

# barcelona

## CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

**SOBRASADA**  
Majorca  
Spreadable pork sausage

**PROSCIUTTO SPECK**  
Northern Italy  
Smoked, dry cured

**CHORIZO PICANTE**  
La Rioja  
Dry-cured sausage, smoky and spicy

**FUET**  
Catalonia  
Mild, dry-cured sausage

**JAMÓN SERRANO**  
Segovia  
Dry-cured Spanish ham

**SALCHICHÓN DE VIC**  
Catalonia  
Dry-cured pork sausage & peppercorns

**FRESH MAHÓN**  
Menorca  
Raw cow's milk, salty & buttery

**SAN SIMÓN**  
Galicia  
Cow milk, semi soft and smoky

**IBORES**  
Smokey pimento, sheep milk, semi firm

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

**CABRA ROMERO**  
Murcia  
Goat's milk rubbed with rosemary

**CAÑA DE CABRA**  
Murcia  
Soft-ripened goat's milk, buttery and tangy

**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

**6-MONTH MANCHEGO**  
La Mancha  
Firm, cured sheep's milk, sharp & piquant

**MANGALICA** 14  
Segovia  
Cured Hungarian Pig

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

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

## TAPAS

**GOAT CHEESE TERRINE** 13.5  
Turkish Fig, Serrano, Rhubarb Glaze, Toasted Bread

**MEDITERRANEAN HUMMUS** 7.5  
Olive Verde, Lavash

**ROASTED CAULIFLOWER CANARIAS** 8.5  
Mojo Picon

**EGGPLANT CAPONATA** 5.5  
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 Aioli

**PATATAS BRAVAS** 7.5  
Salsa Brava, Garlic Aioli

**CHARRED SNAP PEAS** 8.5  
Charred Lemon, Ricotta Salata, Chili Oil

**GRILLED ASPARAGUS** 8.5  
Almond Picada

**CHAMPIÑONES** 8.5  
Scallion Confitado, Sherry Wine

**BRAISED CHARRED CABBAGE** 8.5  
Roasted Pistachio, White Glaze Balsamic, Golden Raisins

**RICOTTA BUNUELOS** 9.5  
Lemon Aioli, Shaved Manchego

**ZUCHINI BLOSSOMS** 11.5  
Artichoke Ricotta, Tomato Putanesca

**TRUFFLED GNOCCHI** 12.5  
English Pea Sauce, Manchego, Truffle Essence

**PINXTO GILDAS** 8.5  
White Anchovy, Queen Olive, Basque Pepper

**SCALLOPS** 18.5  
Caper Raisin Vinaigrette

**MUSSELS** 12.5  
House made Chorizo, Vino Blanco

**CRISPY CALAMARI** 11.5  
Smoked Pepper Aioli

**TROUT LA PLANCHA** 12.5  
Salsa Verde

**BACALAO RELLENO** 11.5  
Salt Cod Stuffed Piquillos, Vizcaina

**GAMBAS AL AJILLO** 9.5  
Guindilla Pepper, Olive Oil, Garlic

**JAMÓN & MANCHEGO CROQUETAS** 6.5  
Garlic Aioli

**BIKINI** 9.5  
Serrano, Drunken Goat, White Truffle

**CHORIZO** 9  
Sweet & Sour Figs, Balsamic Reduction

**STEAK PAILLARD\*** 14.5  
Pepper Vinaigrette, Matchstick Potatoes

**SPICED BEEF EMPANADAS** 7  
Red Pepper Salsa

**ALBONDIGAS** 8.5  
Spiced Meatballs in Jamon-Tomato Sauce

**PORK BELLY CANSALADA** 9  
Cherry Pepper Salsa

**LAMB SIRLOIN PINTXO** 16.5  
Green Onions, Carrots, Peppers, Spice Yogurt

## SALADS

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

**PICKLED BEET** 7.5  
Goat Cheese, Chive, Pistachios

**ARTICHOKE & QUINOA** 9.5  
Baby Arugula, Oranges, Sunflower Seed, Tahini

**HEIRLOOM TOMATO** 10  
Basil Oil, Watermelon, Balsamic Glaze

**SUMMER BEANS** 11.5  
3 Beans, Pesto, Boquerone Beignet, Black Olives

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon

**WHOLE ROASTED BRANZINO\*** 25.5  
Arugula Salad, Crispy Potatoes

**NEW YORK STRIP** 33  
Truffle Fries

**PAELLA VERDURAS** half / full / double  
18 / 37 / 64  
Wax Beans, Snap Peas, Cauliflower, English Peas, Corn, Spanish Onion, Green Garlic Aioli

**PAELLA SALVAJE\*** 28 / 56 / 98  
Pork Lomo, Sausage, Roasted Chicken, Chickpeas

**PAELLA MARISCOS\*** 28 / 56 / 98  
Prawns, Prince Edward Mussels, Calamari

**PARILLADA BARCELONA\*** 31 / 62 / 108  
NY Strip Steak, Chicken, Pork Lomo, Sausage

## DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 9  
Luxardo Cherries

**CREPES SALGUERO** 8  
Dulce De Leche, Hazelnuts

## 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

		3oz	6oz	bottle
2020 NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	9.5	34
2018 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2019 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.25	8.5	34
2021 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2018 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2016 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2020 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 <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
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	4.75	11	44
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	4	8	32
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	5.5	11	44
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2012 <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>Trepal Blend</i>	4.75	9.5	38
2020 <b>La Vinyeta</b> , Mono 'Bongo' Negre	<i>Monastrell</i>	4.5	9	38
2019 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2019 <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
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2016 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2017 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2018 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 <b>Alto de la Ballena, Reserva</b> , Maldonado, Uruguay	<i>Tannat, Viognier</i>	6	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>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</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

## 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

**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)

**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

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