



Pan, Sopa y Ensaladas

bread, soup and salads

Pan - house made sourdough bread 6

Gazpacho - chilled tomato soup; cucumber, olive oil, Maldon salt 8

Mixta - mixed vegetable salad; green bean, tomato, corn, Jamón Serrano, potato crouton, fried garlic, aged sherry vinaigrette 12*

Ensalada de Remolacha - beet salad; baby kale, fennel, shallot, goat cheese, pistachio, radish, mustard seed, orange vinaigrette 12

Ensalada César - Caesar salad; romaine, aged Manchego, tomato, almond, anchovies, fermented tomato Caesar dressing 12

Ensaladilla Rusa - Spanish potato salad; garlic aioli, piquillo, caper, pea, carrot, boiled egg, shallot 10*

Add Chicken - 8*

Add Shrimp - 10*

Add Steak - 12*

Tapas

small plates

Hummus de Zanahoria y Naranja - Orange and carrot hummus; tahini, mango, fresh vegetables, pita 11

Jamón y Queso - Jamón Serrano, Manchego cheese, crostini, quince paste 13*

Aceitunas Mixta - Spanish olive mix; red wine brine, rosemary 8

Almendras Marcona - roasted Spanish Marcona almonds, sea salt 8

Patatas Bravas - fried potatoes; roasted garlic aioli, tomato vinaigrette, paprika 10

Empanadas - Pastry turnovers - smoked hearts of palm, sundried tomato, Iberico cheese, cream cheese, arugula, cilantro mojo 16

Camarones al Ajillo - garlic shrimp; Basque peppers, chile, olive oil 14*

Burrata - Cold smoked burrata; grilled pineapple, fennel picada, candied fresno pepper, fennel infused honey, crostini 16

Salpicón de Mariscos - Seafood salad; shrimp, mussel, clam, langostine, octopus, saffron, lemon, fine herbs, sourdough 18*

Emparedados

Sandwiches - choice of: cup of gazpacho, patatas bravas, potato salad or side salad

Sub de Costilla - braised short rib sub; blue cheese sauce, onion, pepper, mushrooms, baguette 18*

Emparedado de Pollo - grilled chicken sandwich; 6oz herb marinated breast, white Cheddar cheese, arugula, tomato, cherry pepper purée, ciabatta 18*

Emparedado de Bistec - grilled steak sandwich; bavette, white Cheddar cheese, fennel picada, arugula, tomato, ciabatta 22*

Bocata - classic Spanish sub; Jamón Serrano, Manchego cheese, tomato vinaigrette, mustard mayo, arugula, extra virgin olive oil, baguette 18*

Raciones y Paellas

large plates & paellas

Vieiras - scallops - bacon, mushrooms, baby lima beans, dates, cream 26/42*

Risotto - grilled portabella mushroom, pea, corn, aged Manchego, carnaroli rice 16

Paella de Barcelona - tomato sofrito, chicken, chorizo, shrimp, mussels, piquillo peppers, peas, calasparra rice 24*

Paella Verde - green sofrito, gigante beans, Tolosana beans, artichokes, radish, lime, dill, coconut milk, borage flower, calasparra rice 22

If you use a credit card, a 3% surcharge will be added to help offset credit card processing costs. This amount is not more than what we pay in fees.
We do not add a surcharge for debit cards, cash or gift cards.

Please ask to see our full beverage menu for a comprehensive wine, cocktail, and liquor list

Barcelona Sangrias

Red or White 9/glass 32/carafe
Sparkling or Seasonal Fruit 10/glass 36/carafe

Barcelona Cocktails

Barcelona Gin & Tonic 14

Green tea infused Watershed Four Peel Gin, Giffard Crème de Cacao, lime, Fever Tree Tonic

The Iberian 17

Lustau Sweet Vermouth, Lustau Pedro Ximenez Sherry, Campari, Gordons Gin, Angousta Bitters Fever Tree Tonic

Window Seat 17

Clarified Middle West Spirits White Rye Whiskey, Aperol, Nonino Amaro, lemon

Barcelona Manhattan 15

Blackberry & maple infused Woodford Reserve bourbon, Angostura bitters, Lustau Spanish sweet vermouth

N/A Spritz 13

Lyres Italian Spritz, Mionetto n/a sparkling, soda

Drafts

Estrella Damm, Rhinegeist Truth IPA, Wolf’s Ridge 614 Lager - Seasonal: Combustion, Wolf’s Ridge, & Jackie O’s

Spanish White and Rosé Wine by the Glass

Cava, Brut, Poema , ES	10
Rosé Cava, Brut, Poema , ES	10
Rioja Blanco, Milenrama , Rioja, ES	10
Verdejo, Oro da Castilla , Rueda, ES	15
Verdejo, “ Celeste ”, Torres , Rueda, ES	14
Godello, “ Polverete ”, Emilio Moro , Castilla y Leon, ES	13
Txakolina, Mokoroa , Getariako, ES	15
Albarino, Columna , Rias Baixas, ES	16
Albarino, O Fillo de Condesa , ES	10
Moscato, Poquito , Valencia, ES	375ml 19
Rosé, Muga , Rioja, ES	12
Rosé, Bodegas Borsao , Campo de Borja, ES	10

White and Rosé Wine by the Glass

White Malbec, Trivento , Argentina	10
Pinot Grigio, Scarpetta , Friuli, Italy	11
Grüner Veltliner, Schloss Gobelsburg , Austria	13
Riesling, “ Prickly ”, Frisk , Victoria, Australia	10
Bordeaux Blanc, Château de Bon Ami , France	10
Sauvignon Blanc, Decoy by Duckhorn , CA	10
Sauvignon Blanc, Kim Crawford , Marlborough, NZ	12
Côtes-du-Rhône Blanc, La Solitude , France	12
Chardonnay, Canyon Oaks , CA	10
Chardonnay, Chalk Hill , Sonoma Coast, CA	14
Rosé, La Vielle Ferme , France	10
Rosé, Château de Campuget “1753” , France	13

Spanish Red Wine by the Glass

Tempranillo, “ Dehesa la Granja ”, Castilla y León, ES	14
Tempranillo, Finca Resalso , Ribera del Duero, ES	13
Tempranillo, Gota de Arena , Castilla y León, ES	10
Rioja, “ Art Collection ”, Faustino , ES	10
Rioja, “ Reserva ”, Campo Viejo , ES	13
Rioja, “ Reserva ”, Cune , ES	16
Garnacha, “ Old Vine ”, Atteca , Calatayud, ES	14
“ Red Blend ”, Bodegas Juan Gil , Jumilla, ES	14
Priorat, “ Clos del Mas ”, Pinord , ES	17
“ Can Blau ”, Cellers Can Blau , Montsant, ES	14
“ Gran Coronas ”, “ Reserva ”, Torres , Penedes, ES	17
Cabernet Sauvignon, Honoro Vera , Jumilla, ES	10

Red Wine by the Glass

Beaujolais-Villages, Louis Jadot , Burgundy, FR	10
Pinot Noir, Jovino , Willamette Valley, OR	11
Pinot Noir, “ Clark & Telephone ”, Belle Glos , CA	20
Malbec, “ GR ”, Trivento , Luján de Cuyo, Argentina	15
Côtes-du-Rhone, Jean Lepetit , FR	10
“ Swartland Rouge ”, Kloof Street , South Africa	13
“ Mt. Diablo Highlands Red Blend ”, Wente , CA	10
Cabernet Sauvignon, Matthew Fritz , CA	13
Cabernet Sauvignon, Bonanno , Alex. Valley, CA	17