

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

CHORIZO PICANTE

La Rioja
Smoky, spicy, dry-cured sausage

SOBRASADA

Majorca
Soft, spreadable chorizo

SPECK

Aldo Adige, Italy
Lightly smoked, dry-cured ham

FUET

Catalonia
Dry-cured pork sausage

CAÑA DE OVEJA

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

6-MONTH MANCHEGO

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

IBORES

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

DRUNKEN GOAT

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

ETXEGARAI

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

12-MONTH MAHÓN

Spain
Raw, semi-soft cow's milk

ROMAO

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

VALDEÓN

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA

Segovia, Spain
Cured Hungarian Pig

12

APERITIVO BOARD

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

22

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

TAPAS

MARINATED OLIVES

Garlic, Citrus Zest, Chili

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

EGGPLANT CAPONATA

Sweet Peppers, Basil

5

WHIPPED SHEEP'S CHEESE

Fennel Honey, Cracked Black Pepper

8.5

PUMPKIN HUMMUS

Pita Chips, Toasted Pepitas

7.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

CRISPY BRUSSELS SPROUTS

Rosemary Agrodolce

8.5

POTATO TORTILLA

Chive Sour Cream

6

BAKED GOAT CHEESE

Capers, Tomatoes, Castelvetrano Olives, Grilled Bread

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

CRISPY CALAMARI

Smoked Pepper Aioli

10.5

P.E.I. MUSSELS

White Wine, Lemon, Garlic, Parsley

11.5

MAHI-MAHI A LA PLANCHA

Salsa Verde

13

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

8.5

BOCADILLO DE CHORIZO

Dijon Aioli, Peppers, Onions

9.5

CRISPY PORK BELLY

Cherry Pepper Chimichurri

9.5

DUCK A LA PLANCHA

Brown Butter, Parsnip Purée

13.5

GRILLED CHICKEN THIGH

Basque Tomato Glaze

9.5

STEAK PAILLARD*

Red Pepper Vinaigrette, Frites

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

half / full / double

27 / 54 / 108

PAELLA VERDURAS

Piquillo Peppers, Sweet Potatoes, Brussels Sprouts

16 / 32 / 64

PAELLA MARISCOS

Prawns, Mussels, Clams

24.5 / 49 / 98

PAELLA SALVAJE

Pork Belly, Smoked Bacon, Fried Egg, Garlic Aioli

24.5 / 49 / 98

DESSERTS

FLAN CATALÁN

6.5

OLIVE OIL CAKE

Sea Salt

8

BURNT BASQUE CHEESECAKE

Macerated Pears

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bartlett Pears, Walnuts

7.5

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 |
| 2019 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 |
| 2018 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 |
| 2017 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 |
|--|------------------------|------|-----|--------|
| 2019 Liquid Geography, Bierzo, Spain | <i>Mencía</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 |
|--|-------------------------------|------|------|--------|
| 2014 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>Mencía</i> | 7 | 14 | 56 |
| 2018 La Fanfarria, Asturias, Spain | <i>Mencía, Albarín Negro</i> | 6.5 | 13 | 52 |
| 2020 Vins de Pedra, Negre de Folls, Conca de Barberá | <i>Trepas Blend</i> | 5.5 | 11 | 44 |
| 2018 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 |
| 2017 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 |
| 2019 Earth First, Classic, Mendoza, Argentina | <i>Malbec</i> | 5.25 | 10.5 | 42 |
| 2018 Belinda, Mendoza, Argentina - served chilled | <i>Bonarda, Pedro Ximénez</i> | 4.75 | 9.5 | 38 |
| 2018 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 |
| 2019 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 |
| 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 |
| Marques de Poley, Toro Albalá, 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 |

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / 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

ACID TRIP Asnella / Comte Leloup / Belinda 16
High. Acid. Wines.



COCKTAILS

BEEES & 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

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

SMOKED SHERRY MANHATTAN 15
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

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

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 3.75 7.5

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
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
Founders, All Day IPA - MI 6
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
Jackalope, Bearwalker Maple Brown - TN 7.5

CIDERS
Pomarina Brut Sidra (750mL) - Spain 42