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Barcelona Wine Bar

Menu Prices — October 25, 2026

Barcelona Wine Bar menu with prices in United States, updated November 2019: 72 items across 6 categories, prices from $4.50 to $26.50.

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Barcelona Wine Bar Menu with Prices (United States)

Barcelona Wine Bar menu with prices in United States, updated November 2019: 72 items across 6 categories, prices from $4.50 to $26.50. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/barcelona-wine-bar

Menu categories: Brunch Tapas · Dinner Charcuterie and Cheese · Dinner Tapas · Dinner Ensaladas · Dinner Farm Me to You · Dinner to Share

Brunch Tapas

ITEM	PRICE
Albondigas Brunch Spiced meatballs, Jamon tomato sauce.	**$8.50**
Grilled Broccolini Brunch Romesco.	**$7.50**
Patatas Bravas Brunch Salsa brava, garlic aioli.	**$7.00**
Hanger Steak Brunch Truffle vinaigrette.	**$11.50**
Spiced Beef Empanadas Brunch Red pepper sauce.	**$6.50**
Truffled Bikini Brunch Serrano ham, Mahon.	**$8.50**
House Marinated Olives Brunch Chili flake, citrus, thyme.	**$4.50**
Mushrooms and Herbed Goat Cheese Brunch Balsamic reduction.	**$8.50**
Potato Tortilla Brunch Chive Sour Cream.	**$5.00**
Spinach-Chickpea Cazuela Brunch Cumin, roasted garlic.	**$7.50**
Jamon and Manchego Croquetas Brunch Garlic aioli.	**$6.50**
Blistered Shishitos Brunch Sea salt, lime.	**$7.50**
Boquerones Brunch Garlic, parsley .	**$6.00**
Spicy Eggplant Caponata Brunch Sweet peppers, basil, parsley.	**$4.50**

Dinner Charcuterie and Cheese

ITEM	PRICE
Jamon Serrano Dinner Segovia. Dry-cured Spanish ham.	**$6.50**
Salchichon de Vic Dinner United States. Dry-cured pork sausage with peppercorns.	**$6.50**
6-Month Aged Manchego Dinner Castilla-La Mancha. Firm, cured sheep’s milk, sharp and piquant.	**$6.50**
Chorizo Picante Dinner La Rioja. Smoky, mildly spicy, dry-cured sausage.	**$6.50**

ITEM	PRICE
Soria Chorizo Dinner United States. Dry-cured pork sausage, smoky and garlicky.	**$6.50**
Valdeon Dinner Castilla-Leon. Cow and goat’s milk blue cheese, tangy and spicy.	**$6.50**
Fuet Dinner Catalonia. Dry-cured pork sausage.	**$6.50**
Aged Mahon Dinner Balearic Islands. Raw cow’s milk aged 1 year, salty and sharp.	**$6.50**
Drunken Goat Dinner Murcia. Semi-soft goat’s milk soaked in red wine.	**$6.50**
Speck Dinner Alto Adige, Italy. Lightly smoked, dry-cured ham.	**$6.50**
Ibores Dinner Extremadura. Semi-firm raw goat’s cheese rubbed with pimento.	**$6.50**
Idiazabal Dinner Basque Country. Smoked raw sheep’s milk cheese, nutty and robust.	**$6.50**
Chorizo Blanco Dinner Los Angeles, California. Dry-cured sausage with garlic.	**$6.50**
Cana de Oveja Dinner Murcia. Soft-ripened sheep’s milk, buttery and tangy.	**$6.50**
Delice de Bourgogne Dinner Burgundy France. Full fat, cow’s milk cheese, soft and rich.	**$6.50**
Jamon Mangalica Dinner Segovia. Cured Hungarian pig.	**$10.50**
Chorizo Iberico Dinner Guijuelo. Acorn-fed Iberian pig.	**$10.50**
Charcuterie and Cheese for 3 Dinner	**$17.50**

Dinner Tapas

ITEM	PRICE
Green Chickpea Hummus Dinner Za‘atar, lavash.	**$7.50**
Hanger Steak Dinner Truffle vinaigrette.	**$11.50**
Albondigas Dinner Spiced meatballs, Jamon tomato sauce.	**$8.50**
Seared Pork Belly Dinner Fresno and quince.	**$9.50**
Truffled Bikini Dinner Serrano ham, Mahon.	**$8.50**
Patatas Bravas Dinner Salsa brava, garlic aioli.	**$7.00**
Chicken Liver Mousse Dinner Watermelon rind, Jerez-Xeres-Sherry. May be raw or undercooked.	**$6.50**
Swordfish a la Plancha Dinner Salsa verde. May be raw or undercooked.	**$11.50**

ITEM	PRICE
Potato Tortilla Dinner Chive Sour Cream.	**$5.00**
Blistered Shishitos Dinner Sea salt, lime.	**$7.50**
Grilled Broccolini Dinner Romesco.	**$7.50**
Gambas al Ajillo Dinner Guindilla pepper, olive oil, garlic. May be raw or undercooked.	**$9.50**
Pulpo a la Plancha Dinner Aji Amarillo.	**$9.50**
Ajo Blanco Gazpacho Dinner Grapes, almonds.	**$4.50**
Jamon and Manchego Croquetas Dinner Garlic aioli.	**$5.50**
Pork Rillette Montadito Dinner Grilled scallions, pickled onion.	**$8.50**
Venison Carpaccio Dinner Garlic scapes, radish. May be raw or undercooked.	**$12.50**
Spiced Beef Empanadas Dinner Red pepper sauce.	**$6.50**
Snow Peas Dinner Garlic, lemon.	**$6.50**
Pan con Tomate Dinner Sea salt, olive oil.	**$6.50**
Spinach-Chickpea Cazuela Dinner Cumin, roasted garlic.	**$7.50**
Whipped Sheep’s Cheese Dinner Honey, espelette.	**$6.50**
Mushrooms and Herbed Goat Cheese Dinner Balsamic reduction.	**$8.50**
Spicy Eggplant Caponata Dinner Sweet peppers, basil.	**$4.50**
Basque Mussels Dinner Speck, white wine, oregano. May be raw or undercooked.	**$10.50**
Seared Sea Scallops Dinner Charred tomato vinaigrette. May be raw or undercooked.	**$13.50**
Marinated Olives Dinner Citrus, garlic, chili.	**$4.50**

Dinner Ensaladas

ITEM	PRICE
Charred Asparagus Ensalada Dinner Black garlic, red onion.	**$7.50**
Ensalada Mixta Dinner Olives, onions, tomato.	**$7.50**
Panzanella Ensalada Dinner Heirloom tomato, basil.	**$6.50**

ITEM	PRICE
Pickled Beets Ensalada Dinner Pea leaf pesto, Ricotta Salata.	**$6.50**

Dinner Farm Me to You

ITEM	PRICE
Marinated Cucumbers Allandale Farm. Red onion, dill.	**$4.50**
Sauteed Swiss Chard Allandale Farm. Golden raisins, migas.	**$6.00**
Sweet Corn Eva’s Farm. Spiced corn nuts, lime.	**$8.50**

Dinner to Share

ITEM	PRICE
Paella Mariscos Dinner Per person. Prawns, clams, mussels, calamari. May be raw or undercooked.	**$24.50**
Vegetable Paella Dinner Per person. Wild mushroom, white asparagus.	**$16.00**
Parrillada Barcelona Dinner Per person. NY strip, chicken, pork loin, gaucho. May be raw or undercooked.	**$26.50**
Chicken Pimientos Dinner Roasted potatoes, lemon, hot peppers.	**$19.50**
Whole Roasted Branzino Dinner Per person. Broccolini, shishito peppers. May be raw or undercooked.	**$26.50**
Fideos Negros Dinner Per person. Calamari, squid ink, garlic aioli.	**$14.50**