

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

6-MONTH MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp & piquant

BUENALBA

Toledo
Row sheep's milk cheese soaked in red wine

CABRA ROMERO

Murcia
Goat's milk rubbed with rosemary

SAN SIMÓN

Galicia
Cow milk, semi soft and smoky

SOBRASADA

Majorca
Spreadable pork sausage

CHORIZO PICANTE

La Rioja
Dry-cured sausage, smoky and spicy

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage & peppercorns

FUET

Catalonia
Mild, dry-cured sausage

DRUNKEN GOAT

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

IDIAZÁBAL

Navarra
Smoked raw sheep's milk, nutty & robust

CAÑA DE CABRA

Murcia
Soft-ripened goat's milk, buttery and tangy

VALDEÓN

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

MANGALICA

Segovia
Cured Hungarian Pig

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Mahón, Roasted Almonds

14

22

TAPAS

HUEVOS ESTRELLADOS

Mangalica, Shishito, Sunny Side Egg, Garlic Aioli

11

HUEVOS ROTOS

House-Made Chorizo, Potatoes, Sunny Side Egg

10

SERRANO BENEDICT

Poached Egg, Tomato, Hollandaise

8.5

STEAK & EGGS

NY Strip, Chimichurri

12.5

PANCAKES

Butter, Maple Syrup

8

TORRIJAS

Spanish Toast, Fall Citrus Segments

7.5

WHIPPED SHEEPS CHEESE

Pistachios, Pimentón, Grilled Bread

8.5

MANCHEGO SOUFFLÉ

Piparrada, Lemon Zest

8.5

CHAMPIÑONES

Scallion Confitado

8.5

MEDITERRANEAN HUMMUS

Olive Verde, Lavash

7.5

EGGPLANT BRULÉE

Torched Manchego, Truffle Honey

9

ROASTED CAULIFLOWER CANARIAS

Mojo Picon

8.5

SPAGHETTI SQUASH CARBONARA

Sage Butter, Vital Farms Yolk, Crispy Serrano

8.5

STUFFED PIQUILLOS

Idiazábal, Crostini

7.5

PARSNIP GRATINADA

Herbed Cream, Aged Mahón, Guindilla Crumb

10

EGGPLANT CAPONATA

Sweet Peppers, Eggplant, Basil

5.5

POTATO TORTILLA

Chive Sour Cream

6

ROASTED CARROTS

Chili Honey, Citrus Yogurt

7

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

MUSHROOM CROQUETAS

Truffle Aioli

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

SHAVED BRUSSEL SPROUTS

White Balsamic, Rosemary, Pistachio

8.5

SWEET POTATO IMPORTANCIA

Onion Soubise, Chives

8.5

SHISHITOS

Lemon, Maldón Sea Salt

8

PINTXO GILDA

White Anchovy, Queen Olive, Basque Pepper

8.5

WILD TROUT

Salsa Verde

12.5

CRISPY CALAMARI

Smoked Pepper Aioli

11.5

MUSSELS

House Made Chorizo, Vino Blanco

12

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

CERDO BIKINI

Serrano, Rioja Cheese

9

BACON-WRAPPED DATES

Valdeón Mousse

8

CHORIZO

Sweet & Sour Figs, Balsamic Reduction

9

SHORT RIBS

Parsnip Purée, Dark Ale Glaze

19

SPICED BEEF EMPANADAS

Red Pepper Salsa

7

ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

8.5

STEAK PAILLARD

Pepper Vinaigrette, Matchstick Potatoes

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Rolling Hill Gem

8

PICKLED BEET

Goat Cheese, Chive, Marcona

7.5

WINTER GRAIN

Farro, Cannellini Beans, Roasted Peppers

8.5

KALE

Acorn Squash, Pepitas, Valdeón, Citrus Vinaigrette

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon

23

WHOLE ROASTED BRANZINO*

Arugula Salad, Crispy Potatoes

25.5

PAELLA VERDURAS

Mushrooms, Carrot, Brussel Sprouts, Spanish Onion, Green Garlic Aioli

half / full / double

18 / 36 / 64

PAELLA SALVAJE*

Pork Lomo, Sausage, Roasted Chicken, Chickpeas

28 / 56 / 98

PAELLA MARISCOS*

Prawns, Prince Edward Mussels, Clams, Calamari

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Pork Lomo, 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

Luxardo Cherries

9

CREPAS SALGUERO

Dulce De Leche, Hazelnuts

8

EXECUTIVE SOUS CHEF MAXIMINO RIVERA | SOUS CHEF ISAIAS RUIZ

*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

2020 NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	6oz	34
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanja, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6	12	48
2020 Rezabal, Rose, Getariako Txakolina, Spain	<i>Hondarribi Beltza</i>	6.25	12.5	50

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	11	44
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2020 La Vinyeta, Mono 'Bongo' Negro	<i>Monastrell</i>	4.5	9	38
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	7.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 Vins de Pedra, Negro de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2011 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2019 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6	12	48
2017 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2016 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera, 375mL	<i>Manzanilla</i>	8	32
Equipo Navazos, 375mL	<i>Manzanilla en Rama</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Carlos VII, Alvear, 500ml	<i>Amontillado</i>	9.5	55
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

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 / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENAICHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

COCKTAILS

BLOODY MARY 11
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 9
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEES & 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 9
Greenall's Gin, Lime, Mint

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

ALEBRIJES 13
Mezcal, Byrrh Quinquina, Lemon, Aquafaba, Agave, Bee Pollen, Dragon Fruit

LAIRD'S WAY 14.5
Monkey Shoulder, Sfumato, Sweet Vermouth, Black Walnut Bitters

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

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin. 14

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower, Seasonal Fruit, Lemon, Pink Peppercorn

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

FLOWER
Fever Tree Elderflower, Lime, Cucumber

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9 30
Dark Rum, Guava Nectar

GUNS & ROSÉS glass
São João Brut Rosé, Lillet Rosé, Rime Vodka, 11.5
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Half Full, Bright Blonde Pale Ale - CT 3.5 7
Black Hog, Granola Brown Ale - CT 3.75 7.5
Jack's Abby, House Lager - MA 3.75 7.5
Troegs, Perpetual IPA - PA 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Peroni, Lager - Italy 7.5
Estrella Galicia, Lager - Spain 7.5
Narragansett Lager (16oz.) - RI 6
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
Von Trapp, Bohemian Pilsner - VT 7.5
Troegs, Dreamweaver Wheat - PA 6.5
Estrella Damm, Inedit - Spain 9.5
Two Roads, Honeyspot Road IPA - CT 6.5
Half Full, In Pursuit IPA - CT 8
Jack's Abby, Hoponius Union IPL - MA 7
Allagash, Tripel Reserve - MN 11
Kentucky Ale, Bourbon Barrel Ale - KY 10
Duclaw, Sweet Baby Jesus Porter - MD 7

CIDERS
Down East Cider, Winter Blend - MA 8.5
Isastegi, Basque, Segardo Naturala - Spain 28