

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### CABRA ROMERO

Murcia  
Goat's milk rubbed with rosemary

### SAN SIMÓN

Galicia  
Cow milk, semi soft and smoky

### VALDEÓN

Castilla-León  
Cow & goat's milk blue, tangy & spicy

### SOBRASADA

Majorca  
Spreadable pork sausage

### CHORIZO PICANTE

La Rioja  
Dry-cured sausage, smoky and spicy

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage  
& peppercorns

### FUET

Catalonia  
Mild, dry-cured sausage

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk soaked in red wine

### IDIAZÁBAL

Navarra  
Smoked raw sheep's milk, nutty & robust

### CAÑA DE CABRA

Murcia  
Soft-ripened goat's milk, buttery and tangy

### MANGALICA

Segovia  
Cured Hungarian Pig

12

### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

22

Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Manchego, Young Mahón, Roasted Almonds

## TAPAS

### MARINTATED OLIVES

Garlic, Citrus, Thyme

5

### WHIPPED SHEEPS CHEESE

Pistachios, Pimentón, Grilled Bread

8.5

### FALL RADISHES

Pimenton Butter

7.5

### MANCHEGO SOUFFLÉ

Piparrada, Lemon Zest

8.5

### BLISTERED SHISHITOS

Sorrel Vinaigrette

8

### CHAMPIÑONES

Scallion Confitado

8.5

### MEDITERRANEAN HUMMUS

Olive Verde, Lavash

7.5

### EGGPLANT BRULÉE

Torched Manchego, Truffle Honey

9

### CRISPY POLENTA

House-Cured Sobrasada

8

### STUFFED PIQUILLOS

Idiazabal, Crostini

7.5

### QUESO A LA PLANCHA

Quince Agridulce

8

### EGGPLANT CAPONATA

Sweet Peppers, Eggplant, Basil

5

### POTATO TORTILLA

Chive Sour Cream

6

### ROASTED CARROTS

Chili Honey, Citrus Yogurt

7

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

### SHAVED BRUSSEL SPROUTS

White Balsamic, Rosemary, Pistachio

8.5

### MUSHROOM CROQUETAS

Truffle Alioli

8

### PATATAS BRAVAS

Salsa Brava, Garlic Alioli

7.5

### HARICOT VERT

Truffle Vinaigrette, Sesame Seeds

7.5

### BROCCOLONI CANARIAS

Sweet Pepper Picon

8

### MUSSELS

House Made Chorizo, Vino Blanco

11.5

### PINTXO GILDA

White Anchovy, Queen Olive, Basque Pepper

8.5

### WILD TROUT

Salsa Verde

12.5

### CRISPY CALAMARI

Smoked Pepper Alioli

10.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### PULPO GALLEGO

Purple Fiesta Potatoes, Celery Heart

12.5

### BASQUE SAUSAGE

Stewed Garbanzo's, Sage

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Alioli

6.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### CHORIZO

Sweet & Sour Figs, Balsamic Reduction

8.5

### SPICED BEEF EMPANADAS

Red Pepper Salsa

7

### ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

8.5

### STEAK PAILLARD

Pepper Vinaigrette, Matchstick Potatoes

14.5

### SEARED MORCILLA

Harissa Vinaigrette

9.5

### PORK BELLY CANSALADA

Cherry Pepper Salsa

9

### BERKSHIRE PORK LOMO

Granny Smith Romesco

10.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Rolling Hill Gem

8

### PICKLED BEET

Goat Cheese, Chive, Marcona

7.5

### OTOÑO

Charred Radicchio, Pomegranate, Mahon, Pecan

8.5

### CHARRED APPLE

Smoked Goat Cheese, Chickory, Guindilla Crouton

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Peppers

21

### WHOLE ROASTED BRANZINO\*

Arugula Salad, Crispy Potatoes

25.5

### NEW YORK STRIP

French Fries, Chimichurri

26.5

### PAELLA VERDURAS

Mushrooms, Carrot, Haricot Vert, Spanish Onion, Green Garlic Alioli

half / full / double  
16 / 32 / 64

### PAELLA SALVAJE\*

Pork Lomo, Sausage, Roasted Chicken, Chickpeas

24.5 / 49 / 98

### PAELLA MARISCOS\*

Prawns, Prince Edward Mussels, Clams, Calamari

24.5 / 49 / 98

### PARILLADA BARCELONA\*

NY Strip Steak, Chicken, Pork Lomo, Sausage

27 / 54 / 108

## DESSERTS

### FLAN CATALÁN

6.5

### OLIVE OIL CAKE

Sea Salt

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Mulled Pears, Pistachios

7.5

## EXECUTIVE CHEF MISHA RYKLIN | 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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2016 <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>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
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
2019 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 <b>Azul y Garanza</b> , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</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>	6.25	12.5	50
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>	6	12	48
2016 <b>Wegeler</b> , Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

## ROSÉ

		3oz	6oz	bottle
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
2019 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6	12	48

## RED

		3oz	6oz	bottle
2014 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
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>	4.75	9.5	38
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4	8	32
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>	5.5	11	44
2017 <b>Joan d'Anguera, Altaroses</b> , Montsant, Spain	<i>Garnacha</i>	6.25	12.5	50
2011 <b>Laurona</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepát Blend</i>	4.75	9.5	38
2018 <b>La Vinyeta, Bea*</b> , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 <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
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
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 National Blend</i>	3.5	7	28
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2015 <b>Alto de la Ballena, Reserva</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	5	12	48
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8	32
<b>Equipo Navazos</b> , 375mL	<i>Manzanilla en Rama</i>	8	32
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillado</i>	11	66
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	5	40
<b>Carlos VII</b> , Alvear, 500ml	<i>Amontillado</i>	9.5	55
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
<b>VORS</b> , Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	13.5	54

# WINE FLIGHTS

3 Half Glasses		
<b>APERITIVOS</b> 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)		
<b>BIO-CURIOUS</b> Diorama / Abisso / Biográfico		16
Many of our wines use Biodynamic farming practices, here are three incredible examples		
<b>GRENACHE (ON THE ROCKS)</b> Le Naturel / Camino de Navaherreros / Domaine Vallot		15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		
<b>ACID TRIP</b> Asnella / Comte Leloup / Belinda		14.5
High. Acid. Wines.		

# COCKTAILS

<b>BEES &amp; BAYS</b> (NO ABV*)		5
Lime, Salted Honey Syrup, Cardamom		
Sparkling Water, Torched Bay Leaf		
<b>SUMMER STREET SLING</b>		9.5
Chamomile Infused Tito's Vodka		
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's		
<b>RICHMOND GIMLET</b>		9
Greenall's Gin, Lime, Mint		
<b>TYGRA</b>		13
Cachaça, Quevedo White Port, Ginger Beer,		
Lime, Angostura Bitters, Cucumber		
<b>DOS PENÍNSULAS</b>		10
Libélula Joven Tequila, Lustau Palo Cortado		
Lemon, Agave, Nutmeg		
<b>WHISKEY ROOT</b>		10
Four Roses Bourbon, Byrrh Quinquina		
Ginger, Basil, Lemon Juice		
<b>BOURBON SPICE RACK</b>		12
Redemption Rye, Cardamaro, Maple Syrup,		
Lemon, Cardamom & Lavender Bitters		
<b>SMOKED SHERRY MANHATTAN</b>		15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,		
Lustau Amontillado, Angostura, Luxardo Cherry		
<b>GINTONICS</b>		14
Inspired by the Biodynamic calendar, featuring		
Hayman's London Dry Gin and prepared tableside.		
<b>FRUIT</b>		
Fever Tree Grapefruit, Fever Tree Elderflower,		
Strawberry, Lemon, Pink Peppercorn		
<b>LEAF</b>		
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves		
<b>FLOWER</b>		
Fever Tree Elderflower, Rosebud, Lime, Cucumber		
<b>ROOT</b>		
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,		
Ginger, Lime		
<b>CLASSIC BARCELONA GINTONIC</b>		
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine		

# SANGRIA

<b>WHITE OR RED SANGRIA</b>	<b>glass</b>	<b>pitcher</b>
Rioja Wine, Elderflower, Citrus Infused	9	30
Dark Rum, Guava Nectar		
<b>GUNS &amp; ROSÉS</b>	<b>glass</b>	<b>carafe</b>
São João Brut Rosé, Lillet Rosé, Rime Vodka,	11.5	46
Peach Nectar, Lemon, Grapefruit Bitters		

# BEER

	7oz	14oz
<b>DRAFT</b>		
Half Full, Bright Blonde Pale Ale - CT	3.5	7
Black Hog, Granola Brown Ale - CT	3.75	7.5
Jack's Abby, House Lager - MA	3.75	7.5
Troegs, Perpetual IPA - PA	4.25	8.5

## BOTTLES & CANS

Clausthaler, Non-Alcoholic - Germany	5
Peroni, Lager - Italy	7.5
Estrella Galicia, Lager - Spain	7.5
Narragansett Lager (16oz.) - RI	6
Estrella Damm, Daura Gluten-Free Lager - Spain	7.5
Von Trapp, Bohemian Pilsner - VT	7.5
Troegs, Dreamweaver Wheat - PA	6.5
Estrella Damm, Inedit - Spain	9.5
Hitachino, Nest White - Japan	13
Two Roads, Honeyspot Road IPA - CT	6.5
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	11
Kentucky Ale, Bourbon Barrel Ale - KY	10
Duclaw, Sweet Baby Jesus Porter - MD	7
<b>CIDERS</b>	
Down East Cider, Pineapple Seasonal Cider - MA	8.5