

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	SPECK Aldo Adige, Italy Lightly smoked, dry-cured ham	DRUNKEN GOAT Murcia Semi-soft goat's milk cheese soaked in red wine	JAMÓN MANGALICA 14 Segovia Cured Hungarian pig
SORIA United States Smoky style chorizo	COPPA Italy Cured, aged pork shoulder	FRESH MAHÓN Minorca Cow's milk aged 4 months, salty & nutty piquant	BRESAOLA 12.5 Italy Air-dried, cured, and aged beef
FUET Cataluña Mild, dry-cured pork sausage	SOPPRESSATA Italy Mild, dry-cured pork sausage	SAN SIMÓN Galicia Smoked cow's milk cheese, creamy & buttery	APERITIVO BOARD 22 An assortment of Spanish aperitivo snacks to pair with your anytime drinks
SOBRASADA Majorca Soft, spreadable chorizo	6-MONTHS AGED MANCHEGO La Mancha Firm, cured sheep's milk, sharp & piquant	ALISIOS Canary Islands Cow & goat's milk rubbed with pimentón	<i>Patatas Bravas, Serrano, Chorizo, Fuet, Idiazábal, Fresh Mahón, Marinated Olives, Almonds, Guindilla Peppers</i>
CHORIZO PICANTE La Rioja Dry-cured pork sausage, smoky, mildly spicy	IDIAZÁBAL Basque Country Smoked raw sheep's milk cheese, nutty & robust	VALDEÓN Castilla-León Cow and goat's milk blue cheese, tangy & spicy	
	CAÑA DE OVEJA Murcia Soft-ripened sheep's milk, buttery & tangy		

TAPAS

MARINATED OLIVES 5 Pickled Vegetables, Garlic, Thyme, Citrus	CHAMPIÑONES A LA PLANCHA 8.5 Garlic, Scallions
WHIPPED SHEEP'S CHEESE 8.5 Honey, Pimentón	PATATAS BRAVAS 7.5 Salsa Brava, Garlic Aioli
BURRATA 10.5 Peach Marmalade, Basil	POTATO TORTILLA 6 Chive Sour Cream
QUESO A LA PLANCHA 8.5 Honey-Balsamic, Toasted Hazelnuts	BOQUERONES 6 Garlic, Parsley
EGGPLANT CAPONATA 5.5 Sweet Peppers, Basil	CRISPY CALAMARI 11.5 Piquillo Peppers, Spicy Aioli
MARINATED ARTICHOKEs 6.5 Lemon, Toasted Garlic, Pimentón	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
MEDITERRANEAN HUMMUS 8.5 Pita, Salsa Verde	SALMON A LA PLANCHA 14.5 Lentils, Grapefruit
SPINACH & CHICKPEA CAZUELA 8 Cumin, Roasted Onions, Lemon	PULPO 15.5 Pickled Fennel, Garbanzos
CHILLED CARROTS 8.5 Pistachio Pesto, Lemon	STEAMED MUSSELS 14 Sobrasada, Sofrito, White Wine
BLISTERED SHISHITOS 8 Lime, Sea Salt	SPICED BEEF EMPANADAS 7 Red Pepper Sauce
GRILLED BROCCOLINI 8.5 Garlic, Chili, Lemon	JAMÓN & MANCHEGO CROQUETAS 6.5 Garlic Aioli
HEIRLOOM TOMATOES 10.5 Ricotta, Lemon	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
ROASTED ASPARAGUS 9 Truffle Vinaigrette	GRILLED CHICKEN THIGH 8 Aji Amarillo
BRUSSEL SPROUTS 9.5 Bacon, Garlic	ALBONDIGAS 8.5 Spiced Meatballs in Jamón-Tomato Sauce
BLISTERED OKRA 8.5 Aleppo Pepper, Lime	SAUSAGE FIDEOS 14.5 Okra, Sofrito, Shallots
PEARSONS PEACH MONTADITO 9.5 Honey, Ricotta	SHORT RIB 18.5 Fennel Purée, Truffle Chimichurri

SALADS

ENSALADA MIXTA 8 Olives, Onions, Tomatoes, Little Gem	CUCUMBER TOMATO SALAD 8.5 Red Onions, Feta, Champagne Vinegar
---	---

LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO 25.5 Mixta Salad, Charred Lemon	STEAK FRITES 29.5 Grass Fed Stone Mountain Cattle, Red Chimichurri
PAELLA VERDURAS 18 / 36 / 64 Broccolini, Bell Peppers, Carrots, Aioli Verde	PAELLA MARISCOS 28 / 56 / 98 Prawns, Mussels, Calamari	PAELLA SALVAJE 28 / 56 / 98 Chorizo, Chicken, 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 9 Peaches
-------------------------------------	--	-----------------------	---

EXECUTIVE CHEF CHRISTOPHER BRAUN | SOUS CHEF JERMAINE WILBEY

*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
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6	12	48

WHITE

2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	6.25	12.5	50
2020 Avinyó, Petillant , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 La Vineyta, 'Pipa' , Emporda, Spain	<i>Muscat Blend</i>	5.5	11	44
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2021 Asnella , Vinho Verde, Portugal	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Capítulo 7 , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2022 Aylin , San Antonio, Chile	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2019 Marcel Couturier , Mâcon-Loché, France	<i>Petit Manseng Blend</i>	6.25	12.5	50
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb , Rheingau, Germany	<i>Cataratto</i>	5.5	11	44
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Riesling</i>	5.25	10.5	42
	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2020 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5	10	40
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2018 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
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepal Blend</i>	5.75	10.5	46
2020 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha</i>	6.25	12.5	50
2015 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
2017 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2016 Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 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
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
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	
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada , Alvear, 2015, 375mL	<i>Pedro Ximénez</i>	14	56
	<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

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 Hayman's London Dry Gin. 14

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

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

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, Peach Nectar, Lemon, Grapefruit Bitters 12 48

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
Pabst Blue Ribbon (16oz.) - IL 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
Terrapin, Recreation Ale - GA 6.5
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

