

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

FRESH MAHÓN

Menorca
Raw cow's milk, salty & buttery

CABRA ROMERO

Murcia
Goat's milk rubbed with rosemary

SAN SIMÓN

Galicia
Cow milk, semi soft and smoky

6-MONTH MANCHEGO

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

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

CAÑA DE CABRA

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

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

DELICE DE BOURGOGNE

France
Soft, Cows Milk

PROSCIUTTO SPECK

Northern Italy
Smoked, Dry cured

MANGALICA

Segovia
Cured Hungarian Pig

14

APERITIVO BOARD

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

22

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

TAPAS

GOAT CHEESE TERRINE

Turkish Fig, Serrano, Rhubarb Glaze, Toasted Bread

13.5

MANCHEGO SOUFFLÉ

Piparrada, Lemon Zest

8.5

CHAMPIÑONES

Scallion Confitado

8.5

MEDITERRANEAN HUMMUS

Olive Verde, Lavash

7.5

ROASTED CAULIFLOWER CANARIAS

Mojo Picon

8.5

EGGPLANT CAPONATA

Sweet Peppers, Eggplant, Basil

5.5

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

GRILLED ASPARUGUS

Almond Picada

8.5

CHARRED SNAP PEAS

Charred Lemon, Ricotta Salata, Chili Oil

8.5

BRAISED CHARRED CABBAGE

Roasted Pistachio, White Glaze Balsamic, Golden Raisins

8.5

TRUFFLED GNOCCHI

English Pea Sauce, Shaved Manchego

12.5

CRISPY CALAMARI

Smoked Pepper Aioli

11.5

PINTXO GILDA

White Anchovy, Queen Olive, Basque Pepper

8.5

PULPO

White Bean Purée, Chorizo Sauce, Cherry Tomatoes

12.5

SCALLOPS

Caper Raisin Vinaigrette

18.5

MUSSELS

House-Made Chorizo, Vino Blanco

12.5

BACALLAO RELLENO

Salt Cod Stuffed Piquillos, Vizcaina Sauce

11.5

MAHI MAHI A LA PLANCHA

Salsa Verde

12.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

BIKINI

Serrano, Drunken Goat, White Truffle

9.5

CHORIZO

Sweet & Sour Figs, Balsamic Reduction

9

BACON-WRAPPED DATES

Valdeón Mousse

8

SPICED BEEF EMPANADAS

Red Pepper Salsa

7

ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

8.5

STEAK PAILLARD*

Pepper Vinaigrette, Matchstick Potatoes

14.5

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, Pistachios

7.5

ARTICHOKE & QUINOA

Baby Arugula, Oranges, Sunflower Seeds, Tahini

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon

23

WHOLE ROASTED BRANZINO*

Arugula Salad, Crispy Potatoes

25.5

NEW YORK STRIP

Truffle Fries

33

PAELLA VERDURAS

Asparagus, Snap Peas, Cauliflower, English Peas
Spanish Onion, Green Garlic Aioli

half / full / double
18 / 37 / 64

PAELLA SALVAJE*

Pork Lomo, Sausage, Roasted Chicken, Chickpeas

28 / 56 / 98

PAELLA MARISCOS*

Prawns, Prince Edward Mussels, Calamari

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip Steak, Chicken, Pork Lomo, Sausage

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

CREPAS SALGUERO

Dulce De Leche, Hazelnuts

8

EXECUTIVE SOUS CHEF MAXIMINO RIVERA 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
2020 NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	9.5	34
2018 Sumarroca, Gran Reserva, Brut Nature , Penedès, Spain	<i>Xarel-lo Blend</i>		6	12 48
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>		6	12 48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>		5	10 40
2020 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
2020 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
2016 Château-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>		6	12 48
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencia</i>		5	10 40
2020 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
2017 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
2020 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>		6	12 48
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	11	44
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>		4	8 32
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>		5.5	11 44
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
2012 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
2020 La Vinyeta, Mono 'Bongo' Negre	<i>Monastrell</i>		4.5	9 38
2019 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>		6.5	13 52
2019 Bodegas Ponce, La Casilla , Manchuela, Spain	<i>Bobal</i>		6	12 48
2019 Vara y Pulgar , Cadíz, 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 - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>		6	12 48
2016 Polkura , Colchagua, Chile	<i>Syrah</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>		6	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 Cigarera / 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

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L'Argatá 17.5
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

ALEBRIJES 13
Mezcal, Byrrh Quinquina, Lemon, Aquafaba, Agave

LAIRD'S WAY 14.5
Monkey Shoulder, Sfumato, Sweet Vermouth, Black Walnut Bitters

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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.

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Dried Strawberries, Lemon, Pink Peppercorn

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

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
Spanish Wine, Elderflower, Citrus Infused 9 30
Dark Rum, Peach 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
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
Kentucky Ale, Bourbon Barrel Ale - KY 10
Von Trapp, Bohemian Pilsner - VT 7.5
Duclaw, Sweet Baby Jesus Porter - MD 7

CIDERS

Isastegi, Basque, Segardo Naturala - Spain 28