

barcelona

CHARCUTERIE & CHEESE

6.75 For one | 18.5 For three

SOBRASADA
Majorca
Soft, spreadable chorizo

CHORIZO PICANTE
La Rioja
Smoky, mildly spicy, dry-cured sausage

JAMÓN SERRANO
Segovia
Dry-cured Spanish ham

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage with peppercorns

FUET
Catalonia
Dry-cured pork sausage

SPECK
Aldo Adige, Italy
Lightly smoked, dry-cured ham

FRESH MAHÓN
Menorca
Raw cow’s milk, salty & buttery

SAN SIMÓN
Galicia
Mild, buttery cow’s milk cheese, soft & creamy

SMOKING GOAT
Canary Islands
Semi-soft goat’s cheese

ALISIOS
Canary Islands
Cow & goat’s milk rubbed with pimentón

TETILLA
Galicia
Mild, buttery cow’s milk cheese, soft & creamy

DRUNKEN GOAT
Murcia
Semi-soft goat’s milk cheese soaked in red wine

CAÑA DE CABRA
Murcia
Soft-ripened goat’s milk, creamy & mild

CABRA ROMERO
Murcia
Goat’s milk cheese coated with rosemary

IDIAZÁBAL
Navarra
Smoked raw sheep’s milk, nutty & robust

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

JAMÓN MANGALICA 14
Segovia
Cured Hungarian pig

LOMO IBÉRICO DE BELLOTA 12
Guijuelo
Dry-cured, acorn-fed Ibérico pig loin

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

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

TAPAS

MARINATED OLIVES 5
Citrus, Garlic, Chili Flakes, Giardiniera

GOAT CHEESE TERRINE 13.5
Fig, Serrano, Persimmons, Toasted Bread

MEDITERRANEAN HUMMUS 7.5
Green Olives, Lavash

PICKLED BEETS 7.5
Goat Cheese, Chives, Pistachios

ROASTED BABY CARROTS 7
Chili Honey, Lime Crème Fraîche

EGGPLANT CAPONATA 5.5
Sweet Peppers, Eggplant, Basil

POTATO TORTILLA 6
Chive Sour Cream

CHAMPIÑONES 8.5
Scallion Confit, Sherry

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onions, Lemon

MUSHROOM CROQUETAS 8
Truffle Aioli

ROASTED CAULIFLOWER CANARIAS 8.5
Hazelnuts, Truffle, Manchego Dressing

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

BROCCOLI RABE 8.5
Garlic Shallot Vinaigrette, Cherry Peppers

BRAISED CHARRED CABBAGE 8.5
Roasted Pistachios, White Balsamic Glaze, Golden Raisins

SOUFFLE DE CALABAZA 9.5
Butternut Squash, Alisios Shallots

PIQUILLO ASADO 8.5
Smoked Piquillos, Manchego Polenta, Crispy

OSTRAS ASADA 13.5
Copps Island Oysters, Lemon Hollandaise, Serrano Crumble

DUCK RAVIOLO 14.5
Foie Gras, Brown Butter Balsamic, Manchego

MUSSELS 12.5
House-made Chorizo, White Wine

TROUT A LA PLANCHA 12.5
Salsa Verde

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

PINTXOS MORUNOS 8.5
Chicken Thigh, Aji Amarillo

TRUFFLED BIKINI 9.5
Serrano, Drunken Goat

CHORIZO W/SWEET & SOUR FIGS 9
Balsamic Reduction

BACON-WRAPPED DATES 8
Valdeón Mousse

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

ALBONDIGAS 8.5
Spiced Meatballs in Jamón-Tomato Sauce

PORK BELLY 9
Mojo Picón

SHORT RIBS 18.5
Fennel Purée, Truffle Vinaigrette

SALADS

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

ARTICHOKE & QUINOA 9.5
Baby Arugula, Oranges, Sunflower Seeds, Tahini

CALABAZA DE BELLOTA 9.5
Acorn Squash, Spicy Pepitas, Pomegranate, Valdeón Cranberries, Arugula, Pear, Cider Vinaigrette

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 / 36 / 64
Butternut Squash, Cabbage, Celery Root

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
Maraschino Cherries

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream

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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2020 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
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
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
2021 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
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>Mencía</i>	3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 Lafage, ‘Miraflores’, Roussillon, France	<i>Mourvedre Blend</i>	4.5	9	36
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
		5	10	40

RED

2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 La Maldita, Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	4.25	8.5	34
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4	8	32
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 La Fanfarria, Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2018 Joan d’Anguera, Finca L’Argatá, Montsant, Spain	<i>Mencía, Albarín Negro</i>	5.5	11	44
2019 Sotabosc, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Garnacha, Cariñena</i>	6	12	48
2020 La Vinyeta, Bongo*, Emporda, Spain	<i>Trepat Blend</i>	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	5.5	11	44
2020 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.5	13	52
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Bobal</i>	5.25	10.5	42
2020 Earth First, Classic, Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2019 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	4.25	8.5	34
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.25	8.5	34
2018 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2019 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena, Reserva, Maldonado, Uruguay	<i>Pinot Noir</i>	6.75	13.5	54
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Tannat, Viognier</i>	6	12	48
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	6.75	13.5	54
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Manzanilla</i>	9	72
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII, Alvear, 500ml	<i>Amontillado</i>	5	40
Península, Lustau, 750mL	<i>Amontillado</i>	9.5	55
15 Años, El Maestro Sierra, 375mL	<i>Palo Cortado</i>	7.5	60
	<i>Oloroso</i>	11.5	46

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	8	64
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
		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 / Vino de Montaña / Finca L’Argatá	17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		
ACID TRIP	Asnella / L’ Alpage / 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	

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

ALEBRIJES	13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon, 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
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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

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

BEER

DRAFT	7oz	14oz
Black Hog, Rotating Selection - CT	3.75	7.5
Half Full, Bright Blonde Pale Ale - CT	3.5	7
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
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	10.5
Kentucky Ale, Bourbon Barrel Ale - KY	10
Duclaw, Sweet Baby Jesus Porter – MD	7

CIDERS

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