

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 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

**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

**BURRATA** 8.5  
Yellow Squash, Zucchini

**MARINATED OLIVES** 5  
Citrus, Chili Flakes

**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

**GRILLED BUTTERNUT SQUASH** 8  
Honey Balsamic Reduction, Pepitas

**BLISTERED SHISHITOS** 8  
Lime, Sea Salt

**CHAMPIÑONES A LA PLANCHA** 8.5  
Garlic, Scallions

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**POTATO TORTILLA** 6  
Chive Sour Cream

**CRISPY CALAMARI** 10.5  
Spicy Aioli

**STEAMED MUSSELS** 11  
White Wine, Sofrito

**GAMBAS AL AJILLO** 9.5  
Guindilla Pepper, Olive Oil, Garlic

**GRILLED PULPO** 11  
Red Pepper Gremolata

**GRILLED ADOBO CHICKEN** 8  
Aji Amarillo

**GRILLED LAMB MERGUEZ SAUSAGE** 10.5  
Tzatziki

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

**GRILLED HANGER STEAK** 11.5  
Truffle Vinaigrette

**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

**CREPAS WITH SEASONAL FRUIT** 7.5  
Citrus Cream, Bosc Pears, Walnuts

**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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	5.5	11	44
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4	8 (L)	45
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	4.75	9.5	38
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.5	11	44
2019 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	5	10	40
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	4.75	9.5	38
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	6	12	48
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
		5.25	10.5	42

## ROSÉ

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2019 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
		6.5	13	52

## RED

2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	3oz	6oz	bottle
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	4.25	8.5	34
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5.5	11	44
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5	10	40
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	6.5	13	52
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	5.75	10.5	46
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Vara y Pulgar, Cadíz, Spain	<i>Tempranillo</i>	4.5	9	36
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Tintilla</i>	6.5	13	52
2019 Earth First, Organic Crianza, Mendoza, Argentina	<i>Touriga National Blend</i>	6.5	13	52
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	3.5	7	28
2018 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	5.75	11.5	46
2017 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Polkura, Colchagua, Chile	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Casas del Bosque, Casablanca, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Syrah</i>	6.5	13	52
	<i>Pinot Noir</i>	6.75	13.5	54
	<i>Grenache 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
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	6	48
Península, Lustau, 750mL	<i>Palo Cortado</i>	11.5	69
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, 1994, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2015, 375mL	<i>Pedro Ximénez</i>	14	56
			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

**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 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

**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