

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

MANGALICA 12
Segovia
Cured Hungarian Pig

APERITIVO BOARD 22
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

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

TAPAS

INTERNATIONAL SHERRY WEEK PAIRINGS

BOQUERONE MONTADITO 5.5
Alubias Blancas, Pickled Red Onions paired with Lustau, 'Jarana', Fino

GAMBA 5.5
Arbequina Tapenade paired with Lustau, 'Peninsula', Palo Cortado

MARINATED OLIVES 5
Garlic, Citrus, Thyme

WHIPPED SHEEPS CHEESE 8.5
Pistachios, Pimentón, Grilled Bread

BURRATA 12.5
Persimmon Mermelada, Pepitas

DELICATA SQUASH BUÑUELOS 8.5
Marjoram Crema, Smoked Maple

CHAMPIÑONES 8.5
Scallion Confitado

MEDITERRANEAN HUMMUS 7.5
Olive Verde, Lavash

EGGPLANT BRULÉE 9
Torched Manchego, Truffle Honey

CRISPY POLENTA 8
House-Cured Sobrasada

STUFFED PIQUILLOS 7.5
Idiazábal, Crostini

QUESO A LA PLANCHA 8
Quince Agridulce

MANCHEGO SOUFFLÉ 8.5
Piparrada, Lemon Zest

EGGPLANT CAPONATA 5
Sweet Peppers, Eggplant, Basil

POTATO TORTILLA 6
Chive Sour Cream

ROASTED CARROTS 7
Chili Honey, Citrus Yogurt

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

MUSHROOM CROQUETAS 8
Truffle Alioli

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Alioli

BLISTERED SHISHITOS 8
Lemon Oil

PINTXO GILDA 8.5
White Anchovy, Queen Olive, Basque Pepper

CRISPY CALAMARI 10.5
Smoked Pepper Alioli

MAHI MAHI 12.5
Salsa Verde

MUSSELS 11.5
House Made Chorizo, Vino Blanco

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

BASQUE CHISTORRA 9.5
Basque Sausage, Stewed Garbanzo's, Sage

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Alioli

WILD DUCK FIDEOS 14.5
Spanish Noodles, Duck, House Chorizo

BACON-WRAPPED DATES 8
Valdeón Mousse

CHORIZO 8.5
Sweet & Sour Figs, Balsamic Reduction

SPICED BEEF EMPANADAS 7
Red Pepper Salsa

ALBONDIGAS 8.5
Spiced Meatballs in Jamon-Tomato Sauce

STEAK PAILLARD 14.5
Pepper Vinaigrette, Matchstick Potatoes

SEARED MORCILLA 9.5
Harissa Vinaigrette

PORK BELLY CANSALADA 9
Cherry Pepper Salsa

BERKSHIRE PORK LOMO 10.5
Granny Smith Romesco

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Rolling Hill Gem

PICKLED BEET 7.5
Goat Cheese, Chive, Marcona

OTOÑO 8.5
Charred Radicchio, Pomegranate, Mahón, Pecan

CHARRED APPLE 8
Smoked Goat Cheese, Chickory, Guindilla Crouton

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Peppers

PAELLA VERDURAS half / full / double 16 / 32 / 64
Mushrooms, Carrot, Brussel Sprouts, Spanish Onion, Green Garlic Alioli

PAELLA SALVAJE* 24.5 / 49 / 98
Pork Lomo, Sausage, Roasted Chicken, Chickpeas

PAELLA MARISCOS* 24.5 / 49 / 98
Prawns, Prince Edward Mussels, Clams, Calamari

PARILLADA BARCELONA* 27 / 54 / 108
NY Strip Steak, Chicken, Pork Lomo, Sausage

DESSERTS

FLAN CATALÁN 6.5

OLIVE OIL CAKE 8
Sea Salt

CHOCOLATE CAKE 8
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 8
Luxardo Cherries

CREPAS SALGUERO 8
Crema Diplomatico, Dulce De Leche, Hazelnuts

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>	4.75	9.5	38
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
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
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 Garanja, 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 Aylin, 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>	6.25	12.5	50
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>	5.5	11	44
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
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2011 Laurona, Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	4.75	9.5	38
2018 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
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 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	5.75	11.5	46
2016 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
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

GRENA CHE (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 10
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 11
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

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 9 30
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe 11.5 46
São João Brut Rosé, Lillet Rosé, Rime Vodka,
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
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
Downeast Cider, Seasonal, Pumpkin Blend - MA 8.5
Downeast Cider, Original Cider - MA 8.5
Isastegi, Basque, Segardo Naturala - Spain 28