



# barcelona

## CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

|                                                                                             |                                                                                                              |                                                                                                                 |                                                                                                                            |     |
|---------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------|-----|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                              | <b>CAÑA DE OVEJA</b><br>Murcia, ES<br>Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty  | 14  |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                    | <b>SAN SIMÓN</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild                | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty                     | <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant | 8.5 |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón              | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                     | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks                       | 26  |
| <b>FINOCCHIONA</b><br>Georgia, US<br>Pork Sausage With Fennel, Red Wine. Rich, Complex      | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent  | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy     | <i>Patatas Bravas, Jamón Serrano, Manchego, Fuet, Mahón, Marinated Olives, Guindilla Peppers, Almonds</i>                  |     |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             |                                                                                                              |                                                                                                                 |                                                                                                                            |     |

## TAPAS

|                                                                    |      |                                                                   |      |
|--------------------------------------------------------------------|------|-------------------------------------------------------------------|------|
| <b>MARCONA ALMONDS</b><br>Sea Salt                                 | 6    | <b>MARINATED BOQUERONES</b><br>Olives, Piquillo Peppers           | 7    |
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 5    | <b>SEARED SALMON *</b><br>Arugula, Pickled Fennel                 | 15.5 |
| <b>GREEN BEANS</b><br>Aleppo Pepper, Citrus                        | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic    | 9.5  |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 5.5  | <b>MUSSELS</b><br>White Wine, Garlic, Salsa Roja                  | 13.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>SWORDFISH A LA PLANCHA</b><br>Salsa Verde                      | 14.5 |
| <b>CHAMPIÑONES</b><br>Garlic, Scallions                            | 10.5 | <b>GRILLED CHICKEN THIGH</b><br>Aji Amarillo                      | 9.5  |
| <b>CAULIFLOWER</b><br>Lemon Vinaigrette, Pimentón                  | 8.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                      | 8    |
| <b>SPINACH CATALAN</b><br>Garlic, Pepitas                          | 7.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli             | 7    |
| <b>ROASTED CARROTS</b><br>Harissa, Parsley                         | 8.5  | <b>ALBÓNDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce       | 9.5  |
| <b>COLLARD GREENS</b><br>Mangalica, Migas                          | 10.5 | <b>CALDO GALLEGO</b><br>Cannellini Beans, Gaucho Sausage, Kale    | 10.5 |
| <b>CHICKPEAS &amp; SOFRITO</b><br>Crispy Serrano, Citrus           | 8.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                  | 7    |
| <b>BURRATA</b><br>Roasted Red Pepper, Honey Balsamic               | 11   | <b>PORK BELLY</b><br>Chimichurri                                  | 10.5 |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey, Pimentón           | 9.5  | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic | 9    |
| <b>MEDITERRANEAN HUMMUS</b><br>Salsa Verde, Lavash                 | 7.5  | <b>HANGER STEAK *</b><br>Truffle Aioli                            | 18.5 |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8    |                                                                   |      |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7    |                                                                   |      |
| <b>GRILLED SWEET POTATOES</b><br>Smoked Pepper Vinaigrette         | 8    |                                                                   |      |

## SALADS

|                                                                                     |   |
|-------------------------------------------------------------------------------------|---|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce                   | 9 |
| <b>ARUGULA</b><br>Apples, Lemon Vinaigrette                                         | 8 |
| <b>KALE &amp; BRUSSELS SPROUTS</b><br>Cranberries, Pepitas, Apple Cider Vinaigrette | 9 |

## LARGE PLATES

|                                                                                       |             |
|---------------------------------------------------------------------------------------|-------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                       | 24.5        |
|                                                                                       | HALF / FULL |
| <b>FIDEOS</b><br>Chicken, Chorizo, Pork Belly, Pickled Fennel, Onions                 | 17 / 34     |
| <b>PAELLA MARISCOS</b><br>Shrimp, Mussels, Calamari, Clams                            | 28 / 56     |
| <b>PAELLA VERDURAS</b><br>Sweet Potato, Mushrooms, Brussels Sprouts, Butternut Squash | 18 / 36     |
| <b>PAELLA SALVAJE</b><br>Chicken, Chorizo, Pork Belly, Garbanzos                      | 28 / 56     |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Gaucho Sausage, Pork Loin       | 33 / 66     |

## DESSERTS

|                                                                |   |
|----------------------------------------------------------------|---|
| <b>FLAN CATALÁN</b>                                            | 7 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9 |
| <b>ARROZ CON LECHE</b><br>Coconut Milk, Cinnamon               | 7 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Spiced Apple                 | 9 |

## EXECUTIVE CHEF ERIC CORONA SOUS CHEF BRYANT CRAIG

\*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

|    |                                                               |                       |     |     |        |
|----|---------------------------------------------------------------|-----------------------|-----|-----|--------|
| NV | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| NV | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 7   | 14  | 56     |
| NV | <b>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal          | <i>Trepat</i>         | 6.5 | 13  | 52     |

## WHITE

|      |                                                                 |                                    |      |      |        |
|------|-----------------------------------------------------------------|------------------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2024 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | <i>Hondarribi Zuri</i>             | 6.5  | 13   | 52     |
| 2024 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>                     | 6.25 | 12.5 | 50     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>             | 5    | 10   | 40     |
| 2024 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2024 | <b>La Vineyta, ‘Pipa’</b> , Montilla-Moriles, Spain             | <i>Malvasia</i>                    | 6    | 12   | 48     |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Pedro Ximénez</i>               | 6    | 12   | 48     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal                     | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2025 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | <i>Catarratto</i>                  | 6    | 12   | 48     |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Riesling</i>                    | 6.5  | 13   | 52     |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>                    | 4.75 | 9.5  | 38     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |        |
|------|---------------------------------------------------------|---------------------------|------|------|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz  | 6oz  | bottle |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5    | 10   | 40     |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6    | 12   | 48     |
| 2024 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2023 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6.5  | 13   | 52     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 6    | 12   | 48     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2022 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5 | 54     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Blend</i>         | 6.25 | 12.5 | 50     |

# SHERRY

## DRY

|                                              |                     |      |        |
|----------------------------------------------|---------------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL                | <i>Fino</i>         | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL                  | <i>Manzanilla</i>   | 8.5  | 34     |
| <b>Los Arcos</b> , Lustau, 750mL             | <i>Amontillado</i>  | 6    | 48     |
| <b>Carlos VII</b> , Alvear, 375mL            | <i>Amontillado</i>  | 13.5 | 54     |
| <b>Península</b> , Lustau, 750mL             | <i>Palo Cortado</i> | 9    | 72     |
| <b>15 Años</b> , El Maestro Sierra, 375mL    | <i>Oloroso</i>      | 12   | 48     |
| <b>Marques de Poley</b> , Toro Albala, 500mL | <i>Oloroso</i>      | 10   | 60     |

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 36     |
| <b>Toro Albala</b> , 1999, 375mL         | <i>Pedro Ximénez</i> | 20  | 80     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 16  | 64     |

# WINE FLIGHTS

3 Half Glasses

|                                                                                                                                                                                             |      |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>APERITIVOS</b> BarCava / La Cigarrera / Lustau Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)                | 13.5 |
| <b>BIO-CURIOUS</b> Diorama / Biografico / Sotabosc<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                | 15   |
| <b>ACID TRIP</b> Bico Amarelo / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                                  | 16   |
| <b>NEW WORLD, OLD SCHOOL</b> Bodegas Cerro Chapeu / Saurus Rosé / Revival País<br>Blurring the lines between the old and new worlds, South American wines with a classic, traditional style | 14.5 |

# COCKTAILS

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                               |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------|
| <b>BEEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf                                                                                                                                                                                                                                                                                                                                                                                                     | 7                                                                             |
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint                                                                                                                                                                                                                                                                                                                                                                                                    | 8                                                                             |
| <b>PICA PICA</b><br>Tito’s Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño                                                                                                                                                                                                                                                                                                                                                                                                                           | 12.5                                                                          |
| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucían Gin, Lime, Green Grape,<br>Pink Peppercorn, Ginger                                                                                                                                                                                                                                                                                                                                                                                                                         | 11                                                                            |
| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg                                                                                                                                                                                                                                                                                                                                                                                                                            | 13                                                                            |
| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders                                                                                                                                                                                                                                                                                                                                                                                             | 13.5                                                                          |
| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava                                                                                                                                                                                                                                                                                                                                                                                                                           | 13                                                                            |
| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters                                                                                                                                                                                                                                                                                                                                                                                                          | 13                                                                            |
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon                                                                                                                                                                                                                                                                                                                                                                                                                                             | 13                                                                            |
| <b>LAIRD’S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters                                                                                                                                                                                                                                                                                                                                                                                                    | 15                                                                            |
| <b>GINTONICS</b><br>Inspired by three of Spain’s most iconic regions.                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 15                                                                            |
| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary                                                                                                                                                                                                                                                                                                                                                                                                               |                                                                               |
| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                               |
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint                                                                                                                                                                                                                                                                                                                                                                                                                                        |                                                                               |
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar                                                                                                                                                                                                                                                                                                                                                                                                                        | glass 10.5<br>pitcher 38                                                      |
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach<br>Nectar, Grapefruit                                                                                                                                                                                                                                                                                                                                                                                                                    | glass 13<br>carafe 52                                                         |
| <b>BEER</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |                                                                               |
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain<br>Glover Park, Witness Belgian Wit—GA                                                                                                                                                                                                                                                                                                                                                                                                                                    | caña 4.25<br>doble 8                                                          |
| <b>BOTTLES &amp; CANS</b><br>Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT<br>Peroni, Lager—Italy<br>Wild Heaven, Emergency Drinking Beer—GA<br>Yuengling, Light—PA<br>Pabst Blue Ribbon (16oz.)—IL<br>Estrella Damm, Daura Gluten-Free Lager—Spain<br>Three Taverns, Rapturous Raspberrry Sour—GA<br>Wild Heaven, White Blackbird—GA<br>Terrapin, Recreation Ale—GA<br>Monday Night Brewing, Slap Fight IPA—GA<br>Lagunitas, Maximus IPA—CA<br>Allagash, Tripel—MN<br>Isastegi, Sagardo Natural Cider (750mL)—Spain | 7<br>8<br>7.5<br>6.5<br>6<br>8.5<br>8.5<br>8.5<br>7<br>8.5<br>8.5<br>11<br>32 |