

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

SOBRASADA Majorca Soft, spreadable chorizo	PROSCIUTTO SPECK Northern Italy Smoked, Dry cured	DRUNKEN GOAT Murcia Semi-soft goat's milk cheese soaked in red wine	MANGALICA 14 Segovia Cured Hungarian Pig
CHORIZO PICANTE La Rioja Dry-cured sausage, smoky and spicy	FRESH MAHÓN Menorca Raw cow's milk, salty & buttery	CAÑA DE CABRA Murcia Soft-ripened goat's milk, creamy & mild	APERITIVO BOARD 22 An assortment of Spanish aperitivo snacks to pair with your anytime drinks
JAMÓN SERRANO Segovia Dry-cured Spanish ham	SAN SIMÓN Galicia Cow's milk, semi soft and smoky	CABRA ROMERO Murcia Goat's milk cheese coated with rosemary	<i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Mahón, Roasted Almonds</i>
SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage With peppercorns	TETILLA Galicia Mild, buttery cow's milk cheese, soft & Creamy	IDIAZÁBAL Navarra Smoked raw sheep's milk, nutty & robust	
FUET Catalonia dry-cured pork sausage	DÉLICE DE BOURGOGNE France Triple cream cow's milk cheese, rich & buttery	6-MONTH MANCHEGO La Mancha Firm, cured sheep's milk, sharp & piquant	

TAPAS

GOAT CHEESE TERRINE 13.5 Turkish Fig, Serrano, Rhubarb Glaze, Toasted Bread	RICOTTA BUÑUELOS 9.5 Lemon Aioli, Shaved Manchego
MEDITERRANEAN HUMMUS 7.5 Olive Verde, Lavash	CRISPY CALAMARI 11.5 Smoked Pepper Aioli
PICKLED BEET 7.5 Goat Cheese, Chive, Pistachios	SCALLOPS 18.5 Caper Raisin Vinaigrette
ROASTED CAULIFLOWER CANARIAS 8.5 Mojo Picon	MUSSELS 12.5 House Made Chorizo, Vino Blanco
ROASTED CARROTS 7 Chili Honey, Citrus Yogurt	TROUT LA PLANCHA 12.5 Salsa Verde
EGGPLANT CAPONATA 5.5 Sweet Peppers, Eggplant, Basil	PAN CON BOQUERONES 9 Caramelized Onions, Sherry, Parsley
SPICY CORN ON THE COB 8 Harissa, Cumin, Smoking Goat cheese	BACALAO RELLENO 11.5 Vizcaina
POTATO TORTILLA 6 Chive Sour Cream	GAMBAS AL AJILLO 9.5 Guindilla Pepper, Olive Oil, Garlic
SPINACH & CHICKPEA CAZUELA 8 Cumin, Roasted Onions, Lemon	JAMÓN & MANCHEGO CROQUETAS 6.5 Garlic Aioli
MUSHROOM CROQUETAS 8 Truffle Aioli	TRUFFLED BIKINI 9.5 Serrano, Drunken Goat
PATATAS BRAVAS 7.5 Salsa Brava, Garlic Aioli	CHORIZO W/SWEET & SOUR FIGS 9 Balsamic Reduction
CHARRED SNAP PEAS 8.5 Charred Lemon, Ricotta Salata, Chili Oil	BACON-WRAPPED DATES 8 Valdeón Mousse
GRILLED ASPARAGUS 8.5 Almond Picada	SPICED BEEF EMPANADAS 7 Red Pepper Salsa
CHAMPIÑONES 8.5 Scallion Confitado, Sherry Wine	ALBONDIGAS 8.5 Spiced Meatballs in Jamon-Tomato Sauce
BRAISED CHARRED CABBAGE 8.5 Roasted Pistachio, White Glaze Balsamic, Golden Raisins	PORK BELLY CANSALADA 9 Spicy Peach Vinaigrette
ZUCHINNI BLOSSOMS 11.5 Artichoke Ricotta, Tomato Putanesca	SHORT RIBS 18.5 Fennel Purée, Truffle Vinaigrette
GNOCCHI 12.5 Almond Romesco, Shaved Idiazábal Cheese	

SALADS

ENSALADA MIXTA 8 Olives, Onions, Tomatoes, Rolling Hill Gem
ARTICHOKE & QUINOA 9.5 Baby Arugula, Oranges, Sunflower Seed, Tahini
HEIRLOOM TOMATO 10 Basil Oil, Watermelon, Balsamic Glaze
SUMMER BEANS 11.5 3 Beans, Pesto, Boquerone Beignet, Black Olives
CHICKEN PIMIENTOS 23 Potatoes, Lemon
WHOLE ROASTED BRANZINO* 25.5 Arugula Salad, Crispy Potatoes

LARGE PLATES

PAELLA VERDURAS half / full / double 18 / 36 / 64 Wax Beans, Snap Peas, Cauliflower, English Peas, Corn, Spanish Onions, Green Garlic Aioli
PAELLA SALVAJE* 28 / 56 / 98 Pork Lomo, Sausage, Roasted Chicken, Chickpeas
PAELLA MARISCOS* 28 / 56 / 98 Prawns, Prince Edward Mussels, Calamari
PARILLADA BARCELONA* 31 / 62 / 108 NY Strip Steak, Chicken, Pork Lomo, Sausage

DESSERTS

FLAN CATALÁN 7
OLIVE OIL CAKE 9 Sea Salt
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
BASQUE BURNT CHEESECAKE 9 Poached Peaches
CREPES SALGUERO 8 Dulce De Leche, Hazelnuts

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 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
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>Palomino</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>	5.25	10.5	42
	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</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	12	48
		5	10	40

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
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>Garnacha</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>Mencía</i>	6.75	13.5	54
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2019 Sotabosc, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2012 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	7	14	56
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepato Blend</i>	4.75	9.5	38
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50
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
2018 Peñalolen, Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2017 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2019 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
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>	6.75	13.5	54
	<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)

GRENAACHE (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

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

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

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

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

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES 13
Mezcal, Byrrh Quinquina, Lemon, Aquafaba, Agave

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, Sfumato Rhubarb Amaro, Dolin Rouge
Vermouth, Orange, Walnut Bitters

GINTONICS

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

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Dried Strawberries, Lemon, Pink Peppercorn

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
Spanish Wine, Elderflower, Citrus Infused 9 30
Dark Rum, Peach Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka, 11.5 46
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 5
Narragansett Lager (16oz.) - RI 6
Estrella Damm, Daura Gluten-Free Lager - Spain 7.5
Von Trapp, Bohemian Pilsner - VT 7.5
Troegs, Dreamweaver Wheat - PA 6.5
Estrella Damm, Inedit - Spain 9.5
Hitachino, Nest White - Japan 13
Two Roads, Honeyspot Road IPA - CT 6.5
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, Seasonal Pineapple Cider - MA 8.5
Isastegi, Basque, Segardo Naturala - Spain 28