

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

MANCHEGO SOUFFLÉ

Piparrada, Lemon Zest

8.5

DELICATA SQUASH BUÑUELOS

Marjoram Crema, Smoked Maple

8.5

CHAMPIÑONES

Scallion Confitado

8.5

BURRATA

Persimmon Mermelada, Pepitas

8.5

MEDITERRANEAN HUMMUS

Olive Verde, Lavash

7.5

EGGPLANT BRULÉE

Torched Manchego, Truffle Honey

9

CRISPY POLENTA

House-Cured Sobrasada

8

STUFFED PIQUILLOS

Idiazábal, 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

MUSHROOM CROQUETAS

Truffle Aioli

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

SHAVED BRUSSEL SPROUTS

White Balsamic, Rosemary, Pistachio

8.5

BOQUERONES

Parsley, Garlic, Olive Oil

6

PINTXO GILDA

White Anchovy, Queen Olive, Basque Pepper

8.5

WILD TROUT A LA PLANCHA

Salsa Verde

12.5

CRISPY CALAMARI

Smoked Pepper Aioli

10.5

MUSSELS

House Made Chorizo, Vino Blanco

11.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

BASQUE SAUSAGE

Stewed Garbanzos, Sage

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

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, Mahón, 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

PAELLA VERDURAS

Mushrooms, Carrot, Brussel Sprouts, Spanish Onion, Green Garlic Aioli

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

WILD DUCK FIDEOS

House Chorizo, Chives

16 / 29 / 58

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

Pastry 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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2016 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Azul y Garanza, Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 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
2020 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2016 Wegeler, Mosel, Germany	<i>Riesling</i>	4.75	9.5	38

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2019 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2019 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6	12	48

RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	5.75	11.5	46
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	9.5	38
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	4	8	32
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2017 Joan d'Anguera, Altaroses, Montsant, Spain	<i>Garnacha</i>	6.25	12.5	50
2011 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 La Vinyeta, Bea*, Emporda, Spain	<i>Monastrell</i>	4.5	9	36
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2018 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6	12	48
2017 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	4.25	8.5	34
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.75	11.5	46
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	50
2015 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Tannat, Viognier</i>	5	12	48
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache 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
Equipo Navazos, 375mL	<i>Manzanilla en Rama</i>	8	32
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	11	66
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	5	40
Carlos VII, Alvear, 500ml	<i>Amontillado</i>	9.5	55
Península, Lustau, 750mL	<i>Palo Cortado</i>	7.5	60
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11.5	46
VORS, Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

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

GRENAACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 14.5
High. Acid. Wines.

COCKTAILS

BEEES & BAYS (NO ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 9.5
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 9
Greenall's Gin, Lime, Mint

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

DOS PENÍNSULAS 10
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN 15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Hayman's London Dry Gin and prepared tableside.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorn

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 30
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Rime Vodka, 11.5 46
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
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

CIDERS
Down East Cider, Pineapple Seasonal Cider - MA 8.5