

MARKETPLACE

The Marketplace is a collection of pantry ingredients, books, wines, and homewares of the highest quality that are, in part, the story of Barcelona Wine Bar.



See these items in person at our in-house retail displays. Visit Barcelonawinebar.com and click "shop" for more information, including care instructions and details about each item.

PANTRY

Ortiz Tuna - Basque Country, Spain	8.00
La Dalia Sweet Pimentón (Smoked Paprika)	6.50
La Dalia Hot Pimentón (Smoked Paprika)	6.50
Rumi Paella Spice	12.00
Calasparra Paella Rice	9.00
Maldon Sea Salt	9.00
La Boella Olive Oil	18.00
Majuelo Sherry Vinegar de Jerez 750 ml	10.00
Majuelo Sidra (Cider) Vinegar 250 ml	10.00
Majuelo Sherry Vinegar Reserva 250 ml	10.00

BOOKS

"Grape Olive Pig" by Matt Goulding	35.00
"Aperitif" by Kate Hawkings	23.00
"Sherry" by Talia Baiocchi	25.00
"Basque Country" by Marti Buckley	35.00
"Wine Simple" by Aldo Sohm and Christine Muhlke	30.00

HOMEWARES

Porrón	25.00
Barcelona Wine Glass	9.00
Sherry Glass	6.00
Rocks Glass	4.00
Ceramic Cazuela	5.00
Wine Corkscrew	6.50
Barcelona Tote Bag	16.00
Wooden Octopus Plate	20.00
Paella Pan - <i>Small</i>	25.00
Paella Pan - <i>Medium</i>	35.00

The following wooden offerings are hand carved by Ray Medeiros, JR.

Walnut Charcutería Board - <i>Small</i>	30.00
Walnut Charcutería Board - <i>Medium</i>	50.00
Walnut Charcutería Board - <i>Large</i>	65.00
Cherry Parrillada Board	70.00

PAELLA KIT

65.00

1 Paella Pan - Medium
1 Rumi Paella Spice
1 La Boella Olive Oil
1 Calasparra Paella Rice
1 Chicken & Chorizo Paella Recipe

BARCELONA BAR BOX

45.00

1 Porrón
2 Sherry Glasses
2 Rocks Glasses
1 Wine Corkscrew

BARCELONA TABLE BOX

120.00

2 Ceramic Cazuelas
2 Wooden Octopus Plates
1 Walnut Charcutería Board - Medium
1 La Boella Olive Oil
1 Majuelo Sherry Vinegar de Jerez 750mL
1 La Dalia Hot Pimentón (Smoked Paprika)

SPANISH DAY DRINKING

Explore Spain's favorite drinks to imbibe before the sun sets.

La Sueca, Sangria	21.00
El Bandarra, Vermut	32.00
Manzanilla, La Cigarrera, Jerez, Spain	16.00
NV BarCava, Brut, Penedès, Spain S	17.00

SOUTH AMERICA ROAD TRIP

A collection of off-the-beaten path wines made with beloved varietals, by our favorite champions of South American terroir.

2018 Pinot Noir Rosé, Familia Schroeder, Saurus, Patagonia, Argentina P	18.00
2019 Chardonnay, Bodegas Cerro Chapeu, Reserva, Cerro Chapeu, Uruguay W	18.00
2019 Malbec Blend, Del Mono, Tinto, Uco Valley, Argentina R	18.00
2018 Malbec, Earth First, Sustainable, Luján de Cuyo, Argentina R	17.00
2016 Cabernet Sauvignon, Peñalolen, Maipo Valley, Chile R	24.00
2015 Syrah, Polkura, Colchagua, Chile R	25.00



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Take-home wines are listed at half off their dine-in menu price.

OLÉ IMPORTS COASTAL WINES

Three of our favorite Atlantic coast wines from Wine & Spirits Magazine Importer of the Year, Ole & Obrigado Imports.

2018 Caves São João, Rosé, Bruto, Bairrada, Portugal S	25.00
2018 Arinto/Loureiro, Asnella, Vinho Verde, Portugal W	20.00
2016 Tintilla, Vara y Pulgar, Cadíz, Spain R	26.00

ICONIC REDS OF SPAIN

An exploration of Spain's most iconic red wine producing regions.

2014 Tempranillo Blend, Bodegas Olarra, Nucerro, Reserva, Rioja, Spain R	23.00
2016 Tempranillo, Bardos, Romántica, Ribera del Duero, Spain R	21.00
2017 Garnacha Blend, Celler Vall Llach, Embruiux, Priorat, Spain R	29.00
2017 Mencía, Descendientes de Jose Palacios, Petalos, Bierzo, Spain R	26.00

FOOD FRIENDS

The perfect assortment of bubbles, whites, rosé and light reds to pair with any tapas feast.

2018 Caves São João, Rosé, Bruto, Bairrada, Portugal S	25.00
2018 Hondarribi Zuri, Rezabal, Getariako Txakolina, Spain W	25.00
2019 Sauvignon Blanc, Aylin, San Antonio, Chile W	20.00
2019 Mencía, Liquid Geography, Bierzo, Spain P	19.00
2018 Pinot Noir, Casas del Bosque, Casablanca, Chile R	26.00
2018 Garnacha, Le Naturel, Navarra, Spain R	18.00

*R = red wines, W = white wines, S = sparkling wines, P = rosé