

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia, Spain
Dry-cured Spanish ham

SORIA CHORIZO

United States
Dry-cured pork sausage, smoky & garlicky

SPECK

Aldo Adige, Italy
Lightly smoked, dry-cured ham

SOBRASADA

Majorca
Soft, spreadable chorizo

FUET

Catalonia
Dry-cured pork sausage

CHORIZO PICANTE

La Rioja
Smoky, spicy, dry-cured sausage

COPPA

Barzano, Italy
Spicy, cured pork shoulder

6-MONTH MANCHEGO

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

IBORES

Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

SAN SIMÓN

Galicia, Spain
Smoked cow's milk cheese, creamy & buttery

COPPINGER

Sequatchie Creamery, TN
Semi firm cow cheese, with a layer of vegetable ash

ROMAO

Castilla-La Mancha
Raw sheep's milk cheese rubbed with rosemary

ETXEGARAI

Basque Country
Smoked raw sheep's milk cheese aged 6 months

4-MONTH MAHÓN

Spain
Raw, semi-soft cow's milk

VALDEÓN

Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

DRUNKEN GOAT

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

CAÑA DE OVEJA

Murcia, Spain
Soft-ripened sheep's milk, buttery & tangy

JAMÓN MANGALICA

Segovia, Spain
Cured Hungarian Pig

APERITIVO BOARD

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

Olives, Marcona Almonds, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Manchego, Mahón

14

22

TAPAS

MARINATED OLIVES

Garlic, Citrus Zest, Chili

5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

BLISTERED SHISHITOS

Lime, Sea Salt

8

GRILLED BROCCOLINI

Garlic Chili Oil, Lemon

8.5

ROASTED SWEET POTATOES

Cranberry-Walnut Gremolata

8.5

SAUTÉED WILD MUSHROOMS

Shiitake, Cremini & Oyster Mushrooms, Scallions

9.5

POTATO TORTILLA

Chive Sour Cream

6

MEDITERRANEAN HERB HUMMUS

Pita Chips, Salsa Verde

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

CRISPY BRUSSELS SPROUTS

Rosemary Agrodolce

8.5

WHIPPED SHEEP'S CHEESE

Fennel Honey, Cracked Black Pepper

8.5

CAULIFLOWER AU GRATIN

Manchego Valdeón Cream, Bread Crumbs

8.5

BAKED GOAT CHEESE

Capers, Tomatoes, Castelvetrano Olives, Grilled Bread

9.5

BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

CRISPY CALAMARI

Smoked Pepper Aioli

11.5

P.E.I. MUSSELS

White Wine, Lemon, Garlic, Parsley

12

STRIPED BASS A LA PLANCHA

Salsa Verde

13

TUNA CRUDO*

Spiced Olive Oil, Guindilla Peppers

15.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

ALBONDIGAS

Spiced Meatballs, Jamón-Tomato Sauce

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BOCADILLO DE CHORIZO

Dijon Aioli, Peppers, Onions

9.5

CRISPY PORK BELLY

Cherry Pepper Chimichurri

9.5

GRILLED CHICKEN THIGH

Basque Tomato Glaze

9.5

BERKSHIRE PORK TENDERLOIN

Plum Chutney

12.5

DUCK A LA PLANCHA

Brown Butter, Parsnip Purée

13.5

STEAK PAILLARD*

Red Pepper Vinaigrette, Frites

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

BEET SALAD

Maple Vinaigrette, Valdeón, Walnuts

8.5

KALE SALAD

Blood Orange Vinaigrette, Pepitas, Manchego, Cranberry

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

half / full / double

31 / 62 / 108

PAELLA VERDURAS

Piquillo Peppers, Sweet Potatoes, Brussel Sprouts

18 / 37 / 64

PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

28 / 56 / 98

PAELLA SALVAJE

Pork Belly, Chorizo, Fried Egg, Garlic Aioli

28 / 56 / 98

DESSERTS

FLAN CATALÁN

7

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bartlett Pears, Walnuts

8

OLIVE OIL CAKE

Sea Salt

9

BURNT BASQUE CHEESECAKE

Pear Chutney

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF AXTON JARVIS | SOUS CHEF CHRIS HOPPIE | SOUS CHEF DANIEL BOGGS

*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>	5	10	40
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6.25	12.5	50
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4	8 (L)	45
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 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
2020 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.75	9.5	38
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	7	14	56
2018 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.5	13	52
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2019 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	6.75	13.5	54
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	4.25	8.5	34
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.25	10.5	42
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
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>	5.25	10.5	42
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.5	13	52

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera, 375mL	<i>Manzanilla</i>	9	38
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillado</i>	14	84
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9	54

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80
San Emilio, Lustau, 750mL	<i>Pedro Ximénez</i>	10	80
Toro Albala, 1986, 375mL	<i>Pedro Ximénez</i>	20	80
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	17	

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

GRENADE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 17
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Hangar One Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 10
Greenall's Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

BOURBON SPICE RACK 12
Redemption Rye, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

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

SMOKED SHERRY MANHATTAN 16
Hudson Bourbon, Gonzalez Byass, Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's 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

RED OR WHITE SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9 31
Dark Rum, Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, 12 48
Pickers Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

BOTTLES & CANS
St. Pauli Girl, Non-Alcoholic - Germany 5
Hap & Harry's, Lager - TN 7
Estrella Galicia, Lager - Spain 8
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Peroni, Lager - Italy 7.5
Ye Haw, Dunkel Dark Lager- TN 7
Wild Heaven, White Blackbird Saison - GA 8.5
Yazoo, Hefeweizen - TN 7.5
Dogfish Head, Sea Quench Session Sour - DE 8.5
Wiseacre, Bow Echo Hazy IPA - TN 11
Jackalope, Thunder Ann Pale Ale - TN 6.5
Blackstone, Adam Bomb IPA - TN 7.5
Lagunitas, Maximus IPA - CA 8.5
Kentucky Ale, Bourbon Barrel Ale - KY 12

CIDERS
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42