

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SPECK Alto Adige, IT Spice-rubbed Ham. Smoky, Lean
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty
VALDEÓN Castilla y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent
AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp
IBORES Extremadura, ES Semi-Firm, Raw Goat’s Milk, Aged 2 Months. Pimentón Rubbed
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity

CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged For 21 Days. Creamy, Mild
SMOKING GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón
TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8
CHORIZO IBÉRICO DE BELLOTA Andalucía, ES Aged 3 Months Sausage, Acorn Fed Pork. Pimentón	12
LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
<i>Jamón Serrano, Chorizo Picante, Manchego, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas</i>	

TAPAS

MUSHROOMS BENEDICT Hollandaise	8.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
SERRANO BENEDICT Hollandaise	8.5	POTATO TORTILLA Chive Sour Cream	7
TORRIJAS Honey Poached Pear	7.5	SALMON CRUDO Oranges, Aleppo Peppers	12.5
OLIVE OIL PANCAKES Maple Syrup	8	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
CHORIZO MIGAS Sunny Side Up Egg	9.5	SAUTÉED MUSSELS White Wine, Sofrito, Fresno Peppers	13
BRUNCH FIDEOS Chicken, Pork Belly, Egg, Garlic Aioli	16.5	SWORDFISH A LA PLANCHA Salsa Verde	17.5
MANGALICA ESTRELLADOS Hand-Cut Fries, Farm Egg, Garlic Aioli	11	BOQUERONES Garlic, Parsley	6
DOUBLE CUT BACON Pimentón, Maple Syrup	8.5	GRILLED PULPO Arroz Negro, Chervil Aioli	15.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	BACON-WRAPPED DATES Valdeón Mousse	8
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	8.5	TRUFFLED BIKINI Jamón Serrano, San Simón	9
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
FRIED BRUSSEL SPROUTS Pickled Red Onions, Pimentón	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
SWEET POTATO HUMMUS Za’atar, Pita Bread	9	DEL TERRUÑO FARM’S BEEF TARTARE* Capers, Serrano Peppers	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
MARINATED BEETS Whipped Ricotta, Pistachios	7
KALE AND BRUSSELS SPROUTS Golden Raisins, Goat Cheese, Mustard Vinaigrette	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
ROASTED WHOLE BRANZINO Broccolini, Potatoes	26.5
PAELLA VERDURAS Carrots, Brussels Sprouts, Broccolini, Chervil Aioli	half / full / double 18 / 36 / 64
PAELLA MARISCOS Prawns, Mussels, Calamari, Clams	28 / 56 / 98
PAELLA SALVAJE Chicken, Chorizo, Pork Belly, Chickpeas	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Poached Pears	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Pears, Pistachios, Sea Salt	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

EXECUTIVE CHEF ARTURO GONZALEZ

*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, Resrva, Brut Nature , Classic Penedes, 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

2021 Mila , Rias, Spain	<i>Albarino</i>	3oz	6oz	bottle
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2021 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Albillo</i>	5.25	10.5	42
2021 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2020 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2021 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Cataratto</i>	5.5	11	44
2020 Leitz , Feinherb, Rheingau, Germany	<i>Riesling</i>	5	10	40
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2021 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
2020 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
2021 La Maldita , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Garnacha</i>	4.25	8.5	34
2021 Le Naturel , Navarra, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	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
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2020 La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5.25	10.5	42
2018 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Monastrell</i>	4.25	8.5	34
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Garnacha, Pinuela</i>	5.5	11	44
2021 Earth First, Classic , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	4.25	8.5	34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2020 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.25	12.5	50
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	4.75	9.5	38
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<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
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	32
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	5	40
Península , Lustau, 750mL	<i>Palo Cortado</i>	12	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	6	48
Asuncion , Alvear, 375mL	<i>Oloroso</i>	10	40
		11	44

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

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 / Clos Lojen		15
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		15
High. Acid. Wines.		

COCKTAILS

BLOODY MARY Tito’s Vodka, Housemade Bloody Mary Mix	12.5
MIMOSA Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon	10.5

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf	6
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table	12
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SUMMER STREET SLING Chamomile Infused Tito’s Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	12
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SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	15
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman’s London Dry Gin.	14.5
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FRUIT Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorns	
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LEAF Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
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FLOWER Fever Tree Elderflower, Rosebud, Lime, Cucumber	
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ROOT Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime	
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CLASSIC BARCELONA GINTONIC Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
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SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9.5	34

GUNS & ROSÉS	glass	carafe
São João Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

BEER

DRAFT	7oz	14oz
Estrella Galicia, Lager – Spain	4.25	8.5
Lord Hobo, Angelica NE Wheat – MA	4	8
Notch, Session Pilsner – MA	3.75	7.5
Troegs, Perpetual IPA – PA	4	8

BOTTLES & CANS	
Jack’s Abby, House Lager (16oz.) - MA	9.5
Narragansett, Light (16oz.) – RI	5.5
Peroni, Lager – Italy	7.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Von Trapp, Bohemian Pilsner – VT	7
Avery, Island Rascal, Passion Fruit Witbier – CO	8.5
Founders, All Day IPA – MI	6.5
Jack’s Abby, Hoponius Union IPL – MA	7
Notch, Left of the Dial IPA – MA	7.5
Lagunitas, Maximus IPA – CA	8
Lord Hobo, Boom Sauce – MA	12.5
Allagash, Tripel Reserve – ME	10.5
Kentucky Ale, Bourbon Barrel Ale –KY	10
Left Hand, Milk Stout - CO	9.5

CIDERS	
Down East Cider, Blackberry – MA	9.5
Isastegi, Sagardo Natural Cider (750mL) – Spain	28

