

# 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

**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

**BURRATA** 10.5  
Roasted Sweet Potato, Walnuts

**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

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

**BLISTERED SHISHITOS** 8  
Lime, Sea Salt

**POTATO TORTILLA** 6  
Chive Sour Cream

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

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

**BOQUERONES** 6  
Garlic, Parsley

**CRISPY CALAMARI** 10.5  
Spicy Aioli

**TROUT A LA PLANCHA** 13.5  
Salsa Verde

**STEAMED MUSSELS** 11  
White Wine, Sofrito

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

**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

**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  
 2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain  
 2019 Caves São João, Brut Rosé, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.25	8.5	34
<i>Xarel-lo Blend</i>	6	12	48
<i>Baga Blend</i>	6	12	48

## WHITE

2019 Mila, Rías Baixas, Spain  
 2020 Rezabal, Getariako Txakolina, Spain  
 2020 Menade, Rueda, Spain  
 2020 Azul y Garanza, Navarra, Spain  
 2019 Pinord, Diorama, Penedès, Spain  
 2020 Avinyó, Petillant, Penedès, Spain  
 2018 La Vineyta, 'Pipa', Emporda, Spain  
 2019 Celler del Roure, Cullerot, Valencia, Spain  
 2020 Asnella, Vinho Verde, Portugal  
 2019 Capítulo 7, Mendoza, Argentina  
 2020 Aylin, San Antonio, Chile  
 2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay  
 2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay  
 2017 Marcel Couturier, Mâcon-Loché, France  
 2018 Iniceri, 'Abisso,' Sicily, Italy  
 2020 Leitz, Feinherb, Rheingau, Germany

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Verdejo</i>	5.5	11	44
<i>Viura</i>	4	8 (L)	45
<i>Xarel-lo</i>	4.75	9.5	38
<i>Muscat Blend</i>	5.5	11	44
<i>Malvasia</i>	5	10	40
<i>Malvasia Blend</i>	5.75	11.5	46
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Chardonnay</i>	5	10	40
<i>Petit Manseng Blend</i>	6	12	48
<i>Chardonnay</i>	7.25	14.5	58
<i>Catarratto</i>	5.5	11	44
<i>Riesling</i>	5.25	10.5	42

## ROSÉ

2020 Liquid Geography, Bierzo, Spain  
 2019 Familia Schroeder, Saurus, Patagonia, Argentina  
 2020 Lafage, 'Miraflores', Roussillon, France

	3oz	6oz	bottle
<i>Mencía</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Mourvedre Blend</i>	6.5	13	52

## RED

2014 Nucerro, Reserva, Rioja, Spain  
 2018 Bardos, Romántica, Ribera del Duero, Spain  
 2020 Le Naturel, Navarra, Spain  
 2018 La Fanfarria, Asturias, Spain  
 2018 César Marquez Pérez, Parajes, Bierzo, Spain  
 2019 Vins de Pedra, Negre de Folls, Conca de Barberá  
 2018 Primitivo Quiles, Cono 4, Alicante, Spain  
 2018 Vara y Pulgar, Cadíz, Spain  
 2015 Fontes Cunha, 'Mondeco,' Dão, Portugal  
 2019 Earth First, Organic Crianza, Mendoza, Argentina  
 2018 Belinda, Mendoza, Argentina - served chilled  
 2019 Quieto, Gran Corte, Mendoza, Argentina  
 2017 Peñalolen, Maipo, Chile  
 2015 Alto de la Ballena, Maldonado, Uruguay  
 2017 Polkura, Colchagua, Chile  
 2019 Casas del Bosque, Casablanca, Chile  
 2019 Domaine Vallot, Côtes-du-Rhône, France

	3oz	6oz	bottle
<i>Tempranillo</i>	6	12	48
<i>Tempranillo</i>	5.5	11	44
<i>Garnacha</i>	5	10	40
<i>Mencía, Albarín Negro</i>	6.5	13	52
<i>Mencía</i>	6.75	13.5	54
<i>Trepát Blend</i>	5.75	10.5	46
<i>Monastrell</i>	4.25	8.5	34
<i>Tintilla</i>	6.5	13	52
<i>Touriga National Blend</i>	3.5	7	28
<i>Malbec</i>	5.75	11.5	46
<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
<i>Cabernet Sauvignon</i>	6	12	48
<i>Cabernet Franc Blend</i>	5.25	10.5	42
<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  
 Tradicion, Bodegas Tradicion, 750mL  
 La Cigarrera, 375mL  
 Los Arcos, Lustau, 750mL  
 Carlos VII, Alvear, 375mL  
 Península, Lustau, 750mL  
 15 Años, El Maestro Sierra, 375mL  
 Marques de Poley, Toro Albala, 500mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Fino</i>	9.5	76
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	69
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	9	36
<i>Oloroso</i>	9.5	57

## SWEET

East India Solera, Lustau, 750mL  
 Nectar, Gonzalez Byass, 375mL  
 Toro Albala, 1994, 375mL  
 Solera 1927, Alvear, 375mL  
 Añada, Alvear, 2015, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	72
<i>Pedro Ximénez</i>	14	56
<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)

**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

**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

**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