

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FINOCCHIONA Georgia, US Pork Sausage With Fennel, Red Wine. Rich, Complex	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	LOMO IBÉRICO DE BELLOTA 12 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine-Soaked	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	MAXORATA CON PIMENTÓN 8.5 Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild	CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant
SWEET COPPA New Jersey, US Aged Pork Shoulder, Spiced, Sweet, Tangy	MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery Mild, Nutty	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy	ETXEGARAI País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Smoked, 6 Months. Sharp, Fruity, Smoky	<i>Olives, Marcona Almonds, Patatas Bravas, Jamón Serrano, Fuet, Etxegarai, Manchego</i>
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper			

TAPAS

HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	P.E.I. MUSSELS 13 White Wine, Garlic
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	RED FISH A LA PLANCHA 14.5 Salsa Verde
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	GRILLED SALMON 14.5 Charred Leek Chimichurri
BLISTERED SHISHITO PEPPERS 9.5 Lime, Sea Salt	CRISPY CALAMARI 11.5 Shishito Peppers, Piquillos, Smoked Pepper Aioli
GRILLED ASPARAGUS 9.5 Truffle Vinaigrette	GRILLED CHICKEN THIGH 9.5 Aji Amarillo
GREEN BEANS 8.5 Garlic Chili Vinaigrette	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
ROASTED MUSHROOMS 11 Scallions, Garlic	TRUFFLED BIKINI 9 Jamón Serrano, Mahón
ROASTED BABY CARROTS 8.5 Honey Cumin Labneh	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction
ROASTED CAULIFLOWER 8.5 Jalapeño Romesco	LAMB LOLLIPOPS 14.5 Harissa Tzatziki
QUESO A LA PLANCHA 12.5 Pimentón Honey, Almonds	CRISPY PORK BELLY 10.5 Mojo Picante
WHIPPED SHEEP’S CHEESE 8.5 Basil Honey, Black Pepper, Grilled Bread	BACON-WRAPPED DATES 8 Valdeón Mousse
QUEEN OLIVE HUMMUS 9 Pita Chips, Olive Tapenade	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
POTATO TORTILLA 7 Chive Sour Cream	ALBONDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	N.Y. STRIP BLOCK CUT 14.5 Basil Aioli, Marinated Tomatoes
BOQUERONES 6 Parsley, Garlic, Extra Virgin Olive Oil	STEAK PAILLARD 14.5 Crispy Potatoes, Red Pepper Vinaigrette
GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic	

SALADS

BURRATA 12.5 Pea Purée, Lemon Ash Oil, Pea Shoots	
FIG ARUGULA 9 Manchego, Radish, Pistachios	
ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce	
CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	
	half / full / double
PAELLA VERDURAS 18 / 36 / 64 Asparagus, Green Peas, Carrots, Zucchini, Leeks, Basil Aioli	
PAELLA MARISCOS 28 / 56 / 98 Prawns, Mussels, Calamari	
PAELLA SALVAJE 28 / 56 / 98 Pork Belly, Chorizo, Chicken Thigh Chickpeas, Pickled Onions, Garlic Aioli	
PARILLADA BARCELONA* 31 / 62 / 108 Strip Steak, Chicken, Pork Loin, Gaucho Sausage	

DESSERTS

FLAN CATALÁN 7
OLIVE OIL CAKE 9 Sea Salt
BASQUE BURNT CHEESECAKE 9 Mixed Berries
CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
CREPAS WITH SEASONAL FRUIT 8 Citrus Cream, Mixed Berries, Dulche de Leche
BREAD PUDDING 9 Beef Tallow, Bourbon Caramel

EXECUTIVE CHEF JORDAN ARCURI
SOUS CHEF RYAN THIBERT | SOUS CHEF SHEA NICHOLE | SOUS CHEF MITCH BATES

*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.

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>	6.75	13.5	54
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021 La Vineyta, ‘Pipa’, Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2021 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	7	14	56
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	5.5	11	44
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	4.25	8.5	34
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Delgado Zuleta, Lustau, 750mL	<i>Fino</i>	5	40
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera , 375mL	<i>Manzanilla</i>	9	36
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

WINE FLIGHTS

3 Half Glasses	
APERITIVOS BarCava / La Cigarrera / 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	17
Many of our wines use Biodynamic farming practices - here are three incredible examples	
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Domaine Vallot	18.5
All grenache, but grown in three distinctly different soil types: clay, granite, and limestone	
ACID TRIP) Asnella / L’Alpage / Belinda	16
High. Acid. Wines.	

COCKTAILS

BEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	
FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table 48	
SUMMER STREET SLING	12
Chamomile Infused Hangar One Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	
ALEBRIJES	13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	
BOURBON SPICE RACK	13
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	
SMOKED SHERRY MANHATTAN	16
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	14.5
Hayman's London Dry Gin	
FRUIT	
Fever Tree Grapefruit, Fever Tree Elderflower,	
Strawberry, Lemon, Pink Peppercorns	
LEAF	
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves	
FLOWER	
Fever Tree Elderflower, Rosebud, Lime, Cucumber	
CLASSIC BARCELONA GINTONIC	
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine	
SANGRIA	
WHITE OR RED SANGRIA	glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum	9.5 34
Guava Nectar	
GUNS & ROSÉS	glass carafe
São João Brut Rosé, Lillet Rosé, Picker's Vodka,	12.5 50
Peach Nectar, Lemon, Grapefruit Bitters	
BEER	
DRAFT	7oz 14oz
Blackberry Farm, Mountain Lager – TN	3.75 7.5
TN Brew Works, Southern Wit – TN	3.75 7.5
Wiseacre, Tiny Bomb Pilsner – TN	3.75 7.5
Yazoo, Hop Perfect IPA - TN	4 8
BOTTLES & CANS	
Athletic Brewing, Run Wild IPA, Non-Alcoholic - CT	7
Estrella Galicia, Lager - Spain	8
Hap & Harry's, Lager - TN	7.5
Peroni, Lager - Italy	8
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Ye Haw, Dunkel Dark Lager- TN	7.5
Wild Heaven, White Blackbird Saison - GA	8.5
Yazoo, Hefeweizen - TN	7.5
Dogfish Head, Sea Quench Session Sour - DE	8.5
Founders, All Day IPA – MI	6
Wiseacre, Bow Echo Hazy IPA - TN	11
Jackalope, Thunder Ann Pale Ale - TN	7.5
Lagunitas, Maximus IPA – CA	8.5
Petrus, Oak Aged Sour Ale - Belgium	14.5
Jackalope, Bearwalker Maple Brown - TN	8
CIDERS	
Isastegi, Sagardo Natural Cider (750mL) - Spain	28
Pomarina Brut Sidra (750mL) – Spain	42