

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Castilla y León, ES
15-20 Month Cured Ham. Tender, Salty, Sweet

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

DÉLICE DE BOURGOGNE

France
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

IDIÁZABAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

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

TAPAS

GOAT CHEESE TERRINE

Figs, Serrano, Cranberry-Pear Purée, Toasted Bread 13.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera 5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil 5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

MEDITERRANEAN HUMMUS

Green Olives, Lavash 9

PICKLED BEETS

Goat Cheese, Chives, Pistachios 7.5

BROCCOLI RABE

Garlic Shallot Vinaigrette, Cherry Peppers 8.5

BRUSSELS SPROUTS

Fresno Pepper Vinaigrette 10.5

ROASTED BABY CARROTS

Chili Honey, Lime Crème Fraîche 7

POTATO TORTILLA

Chive Sour Cream 7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

PIQUILLO ASADO

Smoked Piquillos, Manchego Polenta, Crispy Shallots 8.5

MUSHROOM CROQUETAS

Truffle Aioli 8

SOUFFLE DE CALABAZA

Butternut Squash, Alisios 9.5

CHAMPIÑONES

Scallion Confit, Sherry 11

BLISTERED SHISHITOS

Maldon Sea Salt, Lime 8

TROUT A LA PLANCHA

Salsa Verde 12.5

MUSSELS

House-Made Chorizo, White Wine 13

CRISPY CALAMARI

Piquillo Peppers, Shishitos, Smoked Pepper Aioli 11.5

PULPO

Spicy Couscous, Lemon Vinaigrette 16.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic 9.5

PINTXOS MORUNOS

Chicken Thigh, Aji Amarillo 8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

TRUFFLED BIKINI

Serrano, Drunken Goat 9

CHORIZO W/SWEET & SOUR FIGS

Balsamic Reduction 9

BACON-WRAPPED DATES

Valdeón Mousse 8

SPICED BEEF EMPANADAS

Red Pepper Sauce 8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

PORK BELLY

Mojo Picon 10.5

SHORT RIB

Truffle Chimichurri, Fennel Purée 18.5

LOMO DE CORDERO

Lamb Loin, Celery Root Purée, Red Pepper Infusion 17

CONEJO ESTOFADO

Braised Rabbit, Sweet Potatoes, Lemon Thyme Jus 14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

CALABAZA DE BELLOTA

Acorn Squash, Spicy Pepitas, Pomegranate, Valdeón Cranberries, Arugula, Pear, Cider Vinaigrette 9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

WHOLE ROASTED BRANZINO*

Arugula Salad, Crispy Potatoes 25.5

WAGYU STEAK*

Almond Romesco 42.5

PAELLA VERDURAS

Green Cabbage, Butternut Squash, Brussels Sprouts Spanish Onions, Green Garlic Aioli **half / full / double**
18 / 36 / 64

PAELLA SALVAJE*

Pork Loin, Sausage, Roasted Chicken, Chickpeas 28 / 56 / 98

PAELLA MARISCOS*

Prawns, Mussels, Calamari, Clams 28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho 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

Maraschino Cherries 9

CREPAS

Dulce De Leche, Chocolate Sauce, Hazelnuts 8

EXECUTIVE 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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	6	12	48
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.75	9.5	38
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	4.5	9	36
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	5.75	11.5	46
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2019 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40
2021 Aylin, San Antonio, Chile	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5	10	40
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Petit Manseng Blend</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	6	12	48
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Riesling</i>	5.5	11	44
	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6.5	13	52
		5	10	40

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.5	13	52
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4	8	32
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 La Fanfarria, Asturias, Spain	<i>Mencia</i>	6.75	13.5	54
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepát Blend</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Monastrell</i>	4.5	9	36
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Bobal</i>	5.25	10.5	42
2020 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2019 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Syrah</i>	6.5	13	52
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet 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	72
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII, Alvear, 500ml	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Palo Cortado</i>	9.5	55
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	7.5	60
		11.5	46

SWEET

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

GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L'Argatá 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L' Alpage / Belinda 14.5
High. Acid. Wines.



COCKTAILS

BEEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado,
Lemon, Agave, Nutmeg

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Egg White, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5
Hayman's London Dry Gin.

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

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 9.5 34
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

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

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 6
Estrella Galicia, Lager - Spain 8
Narragansett Lager (16oz.) - RI 6
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
VonTrapp, Bohemian Pilsner - VT 8
Troegs, Dreamweaver Wheat - PA 6.5
Estrella Damm, Inedit - Spain 9.5
Hitachino, Nest White - Japan 13
Two Roads, Honeyspot Road IPA - CT 7
Half Full, In Pursuit IPA - CT 8
Jack's Abby, Hoponius Union IPL - MA 7
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - MN 10.5
Kentucky Ale, Bourbon Barrel Ale - KY 10
Duclaw, Sweet Baby Jesus Porter - MD 7

CIDERS
Down East Cider, Original Blend Cider - MA 9.5
Down East Cider, Seasonal Cider - MA 9.5
Isastegi, Basque, Segardo Naturala - Spain 28