

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

COPPA
Italy
Cured, aged pork shoulder

SORIA
United States
Smoky style chorizo

SOPPRESSATA
Italy
Mild, dry-cured pork sausage

FUET
Cataluña
Mild, dry-cured pork sausage

SOBRASADA
Majorca
Soft, spreadable chorizo

6-MONTHS AGED MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp & piquant

IBORES
Extremadura
Semi-firm raw goat's milk rubbed with pimentón

IDIAZÁBAL
Navarra
Smoked raw sheep's milk, nutty & robust

CAÑA DE OVEJA
Murcia
Soft-ripened sheep's milk, tangy

SAN SIMÓN
Galicia
Smoked cow's milk cheese, creamy & buttery

VALDEÓN
Castilla-León
Cow and goat's milk blue cheese, tangy & spicy

CABRA ROMERO
Murcia
Goat's milk cheese coated with rosemary

DRUNKEN GOAT
Murcia
Semi-soft goat's milk cheese soaked in red wine

FRESH MAHÓN
Minorca
Cow's milk aged 4 months, salty & nutty piquant

JAMÓN MANGALICA 14
Segovia
Cured Hungarian pig

BRESAOLA 12.5
Italy
Air-dried, cured, and aged beef

APERITIVO BOARD 22
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Patatas Bravas, Serrano, Picante, Idiazábal, Fresh Mahón, Marinated Olives, Almonds, Eggplant Caponata

TAPAS

MARINATED OLIVES 5
Pickled Vegetables, Garlic, Thyme, Citrus

MARINATED ARTICHOKE 6.5
Lemon, Toasted Garlic, Pimentón

WHIPPED SHEEP'S CHEESE 8.5
Honey, Pimentón

BURRATA 10.5
Roasted Red Peppers, Basil, Balsamic

QUESO A LA PLANCHA 8.5
Honey-Balsamic, Toasted Hazelnuts

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil

MEDITERRANEAN HUMMUS 8.5
Pita, Salsa Verde

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

BLISTERED SHISHITOS 8
Lime, Sea Salt

BLISTERED OKRA 8.5
Aleppo Pepper, Lime

CHILLED CARROTS 8.5
Pistachio Pesto, Lemon

ROASTED ASPARAGUS 9
Truffle Vinaigrette

GRILLED BROCCOLINI 8.5
Manchego, Garlic, Chili, Lemon

CHAMPIÑONES A LA PLANCHA 8.5
Garlic, Scallions

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6
Chive Sour Cream

BOQUERONES 6
Garlic, Parsley

CRISPY CALAMARI 11.5
Piquillo Peppers, Spicy Aioli

STEAMED MUSSELS 14
Sobrasada, Sofrito, White Wine

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

TROUT A LA PLANCHA 13.5
Salsa Verde

PULPO 15.5
Pickled Fennel, Garbanzos

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

BACON WRAPPED DATES 8
Valdeon Mousse

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

GRILLED LAMB MERGUEZ SAUSAGE 10.5
Tzatziki

GRILLED CHICKEN THIGH 8
Aji Amarillo

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

STEAK PAILLARD 14.5
Crispy Potatoes, Pepper Vinaigrette

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

SAUSAGE FIDEOS 14.5
Okra, Sofrito, Shallots

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem

CUCUMBER TOMATO SALAD 8.5
Red Onions, Feta, Champagne Vinegar

ARUGULA SALAD 9
Strawberries, Spiced Pepitas, Blue Cheese Crumble, Blue Cheese Dressing

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.5
Mixta Salad, Charred Lemon

PAELLA VERDURAS half / full / double
18 / 36 / 64
Broccolini, Bell Peppers, Carrots, Aioli Verde

PAELLA MARISCOS 28 / 56 / 98
Prawn, Mussels, Clams, Calamari

PAELLA SALVAJE 28 / 56 / 98
Chorizo, Chicken, Pork Belly, Garbanzos

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

WARM CHOCOLATE CAKE 9
Coffee Anglaise, Almonds

FLAN CATALÁN 7

BASQUE BURNT CHEESECAKE 8
Cherries

*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>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 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
2020 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
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	5.75	10.5	46
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 Earth First, Organic Crianza, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	
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	
Toro Albala, 1999, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2015, 375mL	<i>Pedro Ximénez</i>		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

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L'Argatá 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

BEEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 10
Citadelle Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, 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
Hayman's London Dry Gin and prepared tableside.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

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 30
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12 48
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 5
Peroni, Lager - Italy 7.5
Wild Heaven, Emergency Drinking Beer - GA 7.5
Yuengling, Light - PA 6
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Eventide Brewing, Citrus Grove Hefeweizen - GA 7.5
Red Hare, SPF 50/50 Grapefruit - GA 6.5
Three Taverns, Rapturous Raspberry Sour - GA 8.5
Wild Heaven, White Blackbird - GA 8.5
Monday Night Brewing, Slap Fight IPA-GA 7.5
Jekyll Brewing, Hop Dang Diggity IPA-GA 7.5
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - MN 10.5
Left Hand, Milk Stout - CO 8

CIDERS
Treehorn, Dry Cider - GA 8
Isastegi, Sagardo Natural Cider (750mL) - Spain 32
Pomarina Brut Sidra (750mL) - Spain 42