



Barcelona Wine Bar

Menu Prices — September 9, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →

The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →

2025 US Dining Restaurants & Industry Market Research

Casual Dining Industry →

Competitor Price Intelligence →

Brunch Tapas

ITEM	PRICE
Albondigas Brunch Spiced meatballs, Jamon tomato sauce.	\$8.50
Grilled Broccoli 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
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

ITEM	PRICE
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
Potato Tortilla Dinner Chive Sour Cream.	\$5.00
Blistered Shishitos Dinner Sea salt, lime.	\$7.50

ITEM	PRICE
Grilled Broccolilini 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
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