

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Pimentón

### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham, Smoky Lean

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

### 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, Thick Mold Rind. Buttery, Tangy

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

### WAGYU CECINA

Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

### JAMÓN MANGALICA

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

### QUESO DE TRUFA

Castilla, La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

### CHORIZO IBÉRICO

La Rioja, ES  
Pork Iberian Sausage. Paprika, Salt, Garlic

### MAXORATA CON PIMENTÓN

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Manchego, Fuet, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### BROCCOLINI

Confit Garlic, Rosemary

### ROASTED TURNIPS

Tahini, Olive Oil

### CHAMPIÑONES

Scallions, Garlic

### CAULIFLOWER

Almond Romesco

### BABY CARROTS

Labneh, Dill

### ROASTED PARSNIPS

Gremolata, Orange Zest

### BRAISED LEEKS

Almonds, Champagne Vinegar

### BRUSSELS SPROUTS

Smoked Pepper Aioli

### HUMMUS

Tahini, Olive Oil, Lavash

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### WHIPPED SHEEP'S CHEESE

Truffle, Honey

### SWEET POTATOES

Mustard Vinaigrette

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### MARINATED BOQUERONES

Piquillo Peppers, Castelvetro Olives

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### LITTLENECK CLAMS

Sobrasada

### P.E.I. MUSSELS

Sofrito

### GRILLED PULPO

Fingerling Potato, Olive Chimichurri

### GRILLED SALMON\*

Fennel Salad, Olive Oil

### SWORDFISH A LA PLANCHA\*

Escabeche, Dill

### ROASTED CHICKEN THIGH

Aji Verde

### BACON-WRAPPED DATES

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### IBÉRICO SKIRT\*

Salsa Vizcaina

### PORK BELLY

Mojo Picante

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### DUCK LEG CONFIT

Mojo Verde

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### LAMB RACK\*

Eggplant Purée, Rosemary

### BRAISED SHORT RIB

Turnip Purée, Gremolata

### FLANK STEAK\*

Red Chimichurri

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### BEET SALAD

Radicchio, Beets, Sherry Vinaigrette

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### IBERICO BONE-IN PORK LOIN

Chimichurri, Brussels Sprouts

### WHOLE ROASTED BRANZINO

Broccolini, Brussels Sprouts

### PAELLA VERDURAS

Brussels Sprouts, Broccolini, Delicata Squash, Turnips, Carrots

### PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

## DESSERTS

### FLAN CATALÁN

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

*Nashville Grown*  
Gala Apples

### PANTXINETA

Almonds

### OLIVE OIL CAKE

Sea Salt

## EXECUTIVE CHEF CESAR DIAZ

\*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 | <b>BarCava, Brut</b> , Penedès, Spain                         |     | Xarel-lo Blend | 5.5 11 44    |
| NV | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain |     | Xarel-lo       | 7 14 56      |
| NV | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              |     | Trepat         | 6.75 13.5 54 |
| NV | <b>Moscatel Espumoso</b> , Reymos, Spain                      |     | Moscatel       | 4.5 9 36     |

## WHITE

|      |   | 3oz | 6oz                         | bottle       |
|------|---|-----|-----------------------------|--------------|
| 2023 | <b>Menade</b> , Rueda, Spain                                    |     | Verdejo                     | 6.25 12.5 50 |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                              |     | Garnacha Blanca             | 5.5 11 44    |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                         |     | Xarel-lo                    | 5.5 11 44    |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 |     | Xarel-lo, Riesling          | 6.5 13 52    |
| 2024 | <b>Rezabal</b> , Getariako Txakolina, Spain                     |     | Hondarribi Zuri             | 7 14 56      |
| 2023 | <b>La Vineyta, 'Pipa'</b> , Emporda, Spain                      |     | Malvasia                    | 6 12 48      |
| 2021 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 |     | Macabeo                     | 7 14 56      |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              |     | Pedro Ximénez               | 6.5 13 52    |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal                     |     | Loureiro, Alvarinho, Avesso | 4.75 9.5 38  |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               |     | Sauvignon Blanc             | 6 12 48      |
| 2023 | <b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy               |     | Grillo                      | 6.25 12.5 50 |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             |     | Chardonnay                  | 5.5 11 44    |
| 2022 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              |     | Petit Manseng Blend         | 6.5 13 52    |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      |     | Riesling                    | 6.5 13 52    |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) |     | Riesling                    | 4.75 9.5 38  |

## ROSÉ & SKIN CONTACT

|      |   | 3oz | 6oz                | bottle    |
|------|---|-----|--------------------|-----------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                 |     | Mencia             | 5.5 11 44 |
| 2024 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina |     | Pinot Noir         | 5 10 40   |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 |     | Cabernet Sauvignon | 6 12 48   |
| 2023 | <b>No Es Pituko</b> , Curicó Valley, Chile              |     | Sauvignon Blanc    | 5.5 11 44 |

## RED

|      |  | 3oz | 6oz                    | bottle           |
|------|--|-----|------------------------|------------------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 |     | Tempranillo            | 7 14 56          |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             |     | Tempranillo            | 6.5 13 52        |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                                     |     | Garnacha               | 4.75 9.5 38      |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 |     | Tempranillo            | 5.25 10.5 (L) 59 |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                      |     | Garnacha, Cariñena     | 6.25 12.5 50     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            |     | Cariñena, Garnacha     | 8 16 64          |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                |     | Trepat Blend           | 5.5 11 44        |
| 2023 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      |     | Monastrell             | 5 10 40          |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            |     | Garnacha, Piñuela      | 6.5 13 52        |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         |     | Tempranillo, Graciano  | 7 14 56          |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    |     | Bobal                  | 6 12 48          |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 |     | Touriga Nacional Blend | 6.25 12.5 50     |
| 2022 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled |     | Baga                   | 5.5 11 (L) 62    |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         |     | Cabernet Franc, Malbec | 7 14 56          |
| 2021 | <b>Peñalolen</b> , Maipo, Chile  |     | Cabernet Sauvignon     | 6.75 13.5 54     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      |     | Syrah                  | 7.5 15 60        |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     |     | País                   | 5.75 11.5 46     |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         |     | Cabernet Franc Blend   | 5.5 11 44        |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         |     | Cabernet Blend         | 6.25 12.5 50     |

# SHERRY

## DRY

|  |  | 3oz | bottle                 |         |
|--|--|-----|------------------------|---------|
|  | <b>Jarana</b> , Lustau, 750mL                |     | Fino                   | 6 48    |
|  | <b>Almacenista</b> , Lustau, 500mL           |     | Manzanilla Amontillada | 14 84   |
|  | <b>Los Arcos</b> , Lustau, 750mL             |     | Amontillado            | 6.5 52  |
|  | <b>Península</b> , Lustau, 750mL             |     | Palo Cortado           | 9 72    |
|  | <b>15 Años</b> , El Maestro Sierra, 375mL    |     | Oloroso                | 12.5 50 |
|  | <b>Marques de Poley</b> , Toro Albala, 500mL |     | Oloroso                | 10 60   |

## SWEET

|  |  | 3oz | bottle        |        |
|--|--|-----|---------------|--------|
|  | <b>Bodegas Gómez Nevado</b> , 750mL      |     | Abocado       | 11 88  |
|  | <b>East India Solera</b> , Lustau, 750mL |     | Oloroso Dulce | 9.5 76 |
|  | <b>Nectar</b> , Gonzalez Byass, 375mL    |     | Pedro Ximénez | 10 40  |
|  | <b>Solera 1927</b> , Alvear, 375mL       |     | Pedro Ximénez | 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 / Clos Lojen / Biografico 17  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Bico Amarelo / B.R.O.T. / Baga Novo 16  
High. Acid. Wines.

**NEW WORLD, OLD SCHOOL** Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5  
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style



# COCKTAILS

**BEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**PICA PICA** 12.5  
Reyka Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**GIN & JUS** 11  
Paco Pepe Andalucían Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13.5  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**NON-ALC WHITE OR RED SANGRIA** glass pitcher  
NA Red or White Wine, Fever Tree Grapefruit, Lemon,  
Guava Nectar, Orange, Mint 9.5 34

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar 11 39

**GUNS & ROSÉS** glass carafe  
Tierra Limpia Brut Rosé, Lillet Rosé, Pickers Vodka,  
Peach Nectar, Grapefruit 13 52

# BEER

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Hap & Harry's, Lager—TN 8

Founders, All Day IPA—MI 7.5

Estrella Galicia, Lager—Spain 8

Yazoo, Hefeweizen—TN 7.5

Peroni, Lager—Italy 8.5

Wiseacre, Bow Echo Hazy IPA—TN 11

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5

Lagunitas, Maximus IPA—CA 8.5

Jackalope, Bearwalker Maple Brown—TN 8

Jackalope, Thunder Ann Pale Ale—TN 8

Austin Eastciders, Original Dry Cider—TX 8

Dogfish Head, Sea Quench Session Sour—DE 8.5