

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

FRESH MAHÓN Menorca Raw cow's milk, salty & buttery	SOBRASADA Majorca Spreadable pork sausage	FUET Catalonia Mild, dry-cured sausage	MANGALICA Segovia Cured Hungarian Pig	14
SAN SIMÓN Galicia Cow milk, semi soft and smoky	CHORIZO PICANTE La Rioja Dry-cured sausage, smoky and spicy	DRUNKEN GOAT Murcia Semi-soft goat's milk soaked in red wine	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
VALDEÓN Castilla-León Cow & goat's milk blue, tangy & spicy	JAMÓN SERRANO Segovia Dry-cured Spanish ham	IDIAZÁBAL Navarra Smoked raw sheep's milk, nutty & robust	<i>Marinated Olives, Patatas Bravas, Pickled Peppers, Fuet, Mahón, Roasted Almonds</i>	
CABRA ROMERO Murcia Goat's milk rubbed with rosemary	SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage & peppercorns	TETILLA Cows milk, mild salt, creamy & smooth		
SMOKING GOAT Canary Islands, semi soft, smoked	CAÑA DE CABRA Murcia Soft-ripened goat's milk, buttery and tangy	6-MONTH MANCHEGO La Mancha Firm, cured sheep's milk, sharp & piquant		
DELICE DE BOURGOGNE France Soft, cows milk		PROSCIUTTO SPECK Northern Italy Smoked, dry cured		

TAPAS

GOAT CHEESE TERRINE Turkish Fig, Serrano, Rhubarb Glaze, Toasted Bread	13.5	CRISPY CALAMARI Smoked Pepper Aioli	11.5
MEDITERRANEAN HUMMUS Olive Verde, Lavash	7.5	MUSSELS House Made Chorizo, Vino Blanco	12.5
EGGPLANT CAPONATA Sweet Peppers, Eggplant, Basil	5.5	TROUT LA PLANCHA Salsa Verde	12.5
PICKLED BEET Goat Cheese, Chive, Pistachios	7.5	PAN CON BOQUERONES Caramelized Onion, Sherry, Parsley	9
ROASTED CAULIFLOWER CANARIAS Mojo Picon	8.5	BACALLAO RELLENO Salt Cod Stuffed Piquillos, Vizcaina	11.5
POTATO TORTILLA Chive Sour Cream	6	GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic	9.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onion, Lemon	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	6.5
MUSHROOM CROQUETAS Truffle Aioli	8	BACON-WRAPPED DATES Valdeón Mousse	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	7.5	TRUFFLED BIKINI Serrano, Drunken Goat, White Truffle	9.5
GRILLED ASPARUGUS Almond Picada	8.5	CHORIZO Sweet & Sour Figs, Balsamic Reduction	9
BRAISED CHARRED CABBAGE Roasted Pistachio, White Glaze Balsamic, Golden Raisins	8.5	SPICED BEEF EMPANADAS Red Pepper Salsa	7
RICOTTA BUNUELOS Lemon Aioli, Shaved Manchego	9.5	ALBONDIGAS Spiced Meatballs in Jamon-Tomato Sauce	8.5
GNOCCHI Almond Romesco, Shaved Idiazábal cheese	12.5	PORK BELLY CANSALADA Spicy Peach Vinaigrette	9
SCALLOPS Caper Raisin Vinaigrette	18.5	SHORT RIBS Fennel Purée, Truffle Vinaigrette	18.5
CRISPY CALAMARI Smoked Pepper Aioli	11.5	LAMB SIRLOIN PINTXOS Green Onions, Carrots, Peppers, Cumin Yogurt	16.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Rolling Hill Gem	8
HEIRLOOM TOMATO Basil Oil, Watermelon, Balsamic Glaze	10
ARTICHOKE & QUINOA Baby Arugula, Oranges, Sunflower Seeds, Tahini	9.5
SUMMER BEANS 3 Beans, Pesto, Boquerone Beignet, Black	11.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon	23
WHOLE ROASTED BRANZINO* Arugula Salad, Crispy Potatoes	25.5
NEW YORK STRIP Truffle Fries	33
	half / full / double
PAELLA VERDURAS Seasonal Vegetables, Green Garlic Aioli	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
BURNT BASQUE CHEESECAKE Luxardo Cherries	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Pistachio	8

EXECUTIVE 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

2020 NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	9.5	34
2018 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

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
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 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
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2018 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2016 Chéreau-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

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>Trepát Blend</i>	4.75	9.5	38
2020 La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	4.5	9	36
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 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

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
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

SWEET

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)

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

BEES & 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

DOS PENÍNSULAS 11
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

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

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

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
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
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, Hoponus 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

Down East Cider, Original Blend Cider - MA 8.5
Down East Cider, Seasonal Pineapple Cider - MA 8.5
Isastegi, Basque, Segardo Naturala - Spain 28