

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Mallorca
Soft, spreadable chorizo

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with
peppercorns

CHORIZO PICANTE

United States
Spicy, dry cured pork sausage

SORIA

United States
Dry-cured pork sausage, smoky &
garlicky

FUET

Catalonia
Mild, dry cured pork sausage

SPECK

Aldo Adige, Italy
Lightly smoked, dry cured ham

FRESH MAHÓN

Minorca
Semi-soft, cow's milk cheese

CAÑA DE CABRA

Murcia
Soft-ripened goat cheese, creamy & mild

CABRA ROMERO

Murcia
Goat's milk cheese, coated with rosemary

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

DÉLICE DE BOURGOGNE

Burgundy, France
Triple creamy cow's milk cheese, rich and
buttery

IDIAZÁBAL

Basque Country
Smoked raw sheep's milk cheese, nutty &
robust

6-MONTH AGED MANCHEGO

La Mancha
Firm, cured sheep's milk, sharp &
piquant

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in red
wine

VALDEÓN

Castile y León
Cow & goat's milk blue cheese, tangy
& spicy

TETILLA

Galicia
Mild, buttery cow's milk cheese, soft &
creamy

APERITIVO BOARD

26

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

*Marinated Olives, Patatas Bravas,
Serrano, Fuet, Fresh Mahón, Manchego,
Roasted Marcona Almonds, Piquillo Peppers*

TAPAS

HOUSE MARINATED OLIVES 5
Pickled Vegetables, Garlic, Citrus, Thyme

SUNCHOKES DIP 9.5
Caper, Lemon Zest

PIQUILLO HUMMUS 9
Grilled Rustic Bread

GREEN TOMATO GAZPACHO 7.5
Cucumbers, Mint

CHAMPIÑONES A LA PLANCHA 11
Mushrooms, Salsa Verde

CAULIFLOWER 9
Herb Crema, Lemon

EGGPLANT CAPONATA 5.5
Sweet Peppers, Basil, Parsley

CRISPY GREEN TOMATO 8.5
Aji Verde

WHIPPED GOAT CHEESE 9.5
Aleppo Agave, Thyme

POTATO TORTILLA 7
Chive Sour Cream

GRILLED ASPARAGUS 9
Cauliflower Truffle Purée

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Garlic

SPINACH COCA 9
Manchego Aioli, Pine Nuts, Raisins

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

FLUKE CRUDO* 13.5
Radish Mignonette, Lemon

SWORDFISH A LA PLANCHA 12.5
Salsa Verde

BOQUERONES 6
Garlic, Parsley

CRAB STUFFED PIQUILLOS 18.5
Green Peppercorn Fondue

STEAMED MUSSELS 13
White Wine, Sofrito

SEARED SCALLOPS 18.5
Puttanesca

PULPO A LA PLANCHA 15.5
Piquillo Purée

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

BACON-WRAPPED DATES 8.5
Valdeón Mousse

STEAK PAILLARD 14.5
Pepper Vinaigrette, Crispy Potatoes

GRILLED CHICKEN THIGH 9.5
Garlic Scape, Piquillo

TRUFFLED BIKINI 9
Jamón Serrano, Fresh Mahón

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ROASTED PORK BELLY 10.5
Spicy Onion Marmalade

WAGYU CARPACCIO* 16.5
Fresh Horseradish, Pickled Onions

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

HANGER STEAK* 11.5
Truffle Vinaigrette

GRILLED MERGUEZ 11.5
Tzatziki

SALADS

HEIRLOOM TOMATO 8.5
Basil, Olives, Red Onions

CUCUMBER CARPACCIO 8.5
Feta, Urfa Biber, Lemon Vinaigrette

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

BEETS 8.5
Hazelnuts, Goat Cheese

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO* 26.5
Pickled Okra, Cauliflower

SQUID INK FIDEOS 17.5
Scallion, Garlic Aioli

PAELLA VERDURAS half / full / double
Asparagus, Carrots, Mojo Verde Aioli
18 / 36 / 64

PAELLA MARISCOS 28 / 56 / 98
Prawns, Clams, Calamari, Mussels

PAELLA SALVAJE 28 / 56 / 98
Chorizo, Gaucho, Chicken, Chickpeas

PARILLADA BARCELONA* 31 / 62 / 108
NY Strip, Lamb Chop, Chicken, Gaucho

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

CREPAS WITH SEASONAL FRUIT 8
Gooseberry, Citrus Cream, Pistachio

BASQUE BURNT CHEESECAKE 9
Luxardo Cherry

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

CHEF SAMEER HUNTER & CHEF AARON LORENZANA

*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

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

WHITE

| | | 3oz | 6oz | bottle |
|---|----------------------------|------|------|--------|
| 2020 Mila , Rías Baixas, Spain | Albariño | 6 | 12 | 48 |
| 2021 Rezabal , Getariako Txakolina, Spain | <i>Hondarribi Zuri</i> | 6.25 | 12.5 | 50 |
| 2020 Menade , Rueda, Spain | <i>Verdejo</i> | 6 | 12 | 48 |
| 2019 Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2020 Avinyó, Petillant , Penedès, Spain | <i>Muscat Blend</i> | 5 | 10 | 40 |
| 2020 Vinos Piñol, Raig de Raim , Terra Alta, Spain | <i>Garnacha Blanca</i> | 4.5 | 9 | 36 |
| 2018 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> | 4.75 | 9.5 | 38 |
| 2021 Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 5 | 10 | 40 |
| 2020 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> | 6.25 | 12.5 | 50 |
| 2019 Marcel Couturier , Mâcon-Loché, France | <i>Chardonnay</i> | 7.25 | 14.5 | 58 |
| 2020 Iniceri, 'Abisso' , Sicily, Italy | <i>Catarratto</i> | 5.5 | 11 | 44 |
| 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

| | | 3oz | 6oz | bottle |
|--|------------------------|------|------|--------|
| 2020 Liquid Geography , Bierzo, Spain | <i>Mencia</i> | 5 | 10 | 40 |
| 2021 Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 4.5 | 9 | 36 |
| 2021 Lafage, 'Miraflores' , Roussillon, France | <i>Mourvedre Blend</i> | 6.25 | 12.5 | 50 |
| 2019 Los Conejos Malditos , Blanco Con Madre, Toledo, Spain | <i>Malvar, Airén</i> | 5 | 10 | 40 |

RED

| | | 3oz | 6oz | bottle |
|--|-------------------------------|------|---------|--------|
| 2017 Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2019 La Maldita , Rioja, Spain | <i>Garnacha</i> | 4.25 | 8.5 | 34 |
| 2020 Bodegas Lanzaga, LZ , Rioja Spain | <i>Tempranillo</i> | 6 | 12 | 48 |
| 2019 Bardos, Romántica , Ribera del Duero, Spain | <i>Tempranillo</i> | 5.75 | 11.5 | 46 |
| 2020 Le Naturel , Navarra, Spain | <i>Garnacha</i> | 4.5 | 9 | 36 |
| 2020 Azul y Garanza , Navarra, Spain | <i>Tempranillo</i> | 4.25 | 8.5 (L) | 48 |
| 2020 César Marquez Pérez, Parajes , Bierzo, Spain | <i>Mencia</i> | 6.75 | 13.5 | 54 |
| 2018 La Fanfarria , Asturias, Spain | <i>Mencia, Albarín Negro</i> | 6 | 12 | 48 |
| 2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain | <i>Garnacha</i> | 8.5 | 17 | 68 |
| 2019 Sotabosc , Montsant, Spain | <i>Garnacha, Cariñena</i> | 6 | 12 | 48 |
| 2020 Vins de Pedra, Negre de Folls , Conca de Barberá | <i>Trepal Blend</i> | 4.75 | 9.5 | 38 |
| 2020 La Vinyeta, Bongo* , Emporda, Spain | <i>Monastrell</i> | 4.5 | 9 | 36 |
| 2018 Primitivo Quiles, Cono 4 , Alicante, Spain | <i>Monastrell</i> | 4.25 | 8.5 | 34 |
| 2020 Camino de Navaherreros , Sierra de Gredos, Spain | <i>Garnacha</i> | 6 | 12 | 48 |
| 2019 Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 6.5 | 13 | 52 |
| 2021 Bodegas Ponce, Clos Lojen , Manchuela, Spain | <i>Bobal</i> | 5.25 | 10.5 | 42 |
| 2016 Fontes Cunha, 'Mondeco' , Dão, Portugal | <i>Touriga National Blend</i> | 3.5 | 7 | 28 |
| 2020 Earth First, Classic , Mendoza, Argentina | <i>Malbec</i> | 4.5 | 9 | 36 |
| 2018 Peñalolen , Maipo, Chile | <i>Cabernet Sauvignon</i> | 6.75 | 13.5 | 54 |
| 2017 Polkura , Colchagua, Chile | <i>Syrah</i> | 6.5 | 13 | 52 |
| 2019 Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 7 | 14 | 56 |
| 2016 Alto de la Ballena , Maldonado, Uruguay | <i>Cabernet Franc Blend</i> | 4.5 | 9 | 36 |
| 2020 Domaine Vallot , Côtes-du-Rhône, France | <i>Grenache Blend</i> | 6.75 | 13.5 | 54 |

SHERRY

DRY

| | | 3oz | bottle |
|--|---------------------|-----|--------|
| Jarana , Lustau, 750mL | <i>Fino</i> | 5 | 40 |
| Tradicion , Bodegas Tradicion, 750mL | <i>Fino</i> | 9 | 72 |
| La Cigarrera , 375mL | <i>Manzanilla</i> | 6.5 | 26 |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 5 | 40 |
| Almacenista, 'Gonzalez Obregon' , Lustau, 500mL | <i>Amontillado</i> | 11 | 66 |
| Carlos VII , Alvear, 375mL | <i>Amontillado</i> | 12 | 48 |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 8 | 64 |
| 15 Años, El Maestro Sierra , 375mL | <i>Oloroso</i> | 9 | 36 |
| Marques de Poley , Toro Albala, 375mL | <i>Oloroso</i> | 8.5 | 51 |

SWEET

| | | 3oz | bottle |
|--|----------------------|-----|--------|
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 8.5 | 68 |
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9 | 36 |
| Toro Albala , 1999, 750mL | <i>Pedro Ximénez</i> | 20 | 160 |
| Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 14 | 56 |
| Añada , Alvear, 2011, 375mL | <i>Pedro Ximénez</i> | | 60 |

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 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L'Argatá 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

BEEES & BAYS (No ABV*) 6
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 12
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 13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, 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 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin. 14

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

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 34
Rioja Wine, Elderflower, 9.5
Citrus Infused Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe 50
São João Brut Rosé, Lillet Rosé, 12.5
District Made Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

BOTTLES & CANS
Clausthaler, Non-Alcoholic – Germany 5
Heineken, Light – Holland 7
Mahou, Cinco Estrellas, Lager- Spain (16oz) 7.5
Estrella Damm, Daura Gluten-Free Lager – Spain 8
Estrella Damm, Inedit – Spain 9.5
Dogfish Head, Namaste Witbier – DE 7.5
Avery, Island Rascal, Passion Fruit Witbier–CO 8.5
Troegs, Dreamweaver Wheat – PA 7
Allagash, Tripel Reserve – MN 11
Guinness, Pub Draft Stout (14.9oz) – Ireland 8
The Duck-Rabbit, Milk Stout – NC 7.5
Duclaw, Sweet Baby Jesus Porter – MD 7

CIDERS
Moonlight, Them Little Apples Cider – NH 8.5
Austin Eastciders, Original Dry Cider – TX 7
Isastegi, Sagardo Natural Cider (750mL) – Spain 28
Pomarina Brut Sidra (750mL) – Spain 42