

barcelona

CHARCUTERIE & CHEESE

6.5 For one | 17.5 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

SAN SIMON
Galicia
Smoked cow's milk cheese, creamy & buttery

FUET
Cataluña
Mild, dry-cured pork sausage

6-MONTH MANCHEGO
La Mancha
Firm, cured sheep's milk, sharp & piquant

IDIAZABAL
Navarra
Smoked raw sheep's milk, nutty & robust

DRUNKEN GOAT
Murcia
Semi-soft goat's milk soaked in red wine

CAÑA DE OVEJA
Murcia
Soft-ripened sheep's milk, tangy

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

IBORES
Extremadura
Raw goat's milk, Pimentón rubbed, fruity and nutty

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

JAMÓN MANGALICA 12.00
Segovia
Cured Hungarian pig

BRESAOLA 10.50
Italy
Air dried cured and aged beef

APERITIVO BOARD 22.00
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

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

TAPAS

WHIPPED SHEEP'S CHEESE 8.5
Honey, Pimentón

MARINATED OLIVES 5
Citrus, Chili Flake

BURATTA 8.5
Squash, Zucchini

EGGPLANT CAPONATA 5
Sweet Peppers, Basil

SPINACH AND CHICKPEAS 8
Garlic, Lemon, Cumin

MEDITERRANEAN HUMMUS 7.5
Pita Bread, Salsa Verde

GRILLED SUMMER SQUASH 7.5
Arugula Pesto, Pepitas

GRILLED ASPARAGUS 8.5
Spiced Harissa Piquillo

CHILLED GREEN BEANS 7
Honey-Basil Vinaigrette, Pickled Onions

OKRA 8
Aleppo, Lemon

BLISTERED SHISHITOS 8
Lime, Sea Salt

ROASTED SUMMER CORN 7.5
Jalapeño, Idiazabal

CHAMPIÑONES A LA PLANCHA 8.5
Garlic, Scallions

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 6
Chive Sour Cream

BOQUERONES 6
Parsley, Olive Oil

TROUT A LA PLANCHA 13.5
Salsa Verde

CRISPY CALAMARI 10.5
Spicy Aioli

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

GRILLED PULPO 11
Red Pepper Gremolata

STEAMED MUSSELS 11
White Wine, Sofrito

SEARED SCALLOPS 13.5
Tomato Emulsion

GRILLED ADOBO CHICKEN 8
Aji Amarillo

GRILLED LAMB MERGUEZ SAUSAGE 10.5
Tzatziki

GRILLED SIRLOIN 12.00
Grassfed Beef, Chermoula

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 Ham-Tomato Sauce

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem

ARUGULA SALAD 7
Apples, Valdeón, Cranberry, Walnuts

WATERMELON SALAD 7
Cucumber, Lime, Red Onions, Feta

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 25.5
Mixed Green Salad, Charred Lemon

PAELLA VERDURAS half / full / double 16 / 32 / 64
Carrots, Asparagus, Snap Peas, Aioli Verde

PAELLA MARISCOS 24.5 / 49 / 98
Prawns, Mussels, 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
Strawberries, Pistachios

OLIVE OIL CAKE 8
Sea Salt

BASQUE BURNT CHEESECAKE 8
Blueberry Compote

WARM CHOCOLATE CAKE 8
Coffee Anglaise, Almonds

EXECUTIVE CHEF JULIO CASTILLO | SOUS CHEF DINA SANCHEZ

*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

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

WHITE

		3oz	6oz	bottle
2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 Azul y Garanza , Navarra, Spain	<i>Viura</i>	4	8 (L)	45
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2018 La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	5	10	40
2019 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2019 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2019 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2018 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Château-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52
2017 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2019 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, ‘Miraflores’ , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	5.75	10.5	46
2019 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2017 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2019 Earth First, Organic Crianza , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2016 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11.5	69
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1994, 375mL	<i>Pedro Ximénez</i>	14	56

WINE FLIGHTS

3 Tastes / 3oz Pours

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)

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

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

EL MESTIZO 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 14
Hayman’s London Dry Gin and prepared tableside.

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

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Etion Vodka,
Peach Nectar, Lemon, Grapefruit Bitters 12 48

BEER

DRAFT 7oz 14oz
Creature Comforts, Tropicália IPA - GA 4.25 8.5
Eventide Brewing, Kölsch - 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 (16oz.) - 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