

# 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

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### SOBRASADA

Majorca  
Soft, spreadable chorizo

### FUET

Catalonia  
Dry-cured pork sausage

### CHORIZO PICANTE

La Rioja  
Smoky, spicy, dry-cured sausage

### CAPOCOLLO

Ontario, CA  
Dry-cured pork, spicy

### IBORES

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

### ROMAO

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

### DRUNKEN GOAT

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

### ETXEGARAI

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

### 4-MONTH MAHÓN

Spain  
Semi-soft cow's milk

### 6-MONTH AGED MANCHEGO

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

### CAÑA DE OVEJA

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

### SAN SIMÓN

Galicia, Spain  
Smoked cow's milk cheese, creamy & buttery

### JAMÓN MANGALICA

Segovia, Spain  
Cured Hungarian Pig

### APERITIVO BOARD

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

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

14

22

## TAPAS

### MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### GRILLED BROCCOLINI

Garlic-Chili Oil, Lemon

8.5

### SAUTÉED WILD MUSHROOMS

Shiitake, Cremini & Oyster Mushrooms, Scallions

9.5

### ROASTED SWEET POTATOES

Cranberry-Walnut Gremolata

8.5

### CRISPY BRUSSELS SPROUTS

Rosemary Agrodolce

8.5

### CAULIFLOWER AU GRATIN

Manchego-Valdeón Cream, Bread Crumbs

8.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### POTATO TORTILLA

Chive Sour Cream

6

### MEDITERRANEAN HERB HUMMUS

Pita Chips, Salsa Verde

7.5

### WHIPPED SHEEP'S CHEESE

Fennel Honey, Black Pepper, Grilled Bread

8.5

### BAKED GOAT CHEESE

Capers, Tomatoes, Olives, Grilled Bread

9.5

### BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

### P.E.I. MUSSELS

White Wine, Lemon, Garlic, Parsley

12

### PRAWNS A LA PLANCHA

Sorrel Pesto

12.5

### TUNA CRUDO\*

Spiced Olive Oil, Guindilla Peppers

15.5

### 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

9

### BOCADILLO DE CHORIZO

Dijon Aioli, Peppers, Onions

9.5

### CRISPY PORK BELLY

Cherry Pepper Chimichurri

9.5

### BRAISED CHICKEN THIGH

Sherry, Almonds

9.5

### STEAK PAILLARD\*

Red Pepper Vinaigrette, Frites

14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

### KALE SALAD

Blood Orange Vinaigrette, Pepitas, Manchego, Cranberry

8.5

### BEET SALAD

Maple Vinaigrette, Valdeón, 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

Piquillo Peppers, Sweet Potatoes, Cauliflower

18 / 36 / 64

### PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

28 / 56 / 98

### PAELLA SALVAJE

Pork Belly, Chorizo, Pickled Onions, Garlic Aioli

28 / 56 / 98

## DESSERTS

### FLAN CATALÁN

Sea Salt

7

### OLIVE OIL CAKE

Sea Salt

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### BURNT BASQUE CHEESECAKE

Pear Chutney

9

## EXECUTIVE CHEF AXTON JARVIS | 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
2018 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
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
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 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Aylin, 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
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52
2016 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
2020 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
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	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
2020 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	7	14	56
2018 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>Trepas Blend</i>	5.5	11	44
2019 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2019 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2019 Vara y Pulgar, Cadiz, 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
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.25	10.5	46
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.25	12.5	56
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 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
La Cigarrera, 375mL	<i>Manzanilla</i>	9	38
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
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9	54

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
San Emilio, Lustau, 750mL	<i>Pedro Ximénez</i>	10	80
Toro Albala, 1986, 375mL	<i>Pedro Ximénez</i>	20	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 / Raig de Raim / Finca L'Argata 18.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella /Comte Leloup / Negre Folls 16  
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 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

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

**BOURBON SPICE RACK** 12  
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

# 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

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

# BEER

**DRAFT** 7oz 14oz  
Wiseacre, Tiny Bomb Pilsner - 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  
Peroni, Lager - Italy 7.5  
Ye Haw, Dunkel Dark Lager- TN 7  
Founders, All Day IPA - MI 6  
Wild Heaven, White Blackbird Saison - GA 8.5  
Yazoo, Hefeweizen - TN 7.5  
Jackalope, Thunder Ann Pale Ale - TN 6.5  
Dogfish Head, Sea Quench Session Sour - DE 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