

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
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
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity
CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep’s Milk, Aged 21 Days. Creamy, Mild
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

DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy
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
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
<i>Patatas Bravas, Jamón Serrano, Fuet, Idiazábal, Manchego, Marinated Olives, Marcona Almonds, Guindilla Peppers</i>	

TAPAS

OLIVE OIL PANCAKES Maple Syrup, Butter	8
GRILLED VEGETABLE FRITTATA Basil Aioli	10.5
SMOKED SALMON BOARD Everything Cream Cheese, Capers, Onions	12.5
FIDEOS Baked Egg, Short Rib	16
JAMON SERRANO BENEDICT Pan Con Tomato, Pimentón Hollandaise	8.5
HUEVOS ESTRELLADOS Piquillos, Mangalica, Garlic Aioli, Sunny Side Up	8.5
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
BURRATA Serrano, Pea Tendrils	11
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
CHAMPIÑONES Garlic, Scallions	11

MEDITERRANEAN HUMMUS Pita, Salsa Verde	9
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
POTATO TORTILLA Chive Sour Cream	7
BOQUERONES Pickled Cucumbers, Fennel	6
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
SCALLOPS Leeks, Tomatoes	19.5
PRAWNS A LA PLANCHA Piperade	12.5
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
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	half / full / double 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	7
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Cherries	9

SOUS CHEFS JERMAINE WILBEY & HENRY WASHINGTON III

*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6	12	48

WHITE

2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	48
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Le Naturel, Blanco , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Pinord , Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2020 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 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
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2021 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2020 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2021 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2022 Christophe Avi, Rose , Agenais, France	<i>Pinot Noir</i>	4.5	9	36
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Cabernet, Cab Franc</i>	5.5	11	44
	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Pedro Gonzalez, Prieto Picudo , Castilla y Leon, Spain	<i>Tempranillo</i>	6	12	48
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 La Fanfarria , Asturias, Spain	<i>Mencia</i>	6.75	13.5	54
2019 Sotabosc , Montsant, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 Coster dels Olivers, Priorat , Cataluna, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Carinena, Garnacha</i>	7.5	15	60
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5.75	10.5	46
2021 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Uva de Vida “Biografico,” La Mancha, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo/Graciano</i>	6.75	13.5	54
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Bobal</i>	5.5	11	44
2019 Earth First, Organic Crianza , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	5.75	11.5	46
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	6.75	13.5	54
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	9.5	76
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	11.5	69
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	9	36
	<i>Oloroso</i>	9.5	57

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	9	36
Añada , Alvear, 2015, 375mL	<i>Pedro Ximénez</i>	14	56
			60

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.	

COCKTAILS

BEEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom, Bitters	
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	
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	
TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer,	
Lime, Angostura Bitters, Cucumber	
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
Redemption Rye, 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	
DRAFT	7oz 14oz
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