

barcelona

BRUNCH

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SPECK

Alto Adige
Lightly smoked, dry-cured ham

SORIA CHORIZO

United States
Dry-cured pork sausage, smoky & garlicky

SOBRASADA

Majorca
Soft, spreadable chorizo

COPPA SERRANA

Salamanca
Cured pork, pimentón, oregano

CHORIZO PICANTE

La Rioja
Smoky, spicy, dry-cured sausage

FUET

Catalonia
Dry-cured pork sausage

4-MONTH AGED MAHÓN

Spain
Semi-soft cow's milk

DRUNKEN GOAT

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

SMOKIN' GOAT

Canary Islands, Spain
Lightly smoked, semi soft goat's cheese

CABRA ROMERO

Murcia, Spain
Goat's milk cheese coated with rosemary

ETXEGARAI

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

6-MONTH AGED MANCHEGO

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

VALDEÓN

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

CAÑA DE CABRA

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

SAN SIMÓN

Galicia
Smoked cow's milk cheese creamy & buttery

LOMO IBÉRICO DE BELLOTA

Guijuelo
Dry-cured, acorn-fed Ibérico
Pig Loin

12

APERITIVO BOARD

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

26

Olives, Marcona, Patatas Bravas, Jamón Serrano, Fuet, Etxegarai, Manchego

GIVE THE GIFT OF BARCELONA

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

TAPAS

TORRIJAS

Apples, Crème Catalan

7.5

OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

8

SERRANO BENEDICT

Pimentón Hollandaise

8.5

SHRIMP & GRITS

Peppers, Sherry

11

STEAK & EGGS

Red Chimichurri

14.5

GRILLED BROCCOLINI

Garlic-Chili Oil, Lemon

9.5

BLISTERED SHISHITOS

Lime, Sea Salt

9.5

ROASTED CARROTS

Labneh

8.5

CRISPY BRUSSELS SPROUTS

Pimentón, Pickled Red Onions

9

MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

ROASTED MUSHROOMS

Scallions, Garlic

11

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

MEDITERRANEAN HERB HUMMUS

Pita Chips, Salsa Verde

9

BURRATA

Butternut Squash Purée, Cranberry Gremolata

12.5

WHIPPED SHEEPS CHEESE

Fennel Honey, Black Pepper, Grilled Bread

8.5

BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

P.E.I. MUSSELS

Tomato Broth, Sobrasada

13

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

GRILLED SALMON

Pickled Vegetables, Arugula

14.5

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

TROUT A LA PLANCHA

Salsa Verde

14.5

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

TRUFFLED BIKINI

Jamón Serrano, San Simón

9

CRISPY PORK BELLY

Mojo Picante

10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ALBONDIGAS

Spiced Meatballs, Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BEET SALAD

Lemon Herb Ricotta, Toasted Walnuts

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

Broccolini, Carrots, Cauliflower, Aioli

18 / 36 / 64

PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

28 / 56 / 98

PAELLA SALVAJE

Pork Belly, Chorizo, Chickpeas, Pickled Onions, Garlic Aioli

28 / 56 / 98

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Apples, Walnuts

8

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
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.75	13.5	54
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2020 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>	6	12	48
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2021 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
2022 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2021 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
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Cataratto</i>	6	12	48
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 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
2021 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2020 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
2018 Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.75	9.5	38
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	7	14	56
2019 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2016 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	4.25	8.5	34
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2020 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Delgado Zuleta, Lustau, 750mL	<i>Fino</i>	5	40
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
Don Nuño, Lustau, 750mL	<i>Oloroso</i>	9.5	76

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
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	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 / Abisso / Biográfico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENAche (ON THE ROCKS) Le Naturel / Vino de Montaña / Finca L'Argatá 18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Negre de Folls 16
High. Acid. Wines.



COCKTAILS

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ or Guava-Lavender-Lemon

BLOODY MARY 10.5
Pickers Vodka, House-made Bloody Mary Mix

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

RICHMOND GIMLET 10
Greenall's Gin, Lime, Mint

SUMMER STREET SLING 12
Chamomile Infused Hangar One Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

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

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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

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

SANGRIA

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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5
Hayman's Gin

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

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

CLASSIC BARCELONA GINTONIC
Indian Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused 9.5 34
Dark Rum, Guava Nectar

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

BEER

BOTTLES & CANS
St. Pauli Girl, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 8
Hap & Harry's, Lager - TN 7
Peroni, Lager - Italy 7.5
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
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
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42