

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

|                                                                                                   |                                                                                                                 |                                                                                                                         |                                                                                                                                                                                                                                             |
|---------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet       | <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón                                  | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months.<br>Smoked, Creamy, Mild                        | <b>JAMÓN MANGALICA</b> 14<br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture<br>Fed Mangalica. Marbled, Tender, Nutty                                                                                                             |
| <b>SOBRASADA</b><br>California, US<br>Majorcan Style Spreadable Chorizo.<br>Rich, Smoky, Pimentón | <b>SOPPRESSATA</b><br>California, US<br>Pork Salami. Peppercorns, Burgundy Wine                                 | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged<br>2 Months. Mildly Pungent          | <b>FERMÍN SALCHICHÓN DE IBÉRICO</b> 14<br>Castilla Y León, ES<br>Mountain Air-Cured Ibérico Pork Sausage.<br>Peppery & Rich                                                                                                                 |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                   | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine Soaked                  | <b>ALISIOS</b><br>Islas Canarias, ES<br>Semi-Soft, Cow & Goat's Milk, Aged 3<br>Months. Toasted, Creamy, Sweet Pimentón | <b>QUESO DE TRUFA</b> 8.5<br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months,<br>Black Truffle. Savory, Piquant                                                                                                           |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                          | <b>CAÑA DE OVEJA</b><br>Murcia, ES<br>Soft-Ripened, Sheep's Milk, Aged 21<br>Days. Creamy, Mild                 | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months.<br>Buttery, Mild, Nutty                          | <b>APERITIVO BOARD</b> 26<br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks<br><br><i>Patatas Bravas, Fuet, Jamón Serrano,<br/>Manchego, Mahón, Marcona Almonds,<br/>Marinated Olives, Guindilla Peppers</i> |
| <b>CANTIMPALO</b><br>California, US<br>Spanish Style Dry Salami, Aged 3 Weeks.                    | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months.<br>Buttery, Nutty, Complex |                                                                                                                         |                                                                                                                                                                                                                                             |

### TAPAS

|                                                                              |                                                                     |
|------------------------------------------------------------------------------|---------------------------------------------------------------------|
| <b>OLIVE OIL PANCAKES</b> 8.5<br>Salted Butter, Maple Syrup                  | <b>PIQUILLO PEPPER HUMMUS</b> 7.5<br>Lavash                         |
| <b>TORRIJAS</b> 8<br>Strawberry                                              | <b>WHIPPED SHEEP'S CHEESE</b> 9.5<br>Truffle Honey, Pimentón        |
| <b>VEGETABLE BENEDICT</b> 8.5<br>Peperonata, Mushrooms, Hollandaise          | <b>POTATO TORTILLA</b> 7<br>Chive Sour Cream                        |
| <b>HUEVOS ESTRELLADOS</b> 11.5<br>Mangalica, Garlic Aioli, Sunny Side-Up Egg | <b>PATATAS BRAVAS</b> 8<br>Salsa Brava, Garlic Aioli                |
| <b>CHORIZO MIGAS</b> 9.5<br>Fried Egg, Garlic Aioli                          | <b>BOQUERONES</b> 7<br>Garlic, Lemon, Parsley                       |
| <b>STEAK &amp; EGGS</b> 15.5<br>Sunny Side Up Egg, Chimichurri               | <b>GRILLED PULPO</b> 15.5<br>Green Romesco, Red Onions              |
| <b>JAMÓN SERRANO BENEDICT</b> 9.5<br>Tomato, Hollandaise                     | <b>PRAWNS A LA PARRILLA</b> 12.5<br>Mojo Verde                      |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b> 5<br>Thyme, Lemon Zest             | <b>GAMBAS AL AJILLO</b> 9.5<br>Guindilla Pepper, Scallions, Garlic  |
| <b>EGGPLANT CAPONATA</b> 5.5<br>Bell Peppers, Balsamic, Basil                | <b>MUSSELS</b> 13.5<br>Basil, White Wine                            |
| <b>CHAMPIÑONES</b> 11.5<br><i>Ellijay Farms</i><br>Garlic, Scallions         | <b>TROUT A LA PLANCHA</b> 14.5<br>Sumac, Garlic, Shallots           |
| <b>BLISTERED SNAP PEAS</b> 8.5<br>Lemon, Pepper Flakes                       | <b>GRILLED CHICKEN THIGH</b> 9.5<br>Aji Amarillo                    |
| <b>GRILLED BROCCOLINI</b> 9.5<br>Red Onions, Capers, Piquillos               | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7<br>Garlic Aioli             |
| <b>SQUASH</b> 8.5<br>Salsa Verde                                             | <b>ALBONDIGAS</b> 9.5<br>Spiced Meatballs In Jamón-Tomato Sauce     |
| <b>CAULIFLOWER</b> 9.5<br>Olive Tapenade                                     | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> 9<br>Sherry Vinegar, Garlic |
| <b>OKRA</b> 9<br>Aleppo Pepper, Citrus                                       |                                                                     |

### SALADS

|                                                                     |                                                 |
|---------------------------------------------------------------------|-------------------------------------------------|
| <b>ENSALADA MIXTA</b> 9<br>Olives, Onions, Giardiniera, Gem Lettuce | <b>ARUGULA **</b> 8.5<br>Sherry, Herbs, Walnuts |
| <b>MIXED GREENS</b> 9<br>Manchego, Red Onions, Vinaigrette          |                                                 |

### LARGE PLATES

|                                                                                |                                                                                    |
|--------------------------------------------------------------------------------|------------------------------------------------------------------------------------|
| <b>WHOLE ROASTED BRANZINO</b> 28.5<br>Potatoes, Arugula Salad                  | <b>CHICKEN PIMIENTOS</b> 24.5<br>Potatoes, Lemon, Hot Cherry Peppers               |
| <b>PAELLA VERDURAS</b> 18 / 36<br>Snap Peas, Mushrooms, Broccolini             | <b>PAELLA MARISCOS</b> 29 / 58<br>Gambas, Mussels, Clams, Calamari                 |
| <b>PAELLA SALVAJE</b> 28 / 56<br>Ground Pork, Chicken, Chorizo, Garbanzo Beans | <b>PARRILLADA BARCELONA*</b> 33 / 66<br>Steak, Chicken, Pork Loin, Chorizo Sausage |

### DESSERTS

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

## 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   | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| 2022 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 5.5 | 11  | 44     |
|      |                                                               |                       | 7   | 14  | 56     |

## WHITE

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

## ROSÉ

|      |                                                         |                           |     |     |        |
|------|---------------------------------------------------------|---------------------------|-----|-----|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5.5 | 11  | 44     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                 | <i>Pinot Noir</i>         | 5   | 10  | 40     |
|      |                                                         | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |

## RED

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

# SHERRY

## DRY

|                                              |                     |      |        |
|----------------------------------------------|---------------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL                | <i>Fino</i>         | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL                  | <i>Fino</i>         | 5.5  | 44     |
| <b>Los Arcos</b> , Lustau, 750mL             | <i>Manzanilla</i>   | 8.5  | 34     |
| <b>Carlos VII</b> , Alvear, 375mL            | <i>Amontillado</i>  | 6    | 48     |
| <b>Península</b> , Lustau, 750mL             | <i>Amontillado</i>  | 13.5 | 54     |
| <b>15 Años</b> , El Maestro Sierra, 375mL    | <i>Palo Cortado</i> | 9    | 72     |
| <b>Marques de Poley</b> , Toro Albala, 500mL | <i>Oloroso</i>      | 12   | 48     |
|                                              | <i>Oloroso</i>      | 10   | 60     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Oloroso Dulce</i> | 9   | 72     |
| <b>Toro Albala</b> , 1999, 375mL         | <i>Pedro Ximénez</i> | 9   | 36     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 20  | 80     |
|                                          | <i>Pedro Ximénez</i> | 16  | 64     |

# WINE FLIGHTS

|                                                                                                                  |  |      |  |
|------------------------------------------------------------------------------------------------------------------|--|------|--|
| 3 Half Glasses                                                                                                   |  |      |  |
| <b>APERITIVOS</b> 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 |  |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo                                                                  |  |      |  |
| High. Acid. Wines.                                                                                               |  | 16   |  |
| <b>NEW WORLD, OLD SCHOOL</b> 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

|                                                                                            |    |
|--------------------------------------------------------------------------------------------|----|
| <b>MIMOSA</b>                                                                              | 11 |
| Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon |    |

|                                         |    |
|-----------------------------------------|----|
| <b>BLOODY MARY</b>                      | 11 |
| Tito's Vodka, Housemade Bloody Mary Mix |    |

|                                            |   |
|--------------------------------------------|---|
| <b>BEES &amp; BAYS</b> (No ABV)            | 7 |
| Lime, Salted Honey Syrup, Cardamom Bitters |   |
| Sparkling Water, Torched Bay Leaf          |   |

|                                             |   |
|---------------------------------------------|---|
| <b>TEA TIME</b> (No ABV)                    | 8 |
| Blue Flower Earl Grey Tea, Blueberry Shrub, |   |
| Salted Honey Syrup, Lemon, Aquafaba, Mint   |   |

|                                                               |    |
|---------------------------------------------------------------|----|
| <b>GIN &amp; JUS**</b>                                        | 11 |
| Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, |    |
| Ginger                                                        |    |

|                                              |      |
|----------------------------------------------|------|
| <b>PICA PICA</b>                             | 12.5 |
| Tito's Vodka, Cappelletti Aperitivo, Orange, |      |
| Lemon, Aquafaba, Jalapeño                    |      |

|                                             |    |
|---------------------------------------------|----|
| <b>DOS PENÍNSULAS</b>                       | 13 |
| Libélula Joven Tequila, Lustau Palo Cortado |    |
| Lemon, Agave, Nutmeg                        |    |

|                                                            |      |
|------------------------------------------------------------|------|
| <b>ALEBRIJES</b>                                           | 13.5 |
| Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, |      |
| Aquafaba, Dragonfruit & Tangerine Powders                  |      |

|                                             |    |
|---------------------------------------------|----|
| <b>BOURBON SPICE RACK</b>                   | 13 |
| Four Roses Bourbon, Cardamaro, Maple Syrup, |    |
| Lemon, Cardamom & Lavender Bitters          |    |

|                                               |    |
|-----------------------------------------------|----|
| <b>LAIRD'S WAY**</b>                          | 15 |
| Monkey Shoulder Scotch, Dolin Rouge Vermouth, |    |
| Sfumato Rhubarb Amaro, Orange, Walnut Bitters |    |

# GIN TONICS

|                                                   |    |
|---------------------------------------------------|----|
| Inspired by three of Spain's most iconic regions. | 15 |
|---------------------------------------------------|----|

|                                                           |  |
|-----------------------------------------------------------|--|
| <b>CATALAN</b>                                            |  |
| Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, |  |
| Grapefruit, Lime, Rosemary                                |  |

|                                                    |  |
|----------------------------------------------------|--|
| <b>VALENCIAN</b>                                   |  |
| Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, |  |
| Orange Blossom Water, Lemon, Orange, Thyme         |  |

|                                                               |  |
|---------------------------------------------------------------|--|
| <b>GALICIAN</b>                                               |  |
| Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |

# SANGRIA

|                                         |       |         |
|-----------------------------------------|-------|---------|
| <b>WHITE OR RED SANGRIA</b>             | glass | pitcher |
| Rioja Wine, Elderflower, Citrus Infused | 10.5  | 38      |
| Dark Rum, Guava Nectar                  |       |         |

# BEER

|                                      |      |       |
|--------------------------------------|------|-------|
| <b>DRAFT</b>                         | caña | doble |
| Estrella Galicia, Lager—Spain        | 4.25 | 8.5   |
| Creature Comforts, Tropicália IPA—GA | 4.5  | 9     |
| Sweetwater, 420 Pale Ale—GA          | 4.25 | 8.5   |
| Glover Park, Witness Belgian Wit—GA  | 4    | 8     |

## BOTTLES & CANS

|                                                  |     |
|--------------------------------------------------|-----|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7   |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5 |
| Peroni, Lager—Italy                              | 8   |
| Yuengling, Light—PA                              | 6.5 |
| Pabst Blue Ribbon (16oz.)—IL                     | 6   |
| Wild Heaven, Emergency Drinking Beer—GA          | 7.5 |
| Three Taverns, Rapturous Rasperry 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  |