

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SWEET COPPA

New Jersey, US
Aged Pork Shoulder, Spiced, Sweet, Tangy

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

FINOCCHIONA

Georgia, US
Pork Sausage With Fennel, Red Wine. Rich, Complex

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty

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

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

VALDEÓN

Castilla-León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

LOMO IBÉRICO DE BELLOTA

12

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

JAMÓN MANGALICA

14

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA

8.5

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD

26

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

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

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

SCALLOPS

Red Pepper Coulis

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

TROUT A LA PLANCHA

Salsa Verde

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

CRISPY BRUSSELS SPROUTS

Pimentón, Pickled Red Onions

P.E.I. MUSSELS

Tomato Broth, Sobrasada

ROASTED CARROTS

Labneh

GRILLED CHICKEN THIGH

Aji Amarillo

GRILLED BROCCOLINI

Truffle Vinaigrette

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ROASTED MUSHROOMS

Scallions, Garlic

SPICED BEEF EMPANADAS

Red Pepper Sauce

QUESO A LA PLANCHA

Pimentón Honey, Almonds

TRUFFLED BIKINI

Jamón Serrano, Mahón

WHIPPED SHEEP'S CHEESE

Fennel Honey, Black Pepper, Grilled Bread

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

MEDITERRANEAN HERB HUMMUS

Pita Chips, Salsa Verde

BACON-WRAPPED DATES

Valdeón Mousse

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

POTATO TORTILLA

Chive Sour Cream

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

CRISPY PORK BELLY

Mojo Picante

YELLOWFIN TUNA CRUDO

Caper Relish

SHORT RIB

Fennel Purée, Truffle Chimichurri

SALADS

BEET SALAD

Lemon Herb Ricotta, Walnuts

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

STEAK FRITES

Red Chimichurri

	half / full / double
PAELLA VERDURAS	18 / 36 / 64
Broccolini, Carrots, Brussels Sprouts, Aioli	

PAELLA MARISCOS	28 / 56 / 98
Prawns, Mussels, Clams, Calamari	

PAELLA SALVAJE	28 / 56 / 98
Pork Belly, Chorizo, Chickpeas, Pickled Onions, Garlic Aioli	

PARILLADA BARCELONA*	31 / 62 / 108
Strip Steak, Chicken, Pork Loin, Gaucho Sausage	

DESSERTS

FLAN CATALÁN	7
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OLIVE OIL CAKE	9
Sea Salt	

BASQUE BURNT CHEESEAKE	9
Luxardo Cherries	

CHOCOLATE CAKE	9
Coffee Crème Anglaise, Almond Crumble	

CREPAS WITH SEASONAL FRUIT	8
Citrus Cream, Apples, Walnuts	

EXECUTIVE CHEF JORDAN ARCURI
SOUS CHEFS DANIEL BOGGS, TYLER HINES, RYAN THIBERT

*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
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

2020 Menade , Rueda, Spain	<i>Verdejo</i>	3oz	6oz	bottle
2019 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
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2022 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
2020 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2020 L’Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

ROSÉ & SKIN CONTACT

2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
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

2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2021 La Maldita , Rioja, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Garnacha</i>	4.75	9.5	38
2021 Le Naturel , Navarra, Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 La Fanfarria , Asturias, Spain	<i>Mencía</i>	7	14	56
2019 Sotabosc , Montsant, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2021 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2016 Fontes Cunha, ‘Mondeco,’ Dão , Portugal	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Earth First, Classic , Mendoza, Argentina	<i>Touriga National Blend</i>	4.25	8.5	34
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Malbec</i>	5.75	11.5	46
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2018 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	6.75	13.5	54
	<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Delgado Zuleta , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	5	40
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9	38
Península , Lustau, 750mL	<i>Palo Cortado</i>	6.5	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	12.5	50
	<i>Oloroso</i>	9	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9.5	76
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	10	80
		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	

COCKTAILS

BEES & 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

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

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, Aquafaba, Bee Pollen & Dragonfruit Powder	

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

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

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

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,	12.5	50
Peach Nectar, Lemon, Grapefruit Bitters		

BEER

BOTTLES & CANS

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
Jackalope, Thunder Ann Pale Ale - TN	6.5
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

