

# 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, Jamon 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

**BURRATA** 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

**FRIED DUCK HEARTS** 8.50  
Foie Gras Mousse, Pimentón

**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

**PAELLA VERDURAS** **half / full / double**  
Carrots, Asparagus, Okra, Aioli Verde 16 / 32 / 64

**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 ADAM ESSER | 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

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

## WHITE

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

## ROSÉ

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

## RED

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

# SHERRY

## DRY

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

## SWEET

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

# WINE FLIGHTS

3 Tastes / 3oz Pours

**APERITIVOS** BarCava / La Cigarera / 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

**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  
Hayman's London Dry Gin and prepared tableside. 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

**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