

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
12-month 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

6-MONTH 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

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

CHORIZO IBÉRICO DE BELLOTA

Andalucía, ES
Aged 3 Months Sausage, Acorn Fed Pork. Pimentón

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

Jamón Serrano, Chorizo Picante, Idiazábal, Mahón, Pickled Vegetables, Olives, Almonds, Patatas Bravas

TAPAS

MUSHROOMS BENEDICT

Hollandaise

8.5

HOUSE MADE RICOTTA

Shaved Truffle, Grilled Bread

13.5

SERRANO BENEDICT

Hollandaise

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

TORRIJAS

Honey Poached Pear

7.5

POTATO TORTILLA

Chive Sour Cream

7

OLIVE OIL PANCAKES

Maple Syrup

8

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

CHORIZO MIGAS

Sunny Side Up Egg

9.5

SAUTÉED MUSSELS

White Wine, Sofrito, Fresno Pepper

13

BRUNCH FIDEOS

Chicken, Pork Belly, Egg, Garlic Aioli

16.5

SWORDFISH A LA PLANCHA

Salsa Verde

13.5

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 SHISHITOS

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

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

ROASTED WHOLE BRANZINO

Broccolini, Potatoes

26.5

PAELLA VERDURAS

Broccolini, Carrots, Brussels Sprouts, Chervil Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Prawns, Mussels, Calamari

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

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 AT Roca, Resrva, Brut Nature , Classic Penedes, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila , Rias, Spain	<i>Albarino</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondaribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5	10	40
2020 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 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 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
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
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 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

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Ganza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2021 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	5.25	10.5	42
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha, Pinuela</i>	5.5	11	44
2018 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
La Cigarrera , 375mL	<i>Manzanilla</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5	40
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	12	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	10	40
Asuncion , Alvear, 375mL	<i>Oloroso</i>	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 / Dry sherry / 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)

GRENA CHE (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



COCKTAILS

BLOODY MARY 12.5
Tito's Vodka, Housemade Bloody Mary Mix

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BEEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 12
Chamomile Infused Tito's Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

TYGRA 13
Cachaca, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumatato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin. 14.5

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 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
Clausthaler, Non-Alcoholic – Germany 6
Jack's Abby, House Lager (16oz.) - MA 9.5
Narragansett, Light (16oz.) – RI 5.5
Peroni, Lager – Italy 7.5
Von Trapp, Bohemian Pilsner – VT 7
Hitachino, Nest White – Japan 13
Avery, Island Rascal, Passion Fruit Witbier – CO 8.5
Founders, All Day IPA – MI 6.5
Jack's Abby, Hoponius Union IPL – MA 7
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, Pumpkin/Winter Blend – MA 9.5
Pomarina Brut Sidra (750mL) – Spain