

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO Castilla y León, ES 15-20 Month Cured Ham. Tender, Salty, Sweet	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	LOMO IBÉRICO DE BELLOTA 12 Castilla y Leon, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Manchego, Roasted Almonds</i>
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DÉLICE DE BOURGOGNE France Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty		

TAPAS

GOAT CHEESE TERRINE 13.5 Fig, Serrano, Cranberry-Pear Purée, Toasted Bread	DIVER SCALLOPS 20 Caramelized Endives, Lemon Meyer Vinaigrette, Caviar
HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	MUSSELS 13 House-Made Chorizo, White Wine
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	CRISPY CALAMARI 11.5 Piquillo Peppers, Shishitos, Smoked Pepper Aioli
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	PULPO 16.5 Spicy Couscous, Lemon Vinaigrette
PICKLED BEETS 7.5 Goat Cheese, Chives, Pistachios	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic
BROCCOLI RABE 8.5 Garlic Shallot Vinaigrette, Cherry Peppers	PAN Y BOQUERONES 9 Caramelized Onions, Cure Black Olives, Thyme, White Anchovies
BRUSSELS SPROUTS 10.5 Fresno Pepper Vinaigrette, Crispy Serrano	LOMO DE CORDERO 17 Lamb Loin, Celery Root Purée, Red Pepper Infusion
ROASTED BABY CARROTS 7 Chili Honey, Lime Crème Fraîche	PINTXOS MORUNOS 8.5 Chicken Thigh, Aji Amarillo
ROASTED CAULIFLOWER CANARIAS 9.5 Hazelnuts, Truffle, Manchego	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
PIQUILLO ASADO 8.5 Smoked Piquillos, Manchego Polenta, Crispy Shallots	TRUFFLED BIKINI 9 Serrano, Drunken Goat
MUSHROOM CROQUETAS 8 Truffle Aioli	CHORIZO W/SWEET & SOUR FIGS 9 Balsamic Reduction
SOUFFLE DE CALABAZA 9.5 Butternut Squash, Alisios	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
SHISHITO PEPPERS 8 Lemon, Maldon Sea Salt	ALBONDIGAS 9.5 Spiced Meatballs in Jamon-Tomato Sauce
CHAMPIÑONES 11 Scallion Confit, Sherry	PORK BELLY 10.5 Mojo Picon
MEDITERRANEAN HUMMUS 9 Green Olives, Lavash	SHORT RIB 18.5 Truffle Chimichurri, Fennel Purée
POTATO TORTILLA 7 Chive Sour Cream	WILD BOAR RAGU 18 Fresh Pappardelle Pasta, Shaved Idiazábal Cheese
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	LENGUA ESTOFADO 12 Braised Beef Tongue, Sherry Jus, Saffron Napa Cabbage
BOQUERONES 7 Marinated White Anchovies, Garlic, Parsley	LOMO DE VENADO 21 Pistachio Crust, Quince Purée
TROUT A LA PLANCHA 12.5 Salsa Verde	

SALADS

ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	CALABAZA DE BELLOTA 9.5 Acorn Squash, Spicy Pepitas, Pomegranate, Valdeón Cranberries, Arugula, Pears, Cider Vinaigrette
CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	WHOLE ROASTED BRANZINO* 25.5 Arugula Salad, Crispy Potatoes
NEW YORK STRIP 33 Grass Fed, Truffle Fries	

	half / full / double
PAELLA VERDURAS 18 / 36 / 64 Green Cabbage, Butternut Squash, Brussels Sprouts Spanish Onions, Green Garlic Aioli	
PAELLA SALVAJE* 28 / 56 / 98 Pork Loin, Sausage, Roasted Chicken, Chickpeas	
PAELLA MARISCOS* 28 / 56 / 98 Prawns, Mussels, Calamari	
PARILLADA BARCELONA* 31 / 62 / 108 Strip Steak, Chicken, Pork Loin, Gaucho Sausage	

DESSERTS

FLAN CATALÁN 7
OLIVE OIL CAKE 9 Sea Salt
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
BASQUE BURNT CHEESECAKE 9 Maraschino Cherries
CREPAS 8 Dulce De Leche, Chocolate Sauce, 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
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	6	12	48
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
2019 Marcel Couturier, Mâcon-Loché, France	<i>Petit Manseng Blend</i>	6	12	48
2020 Iniceri, ‘Abisso’, Sicily, Italy	<i>Chardonnay</i>	8	16	64
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>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>	6.5	13	52
		5	10	40

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2018 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	6	12	48
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	5	10	40
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>	6.5	13	52
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>Trepat Blend</i>	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
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>	6.5	13	52
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	40
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
Península, Lustau, 750mL	<i>Palo Cortado</i>	5	40
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	7.5	60
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	11.5	46
		8.5	51

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		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		
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / 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)	6
Lime, Salted Honey Syrup, Cardamom	
Sparkling Water, Torched Bay Leaf	
FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table 48	
SUMMER STREET SLING	12
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
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon, Aquafaba, 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,	
Stumato Rhubarb Amaro, Orange, Walnut Bitters	
GINTONICS	14.5
Inspired by the Biodynamic calendar, featuring	
Hayman’s London Dry Gin	
FRUIT	
Fever Tree Grapefruit, Fever Tree Elderflower,	
Strawberry, Lemon, Pink Peppercorns	
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	9.5 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	6.5
Estrella Galicia, Lager - Spain	8
Narragansett Lager (16oz.) - RI	6
Estrella Damm, Daura Gluten-Free Lager - Spain	7.5
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	8
CIDERS	
Down East Cider, Rotating Seasonal Cider - MA	9.5
Isastegi, Sagardo Natural Cider (750mL) - Spain	28