

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	SALCHICHÓN DE IBÉRICO 14 Andalucía, ES Pork Sausage. Oregano, Garlic, Peppercorns
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	FUET Catalonia, ES Pork Sausage. Rich, Garlic, Black Pepper	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	BRESAOLA 11 Valtellina, IT Top Round Beef, Aged 90 Days. Deep, Robust, Lean
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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	<i>Jamón Serrano, Fuet, Idiazábal, Manchego, Patatas Bravas, Almonds, Olives, Guindillas</i>
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine. Rich, Complex			

TAPAS

MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon Zest	BOQUERONES 7 Garlic Confit
ROASTED CARROTS 8.5 Arugula Pesto	GAMBAS AL AJILLO 10.5 Guindilla Peppers, Scallions, Garlic
EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil	SALMON 14.5 Donostiarra
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	SEA SCALLOPS* 18.5 Butternut Squash Purée
BROCCOLINI 10.5 Garlic Chili Oil	MUSSELS* 13.5 Salsa Diablo
ROASTED CABBAGE 8.5 Shishito Crème Fraîche	PULPO A LA GALLEGA 15.5 Potatoes, Olive Oil, Pimentón
SAUTÉED MUSHROOMS 12.5 Mojo Verde	CHICKEN THIGH 10.5 Lemon Yogurt
GREEN BEANS 8.5 Shallots, Almonds	TRUFFLED BIKINI 9.5 Serrano, Mahón
CAULIFLOWER 9.5 Fresno Vinaigrette	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
ZUCCHINI & SQUASH 8.5 Caper Gremolata	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
HUMMUS 7.5 Piquillos, Lavash	BEEF CARPACCIO* 14 Peas, Mint, Fried Capers
WHIPPED SHEEP'S CHEESE 9.5 Truffle Honey	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
SWEET POTATOES 8.5 Aji Panca Sauce, Truffle Oil	PORK BELLY 10.5 Aji Amarillo
POTATO TORTILLA 7.5 Chive Sour Cream	FLANK STEAK* 15.5 Red Chimichurri
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli	BACON WRAPPED DATES 10.5 Valdeón Mousse

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	KALE SALAD 10.5 Squash, Apples, Tahini, Manchego, Almonds
JAMÓN & MELÓN 10 Jamón Serrano, Sherry Dressing	

LARGE PLATES

CHICKEN PIMIENTOS 24.5 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 28.5 Carrots, Green Beans, Caper Vinaigrette
PAELLA VERDURAS 18 / 36 Sweet Potatoes, Cauliflower, Butternut Squash, Carrots	PAELLA MARISCOS 29 / 58 Shrimp, Mussels, Clams, Calamari
PAELLA SALVAJE 28 / 56 Chicken, Pork Belly, Beef, Pickled Onions	PARRILLADA BARCELONA* 33 / 66 Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

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

EXECUTIVE CHEF FREDDY JARRIN | SOUS CHEF BRYANT FRANCE

*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
2023	Sumarroca, 2CV, Interlat, Brut Nature,	Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé	Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila,	Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade,	Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Ostatu,	Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2025	Pinord, Diorama,	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Orto Vins, Les Argiles,	Montsant, Spain	<i>Macabeo</i>	7	14	56
2024	Bico Amarelo,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb,	Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Christophe Avi,	Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	No Es Pituko,	Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2020	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	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
2021	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Coster dels Olivers,	Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2025	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2025	La Vinyeta, 'Juanito',	Emporda, Spain	<i>Monastrell</i>	6	12	48
2021	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Uva de Vida, Biográfico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota,	Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves Sao Joao Baga Novo,	Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte,	Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen,	Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura,	Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena,	Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana,	Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera,	375mL	<i>Manzanilla</i>	5.5	44
Almacenista,	Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	14	84
Península,	Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72

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
			18	72

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años
A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS Diorama / Sotabosc / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

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

TEA TIME (No ABV)
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS
360 Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn,
Ginger

DOS PENINSULAS
Libélula Joven Tequila, Peninsula Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE
Raynal VSOP Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

MR. ROGERS
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain’s most iconic regions.

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

RED OR WHITE SANGRIA
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills
Vodka, Peach Nectar, Grapefruit

NON-ALC RED SANGRIA
NA Red Wine, Fever Tree Grapefruit, Lemon, Guava
Nectar, Orange, Mint

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Hopfly, Crunchtime Lager—NC	8
NoDa, Lil Slurp Juicy IPA—NC	9.5
Founders, All Day IPA—MI	6.5
Allagash, Tripel—ME	10.5
OMB, Fat Boy Baltic Porter—NC	9.5
Monday Night Brewing, Dr. Robot Fruited Sour—NC	8.5
Red Clay Ciderworks, Queen City (16 oz)—NC	12
Isastegi, Sagardo Natural Cider—Spain (750mL)	28