

barcelona

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
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

FUET

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

SOPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy
Wine

SOBRASADA

California, EUS
Majorcan Style Spreadable Chorizo. Rich,
Smoky, Pimentón

DÉLICE DE BOURGOGNE

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

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

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

ALISIOS

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

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Cornmeal Coated

JAMÓN MANGALICA

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

FERMÍN SALCHICHÓN DE IBÉRICO

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

QUESO DE TRUFA

Castilla y León, 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, Jamón Serrano, Fuet,
Idiazabal, Mahon, Almonds, Marinated
Olives, Guindilla Peppers*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

PAN CON TOMATE

Sea Salt, Olive Oil

6.5

BEETS

Walnuts, Sheep's Cheese

8.5

MARINATED BOQUERONES

Green Olives, Piquillos

6

GREEN BEANS

Lemon & Aleppo Pepper

8

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

GRILLED BROCCOLINI

Grain Mustard Aioli

8.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

STEAMED MUSSELS

Saffron, Sofrito, White Wine

14

SPICED CARROTS

Mint, Honey

8.5

MAHI-MAHI A LA PLANCHA

Salsa Bilbaina

14.5

CHAMPIÑONES

Salsa Verde

9.5

PULPO

Romesco, Fennel

15.5

BURRATA

Red Pepper Pesto, Pepitas

10.5

GRILLED CHICKEN THIGH

Aji Verde

9.5

QUESO A LA PLANCHA

French Onion Marmalade

8.5

PORK BELLY

Membrillo, Cherry Peppers

10.5

SEARED SQUASH

Pesto Verde, Toasted Pepitas

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

GRILLED GEM LETTUCE

Bagna Cauda

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

HUMMUS

Lavash, Salsa Verde

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

STEAK PAILLARD

Crispy Potatoes, Pepper Vinaigrette

14.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

SALMON CRUDO*

Valencia Orange

11

POTATO TORTILLA

Chive Sour Cream

7

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

ARUGULA SALAD

Cranberries, Pepitas, Balsamic

8.5

FIELD GREENS

Manchego, Lemon Vinaigrette

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad

26.5

PAELLA MARISCOS

Gambas, Mussels, Clams, Calamari

half / full / double

28 / 56 / 98

PAELLA VERDURAS

Corn, Squash, Zucchini, Basil Aioli

18 / 36 / 64

PAELLA SALVAJE

Pork Belly, Morcilla, Chicken, Garbanzo Beans

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Morcilla

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Blueberry Marmalade

9

EXECUTIVE CHEF AARON PAIK
SOUS CHEFS HENRY WASHINGTON III AND TYLER WALLACE

*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		<i>Xarel-lo Blend</i>	5 10 40
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		<i>Macabeo Blend</i>	6.5 13 52

WHITE

		3oz	6oz	bottle
2020	Mila , Rías Baixas, Spain		<i>Albariño</i>	6 12 48
2022	Rezabal , Getariako Txakolina, Spain		<i>Hondarribi Zuri</i>	7 13 52
2022	Menade , Rueda, Spain		<i>Verdejo</i>	6.25 12.5 50
2022	Le Naturel , Navarra, Spain		<i>Garnacha Blanca</i>	5 10 40
2022	Pinord, Diorama , Penedès, Spain		<i>Xarel-lo</i>	4.75 9.5 38
2021	Orto Vins, Les Argiles , Montsant, Spain		<i>Macabeo</i>	7 14 56
2022	La Vineyta, 'Pipa' , Emporda, Spain		<i>Malvasia</i>	5.75 11.5 46
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain		<i>Pedro Ximénez</i>	5.75 11.5 46
2022	Asnella , Vinho Verde, Portugal		<i>Arinto, Loureiro</i>	5 10 40
2020	Capítulo 7 , Mendoza, Argentina		<i>Pedro Ximénez</i>	4.75 9.5 38
2023	Aylin , San Antonio, Chile		<i>Sauvignon Blanc</i>	5.5 11 44
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		<i>Chardonnay</i>	5 10 40
2022	Iniceri, 'Abisso' , Sicily, Italy		<i>Catarratto</i>	5.5 11 44
2021	Leitz, Feinherb , Rheingau, Germany		<i>Riesling</i>	6 12 48
2021	L'Alpage , Mont-sur-Rolle, Switzerland		<i>Chasselas</i>	6.5 13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain		<i>Mencia</i>	5 10 40
2022	Familia Schroeder , Saurus, Patagonia, Argentina		<i>Pinot Noir</i>	4.5 9 36
2022	Christophe Avi , Agenais, France		<i>Cabernet Sauvignon</i>	5.5 11 44

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain		<i>Tempranillo</i>	7 14 56
2020	Marqués de Tomares, Crianza , Rioja Spain		<i>Tempranillo</i>	6 12 48
2021	Pedro Gonzalez, Prieto Picudo , Castilla y Leon, Spain		<i>Prieto Picudo</i>	4.5 9 36
2020	Bardos, Viñedos de Altura , Ribera del Duero, Spain		<i>Tempranillo</i>	6 12 48
2022	Glup Glup , Cariñena, Spain		<i>Garnacha</i>	4.5 9 36
2021	Azul y Ganza , Navarra, Spain		<i>Tempranillo</i>	4.5 9 (L) 50
2016	Alberto Orte , A Portela, Valdeorras, Spain		<i>Mencia</i>	6.5 13 52
2020	Sotabosc , Montsant, Spain		<i>Garnacha, Cariñena</i>	6.25 12.5 50
2020	Coster dels Olivers, Priorat , Cataluna, Spain		<i>Carinena, Garnacha</i>	7.5 15 60
2022	Vins de Pedra, Negre de Folls , Conca de Barberá		<i>Trepas Blend</i>	5.75 10.5 42
2022	Primitivo Quiles, Cono 4 , Alicante, Spain		<i>Monastrell</i>	4.5 9 36
2021	Camino de Navaherreros , Sierra de Gredos, Spain		<i>Garnacha</i>	6.25 12.5 50
2020	Uva de Vida "Biografico," La Mancha, Spain		<i>Tempranillo/Graciano</i>	6.75 13.5 52
2019	Belinda , Mendoza, Argentina - <i>served chilled</i>		<i>Bonarda, Pedro Ximénez</i>	4.75 9.5 38
2020	Quieto, Gran Corte , Mendoza, Argentina		<i>Cabernet Franc, Malbec</i>	6.25 12.5 50
2020	Peñalolen , Maipo, Chile		<i>Cabernet Sauvignon</i>	6.5 13 52
2019	Polkura , Colchagua, Chile		<i>Syrah</i>	6.5 13 52
2022	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>	5.25 10.5 42
2019	Chat. du Morre du Tendre , Cuvée Paul, Côtes-du-Rhône		<i>Grenache Blend</i>	7 14 56

SHERRY

DRY

		3oz	bottle
	Jarana , Lustau, 750mL		<i>Fino</i> 5.5 44
	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> 11.5 69
	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 36
	Toro Albala , 1999, 375mL		<i>Pedro Ximénez</i> 14 56

WINE FLIGHTS

3 Half Glasses

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

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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



COCKTAILS

BEES & 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

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

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

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

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum 9.5 34
Guava Nectar

BEER

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
Peroni, Lager - Italy 8
Wild Heaven, Emergency Drinking Beer - GA 7.5
Yuengling, Light - PA 6.5
Pabst Blue Ribbon (16oz.) - IL 6
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 8.5
Jekyll Brewing, Hop Dang Diggity IPA-GA 8
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel - MN 11
Left Hand, Milk Stout - CO 9.5

CIDERS
Isastegi, Sagardo Natural Cider (750mL) - Spain 32
Pomarina Brut Sidra (750mL) - Spain 42