

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
HOT COPPA New Jersey, US Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine

FUET Cataluña, ES Pork Sausage. Rich, Garlic, Black Pepper
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity
CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep’s Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

SMOKIN’ GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild
MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty
SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón
VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent

GIVE THE GIFT OF BARCELONA

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

JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	14
APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
<i>Patatas Bravas, Jamón Serrano, Fuet, Idiazábal, Mahón, Marinated Olives, Marcona Almonds, Guindilla Peppers</i>	

TAPAS

OLIVE OIL PANCAKES Maple Syrup, Butter	8
GRILLED VEGETABLE FRITTATA Basil Aioli	11
STEAK & EGG NY Strip, Red Chimichurri, Sunny Side Up	14.5
HUEVOS ESTRELLADOS Shishito, Mangalica, Garlic Aioli, Sunny Side Up	11
SERRANO BENEDICT Pan Con Tomate, Pimentón Hollandaise	8.5
SMOKED SALMON BOARD Herbed Cream Cheese, Capers, Onions	12.5
SHRIMP & GRITS Roasted Peppers, Shallots	11
FIDEOS Duck, Egg, Sofrito	16
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
BURRATA Red Pepper Pesto, Pickled Onions	10
BEETS Walnuts, Goat Cheese	8.5
SPICED CARROTS Mint, Harissa Yogurt	10
CHAMPIÑONES Salsa Verde	9.5
GRILLED BROCCOLINI Grain Mustard Aioli	9
BRUSSEL SPROUTS Pickled Onions, Pimentón	8.5
MEDITERRANEAN HUMMUS Pita, Salsa Verde	9

WHIPPED SHEEP’S CHEESE Truffle, Honey, Pimentón	9.5
QUESO A LA PLANCHA French Onion Marmalade	8.5
POTATO TORTILLA Chive Sour Cream	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
CRISPY CALAMARI Smoked Pepper Aioli	11.5
SWORDFISH A LA PLANCHA Butternut Squash, Olive Relish	14.5
BOQUERONES Pickled Cucumbers, Fennel	6
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
PRAWNS A LA PARRILLA Piperade	12.5
PULPO Romesco, Fennel	15.5
STEAMED MUSSELS Saffron Butter, Sofrito, White Wine	14
SEARED CHICKEN THIGH Aji Verde	9.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
GRILLED WILD BOAR SAUSAGE Apple Mostarda	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Romaine	9
ARUGULA SALAD Dried Cranberry, Pepitas, Balsamic	8.5
LOCAL GREENS & HERBS Manchego, Radish, Olive Oil & Lemon	9
WHOLE ROASTED BRANZINO Mixta Salad, Charred Lemon	26.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PAELLA MARISCOS Gambas, Mussels, Clams, Calamari	half / full / double 28 / 56 / 98
PAELLA VERDURAS Carrots, Butternut Squash, Mushrooms, Broccoli, Basil Aioli	18 / 36 / 64
PAELLA SALVAJE Ground Pork, Duck, Morcilla, Garbanzo Beans	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Morcilla	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Cherries	9
ARROZ CON LECHE Coconut Milk, Cinnamon	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

EXECUTIVE CHEF AARON PAIK
SOUS CHEFS JERMAINE WILBEY & HENRY WASHINGTON III

*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	BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021	AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2021	Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
			6	12	48

WHITE

2022	Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022	Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2022	Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021	Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2022	Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2021	Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	4.75	9.5	38
2022	La Vineyta, ‘Pipa’, Emporda, Spain	<i>Malvasia</i>	7	14	56
2020	Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.75	11.5	46
2022	Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2020	Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2023	Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	6.25	12.5	50
2023	Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2022	1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2021	Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6.25	12.5	50
2021	L’Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	5.5	11	44
			6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022	Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2022	Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36
2021	Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44
			5	10	40

RED

2020	Marqués de Tomares, Crianza, Rioja Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Pedro Gonzalez, Prieto Picudo, Castilla y Leon, Spain	<i>Prieto Picudo</i>	6	12	48
2020	Bardos, Romántica, Ribera del Duero, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021	Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021	Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016	Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2021	César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.5	13	52
2019	Sotabosc, Montsant, Spain	<i>Mencía</i>	6.75	13.5	54
2018	Coster dels Olivers, Priorat, Cataluna, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Carinena, Garnacha</i>	7.5	15	60
2020	Primitivo Quiles, Cono 4, Alicante, Spain	<i>Trepat Blend</i>	5.75	10.5	42
2020	Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36
2020	Uva de Vida “Biografico,” La Mancha, Spain	<i>Garnacha</i>	6.25	12.5	50
2019	Earth First, Organic Crianza, Mendoza, Argentina	<i>Tempranillo/Graciano</i>	6.75	13.5	54
2018	Peñalolen, Maipo, Chile	<i>Malbec</i>	5.75	11.5	46
2020	Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Sauvignon</i>	6.5	13	52
2019	Polkura, Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2022	Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	Alto de la Ballena, Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2019	Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021	Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera, 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	6	48
Península, Lustau, 750mL	<i>Palo Cortado</i>	11.5	69
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9	36
		9.5	57

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1999, 375mL	<i>Pedro Ximénez</i>	9	36
		14	56

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarera / Lustau Vermut Rojo		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 / Pedro González Mittelbrunn / Clos Lojen		15
Many of our wines use Biodynamic farming practices, here are three incredible examples		
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Cuvée Paul		17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		
ACID TRIP Asnella / L’Alpage / Belinda		15
High. Acid. Wines.		

COCKTAILS

BEEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom, Bitters	
Sparkling Water, Torched Bay Leaf	
FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table	48
BLOODY MARY	11
Tito's Vodka, Housemade Bloody Mary Mix	
MIMOSA	10.5
Choice of: Classic with Fresh Squeezed OJ,	
Orange-Peach-Grapefruit or Guava-Lavender-Lemon	
DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	
TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer,	
Lime, Angostura Bitters, Cucumber	
SUMMER STREET SLING	12
Chamomile Infused Tito’s Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	
ALEBRIJES	13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,	
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	
BOURBON SPICE RACK	12
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	
SMOKED SHERRY MANHATTAN	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,	
Lustau Amontillado, Angostura, Luxardo Cherry	
LAIRD’S WAY	15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,	
Sfumato Rhubarb Amaro, Orange, Walnut Bitters	
GINTONICS	15
Inspired by three of Spain’s most iconic regions	
CATALAN	
Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic,	
Grapefruit, Lime, Rosemary	
VALENCIAN	
Hayman’s London Dry Gin, Fever Tree Indian Tonic,	
Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN	
Nordés Gin, Fever Tree Indian Tonic,	
Lemon, Green Apple, Mint	
SANGRIA	
WHITE OR RED SANGRIA	glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum	9.5 34
Guava Nectar	
GUNS & ROSÉS	glass carafe
São João Brut Rosé, Lillet Rosé, Bustletown Vodka,	12.5 50
Peach Nectar, Lemon, Grapefruit Bitters	
BEER	
DRAFT	caña doble
Creature Comforts, Tropicália IPA - GA	4.5 9
Glover Park, Witness Belgian Wit - GA	4 8
Sweetwater, 420 Pale Ale - GA	4.25 8.5
BOTTLES & CANS	
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Peroni, Lager - Italy	8
Wild Heaven, Emergency Drinking Beer - GA	7.5
Yuengling, Light - PA	6.5
Pabst Blue Ribbon (16oz.) - IL	6
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Red Hare, SPF 50/50 Grapefruit - GA	8
Three Taverns, Rapturous Raspberry Sour - GA	8.5
Wild Heaven, White Blackbird - GA	8.5
Terrapin, Recreation Ale - GA	7
Monday Night Brewing, Slap Fight IPA-GA	8.5
Jekyll Brewing, Hop Dang Diggity IPA-GA	8
Lagunitas, Maximus IPA – CA	8.5
Allagash, Tripel – MN	11
Left Hand, Milk Stout – CO	9.5
CIDERS	
Isastegi, Sagardo Natural Cider (750mL) – Spain	32
Pomarina Brut Sidra (750mL) – Spain	42