Lager—Spain Creature Comforts, Tropicália IPA—GA Sweetwater, 420 Pale Ale—GA	caña	doble	
	4.25	8.5	
	4.5	9	
	4.25	8.5	
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Estrella Damm, Daura Gluten-Free Lager—Spain Peroni, Lager—Italy Yuengling, Light—PA Pabst Blue Ribbon (16oz.)—IL Wild Heaven, Emergency Drinking Beer—GA Three Taverns, Rapturous Rasperry Sour—GA Terrapin, Recreation Ale—GA Monday Night Brewing, Slap Fight IPA—GA Lagunitas, Maximus IPA—CA Allagash, Tripel—MN Isastegi, Sagardo Natural Cider (750mL)—Spain			
		7	
		8.5	
		8	
		6.5	
		6	
		7.5	
		8.5	
		7	
		8.5	
		8.5	
		11	
		32	