

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

COPPA

Italy
Cured, aged pork shoulder

CHORIZO PICANTE

Spain
Dry-cured pork sausage, smoky

SORIA

United States
Smoky style chorizo

FUET

Cataluña
Mild, dry-cured pork sausage

6-MONTH MANCHEGO

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

IDIAZÁBAL

Navarra
Smoked raw sheep's milk, nutty & robust

VALDEÓN

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

FRESH MAHÓN

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

ROMAO

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

SAN SIMÓN

Galicia
Smoked cow's milk cheese, creamy & buttery

CAÑA DE OVEJA

Murcia
Soft-ripened sheep's milk, tangy

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

BRESAOLA

Italy
Air dried cured and aged beef

APERITIVO BOARD

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

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

12

10.5

22

TAPAS

BURRATA

Squash, Zucchini

8.5

POTATO TORTILLA

Chive Sour Cream

6

SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

BOQUERONES

Parsley, Olive Oil

6

MARINATED OLIVES

Citrus, Chili Flakes

5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5

STEAMED MUSSELS

White Wine, Sofrito

11

LOCAL HEIRLOOM TOMATOES

Arnett Farms, Red Onion, Sherry Vinaigrette, Basil

8.5

GRILLED PULPO

Red Pepper Gremolata

11

MEDITERRANEAN HUMMUS

Pita Bread, Salsa Verde

7.5

GRILLED ADOBO CHICKEN

Aji Amarillo

8

GRILLED SUMMER SQUASH

Arugula Pesto, Pepitas

7.5

GRILLED LAMB MERGUEZ SAUSAGE

Tzatziki

10.5

GRILLED ASPARAGUS

Spiced Harissa Piquillo

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

OKRA

Aleppo, Lemon

8

GRILLED HANGER STEAK

Truffle Vinaigrette

11.5

BLISTERED SHISHITOS

Lime, Sea Salt

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

ROASTED SUMMER CORN

Jalapeño, Idiazabal

7.5

ALBONDIGAS

Spiced Meatballs in Ham-Tomato Sauce

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem

8

WATERMELON SALAD

Cucumber, Lime, Red Onions, Feta

7

ARUGULA SALAD

Apples, Valdeón, Cranberry, Walnuts

7

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

WHOLE ROASTED BRANZINO

Mixta Salad, Charred Lemon

25.5

PAELLA VERDURAS

Carrots, Asparagus, Okra, Aioli Verde

half / full / double
16 / 32 / 64

PAELLA MARISCOS

Prawns, Mussels

24.5 / 49 / 98

PAELLA SALVAJE

Fingerling Potatoes, Sausage, Chorizo, Chicken

24.5 / 49 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage

27 / 54 / 108

DESSERTS

FLAN CATALÁN

6.5

OLIVE OIL CAKE

Sea Salt

8

BASQUE BURNT CHEESECAKE

Berry Compote

8

WARM CHOCOLATE CAKE

Coffee Anglaise, Almonds

8

EXECUTIVE CHEF ADAM ESSER | 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
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2018 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	4.5	9	36
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2018 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2019 Aylin, San Antonio, Chile	<i>Pedro Ximénez</i>	4.75	9.5	38
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Petit Manseng Blend</i>	6	12	48
2017 Marcel Couturier, Mâcon-Loché, France	<i>Melon de Bourgogne</i>	6.5	13	52
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	5.5	11	44
	<i>Riesling</i>	5.25	10.5	42

ROSÉ

2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
		4.5	9	36

RED

2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	6	12	48
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	5.5	11	44
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Garnacha</i>	5	10	40
2018 La Fanfarria, Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Trepát Blend</i>	5.75	10.5	46
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Los Conejos Malditos, Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50
2016 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Vara y Pulgar, Cadiz, Spain	<i>Bobal</i>	6.75	13.5	54
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>	3.5	7	28
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2017 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2016 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2019 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2019 Domaine Vallot, Côtes-du-Rhône, France	<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>Oloroso</i>	9	72
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9	36
		9.5	57

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1994, 375mL	<i>Pedro Ximénez</i>	9	72
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)

BIO-CURIOUS Diorama / Abisso / La Casilla 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENAche (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

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

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry
*Smoked and Stirred Tableside

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's 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 12/glass 48/Carafe
São João Brut Rosé, Lillet Rosé,
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
Wild Heaven, Emergency Drinking Beer - GA 7.5
Yuengling, Light - PA 6
Pabst Blue Ribbon (16oz.) - IL 6
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
Pomarina Brut Sidra (750mL) - Spain 42