

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.5 For one | 17.5 For three

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SORIA
United States
Smoky style chorizo

FUET
Cataluña
Mild, dry-cured pork sausage

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

CHORIZO PICANTE
Spain
Dry-cured pork sausage, smoky

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

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

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

COPPA
Italy
Cured, aged pork shoulder

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

ROMAO
Castilla-La Mancha
Raw sheep's milk cheese rubbed with rosemary

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

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

JAMÓN MANGALICA 12
Segovia
Cured Hungarian pig

BRESAOLA 10.5
Italy
Air dried cured and aged beef

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

Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Guindilla Peppers, Marinated Olives, Marcona Almonds

TAPAS

YOGURT & GRANOLA 8.5
Pepita Granola, Pears, Honey

OLIVE OIL PANCAKES 6.5
Maple Syrup

SLAB OF BACON 8.5
Honey, Oregano

JAMON SERRANO BENEDICT 7.5
Pan Con Tomato, Pimentón Hollandaise

SHRIMP & GRITS 10.5
Roasted Pepper, Shallots

MARINATED OLIVES 5
Citrus, Chili Flakes

BURRATA 8.5
Roasted Sweet Potato, Walnuts

WHIPPED SHEEP'S CHEESE 8.5
Honey, Pimentón

EGGPLANT CAPONATA 5
Sweet Peppers, Basil

SPINACH-CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

MEDITERRANEAN HUMMUS 7.5
Pita Bread, Salsa Verde

GRILLED BROCCOLINI 8.5
Spiced Harissa Piquillo

OKRA 8
Aleppo, Lemon

BLISTERED SHISHITOS 8
Lime, Sea Salt

POTATO TORTILLA 6
Chive Sour Cream

CRISPY CALAMARI 10.5
Spicy Aioli

GRILLED ADOBO CHICKEN 8
Aji Amarillo

GRILLED LAMB MERGUEZ SAUSAGE 10.5
Tzatziki

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem

FARRO SALAD 8.5
Butternut, Feta, Cranberry, Maple Vinaigrette

BABY KALE SALAD 7.5
Bosc Pears, Walnuts, Manchego, Grain Mustard Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.5
Mixta Salad, Charred Lemon

half / full / double

PAELLA VERDURAS 16 / 32 / 64
Red Bell Pepper, Broccolini, Okra, Aioli Verde

PAELLA MARISCOS 24.5 / 49 / 98
Prawns, Mussels, Clams, Calamari

PAELLA SALVAJE 24.5 / 49 / 98
Fingerling Potatoes, Merguez, Chorizo, Chicken

PARILLADA BARCELONA* 27 / 54 / 108
Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN 6.5

OLIVE OIL CAKE 8
Sea Salt

BASQUE BURNT CHEESECAKE 8
Apple Compote

WARM CHOCOLATE CAKE 8
Coffee Anglaise, Almonds

SOUS CHEFS DINA SANCHEZ & TYLER WALLACE

*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>	4.25	8.5	34
2017 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	12	48

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
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4	8 (L)	45
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
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5	10	40
2019 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2020 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
2020 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
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 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

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.75	10.5	46
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
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
2018 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
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache 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	48
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	69
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	72
Toro Albala, 1994, 375mL	<i>Pedro Ximénez</i>	14	56
Solera 1927, Alvear, 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)

GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 16.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 15
High. Acid. Wines.

COCKTAILS



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

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

SUMMER STREET SLING 9.5
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 9.5
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

GINTONICS

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

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 9 30
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12 48
Etion Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Creature Comforts, Tropicália IPA - GA 4.25 8.5
Eventide Brewing, Kölsch - GA 3.75 7.5
Southbound, Scattered Sun 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 (16oz) - GA 6.5
Monday Night Brewing, Slap Fight IPA-GA 7.5
Eventide, The A 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

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