

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SOBRASADA

Majorca
Soft, spreadable chorizo

FUET

Catalonia
Dry-cured pork sausage

CHORIZO PICANTE

La Rioja
Smoky, mildly spicy, dry-cured sausage

SPECK

Italy
Dry-cured, lightly smoked ham

SORIA CHORIZO

United States
Dry-cured, pork sausage, smoky & garlicky

CABRA ROMERO

Jumilla
Semi-soft goat's milk with rosemary

6-MONTH MANCHEGO

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

ETXEGARAI

Basque Country
Smoked raw sheep's milk aged 6 months

SAN SIMÓN

Galicia
Smoked cow's milk; creamy & buttery

IBORES

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

VALDEÓN

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

AGED MAHÓN

Isle of Menorca
Cow's milk, mild & nutty

DRUNKEN GOAT

Murcia
Semi-soft goat's milk

IBÉRICO SALCHICHÓN

Salamanca
Dry-cured pork sausage

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Serrano, Fuet, Drunken Goat, Manchego, Almonds, Guindilla Peppers

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

TAPAS

MARINATED OLIVES

Citrus, Garlic, Chili Flakes

5

BOQUERONES

Olive Oil, Garlic, Parsley

6

EGGPLANT CAPONATA

Sweet Peppers, Basil

5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

SWEET POTATOES

Citrus Caramel, Sheep's Cheese, Candied Almonds

8.5

CRISPY CALAMARI

Smoked Pepper Aioli

10.5

CHARRED CARROTS

Mint Crema

8

GRILLED PRAWNS

Saffron Bisque

11

SPINACH-CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

7.5

MUSSELS

White Wine, Garlic, Herbs, Grilled Bread

11

HUMMUS

Roasted Red Peppers, Almonds

7.5

REDFISH A LA PLANCHA*

Salsa Verde

13.5

ACORN SQUASH

Rosemary, Maple Brown Butter, Pepitas

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

WHIPPED RICOTTA

Chili Flake Honey

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

MUSHROOMS A LA PLANCHA

Salsa Verde, Garlic

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

PARSNIPS

Spiced Honey

8.5

STEAK PAILLARD*

Pepper Vinaigrette, Frites

14.5

POTATO TORTILLA

Chive Sour Cream

6

CHICKEN THIGH A LA PLANCHA

Aji Amarillo

8.5

BRUSSELS SPROUTS

Pickled Red Onion, Pimentón

9

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

PORK BELLY

Mojo Dulce

8.5

BROCCOLINI

Lemon Vinaigrette

8.5

ROASTED BONE MARROW

Pear Jam

14

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Apple Cider Vinaigrette

8

BABY KALE SALAD

Guindilla Vinaigrette, Apples, Pimentón, Almonds

8

BURRATA

Red Wine Poached Pears

12

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

WHOLE BRANZINO

Acorn Squash, Crispy Potatoes

25.5

PAELLA VERDURAS

Mushrooms, Chickpeas, Roasted Red Peppers

half / full / double

16 / 32 / 64

PAELLA SALVAJE*

NY Strip, Pork Belly, Chorizo, Fried Egg

24.5 / 49 / 98

PAELLA MARISCOS

Prawn, Calamari, Mussels, Clams

24.5 / 49 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Gaucho

27 / 54 / 108

DESSERTS

FLAN CATALÁN

6.5

OLIVE OIL CAKE

Sea Salt

8

FLOURLESS CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

8

EXECUTIVE CHEF MATHEW TURNEY | CHEFS NOAH FRESE & ANTHONY HAYWARD

*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
2015 Gramona, Gran Cuvée, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	6.5	13	52
2019 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2019 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2019 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2018 Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2018 Azul y Garanza , Navarra, Spain	<i>Viura</i>	3.75	7.5 (L)	42
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2018 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2017 Celler del Roure, Cullerot , Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2017 Bodegas Marañones, Picarana , Sierra de Gredos, Spain	<i>Albillo</i>	6.75	13.5	54
2018 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2019 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2018 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2017 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2014 Chéreau-Carré, Comte Leloup , Muscadet, France	<i>Melon de Bourgogne</i>	6.25	12.5	50
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2016 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48

ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2020 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
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>	6.25	12.5	50
2019 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2016 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2018 Le Naturel , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2016 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	4.75	9.5	38
2018 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2018 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
2018 Bodegas Ponce, La Casilla , Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2015 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2017 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2016 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	13.5	50
2015 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2015 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2018 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

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>	8.5	34
Equipo Navazos , 375mL	<i>Manzanilla en Rama</i>	8	32
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1988, 375mL	<i>Pedro Ximénez</i>	18	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	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 / Domaine Vallot 15.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / Comte Leloup / Belinda 15
High. Acid. Wines.



COCKTAILS

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

SUMMER STREET SLING 10
Chamomile Infused 360 Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 11
Boodles 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 12.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

WHISKEY ROOT 11
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Citadelle Gin.

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

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9 30
Dark Rum, Guava Nectar

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

BEER

DRAFT 7oz 14oz
Lenny Boy, Citraphilia IPA - NC 4 8
D9, Brown Sugar Brown Cow - NC 4.25 8.5

BOTTLES & CANS
Clausthaler, Non-Alcoholic – Germany 5
Peroni, Lager – Italy 7.5
Estrella Damm, Daura Gluten-Free Lager – Spain 8
Blackberry Farm Brewery, Classic – TN 9
Catawba, White Zombie - NC 7.5
Founders, All Day IPA – MI 6.5
Fullsteam, Rocket Science IPA – NC 7.5
Sycamore, Juiciness IPA (16 oz) - NC 10.5
Triple C, Baby Maker Double IPA (16 oz) - NC 12
Allagash, Tripel Reserve – ME 10.5
Legal Remedy – Vanilla Porter - SC 8.5
Left Hand, Milk Stout - CO 8
The Duck-Rabbit, Brown Ale – NC 7.5

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