

# 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

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Pimentón

#### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

#### FUET

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

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham, Smoky Lean

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### AGED MANCHEGO

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

#### MAHÓN

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

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

#### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

#### CABRA ROMERO

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

#### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

#### JAMÓN MANGALICA

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

#### WAGYU CECINA

Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

#### CHORIZO IBÉRICO

La Rioja, ES  
Pork Iberian Sausage. Paprika, Salt, Garlic

#### QUESO DE TRUFA

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

#### MAXORATA CON PIMENTÓN

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

#### APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Fuet, Mahón, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata*

### TAPAS

#### OLIVE OIL PANCAKES

Cultured Membrillo Butter, Maple Syrup

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### ESTRELLADOS

Papas Fritas, Serrano Ham, Fried Egg

12

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### SERRANO HAM BENEDICT

Hollandaise

9.5

#### SWEET POTATOES

Mustard Vinaigrette

8

#### VEGETABLE BENEDICT

Arugula, Hollandaise

8.5

#### P.E.I. MUSSELS

Sofrito

14

#### STEAK AND EGGS\*

Red Chimichurri

14.5

#### MARINATED BOQUERONES

Piquillo Peppers, Castelvetroano Olives

7.5

#### TORRIJAS

Peaches, Crema Catalana

8

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### GRILLED SALMON

Fennel Salad, Olive Oil

14.5

#### BEET SALAD

Skordalia, Tahini, Chive

8.5

#### LITTLENECK CLAMS

Sobrasada

13

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

#### ROASTED CHICKEN THIGH

Aji Verde

10.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### HUEVOS A LA FLAMENCA

Piperade, Fried Egg, Scallions

12

#### BROCCOLINI

Confit Garlic, Rosemary

9.5

#### BACON-WRAPPED DATES

Valdeón Mousse

8

#### CAULIFLOWER

Spiced Almond Romesco

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### BABY CARROTS

Labneh, Dill

9.5

#### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

#### MUSHROOMS

Scallions, Garlic

10.5

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

#### BRUSSELS SPROUTS

Smoked Pepper Aioli

9.5

#### PORK BELLY

Mojo Picante

10.5

#### WHIPPED SHEEP'S CHEESE

Truffle, Honey

8.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### HUMMUS

Chickpeas, Onions, Peppers, Lavash

8.5

#### FLANK STEAK

Red Chimichurri

14.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

10

#### KALE SALAD

Blood Orange, Grapefruit, Fennel

9.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Broccolini, Brussels Sprouts

28.5

HALF / FULL

#### PAELLA VERDURAS

Brussels Sprouts, Broccolini, Delicata Squash, Turnips, Carrots

18 / 36

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

29 / 58

#### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

28 / 56

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

33 / 66

### DESSERTS

#### FLAN CATALÁN

8

#### OLIVE OIL CAKE

Sea Salt

10

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### BASQUE BURNT CHEESECAKE

Peaches

10

#### PANTXINETA

Almonds

9

### EXECUTIVE CHEF CESAR DIAZ

\*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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepap</i>	6.75	13.5	54
NV	<b>Moscatel Espumoso</b> , Reymos, Spain	<i>Moscatel</i>	4.5	9	36

## WHITE

			3oz	6oz	bottle
2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	14	56
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2021	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	<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
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	<i>Grillo</i>	6.25	12.5	50
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

			3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2024	<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
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepap 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
2022	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2023	<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
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

# SHERRY

## DRY

			3oz	bottle
	<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	6	48
	<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	9	36
	<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
	<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
	<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50
	<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
	<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	10	60

## SWEET

			3oz	bottle
	<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	11	88
	<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
	<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40
	<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

# WINE FLIGHTS

3 Half Glasses

**BIO-CURIOUS** Diorama / Clos Lojen / Biografico

Many of our wines use Biodynamic farming practices, here are three incredible examples

**ACID TRIP** Bico Amarelo / B.R.O.T. / Baga Novo

High. Acid. Wines.

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut

Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**NEW WORLD, OLD SCHOOL** Cerro Chapeu Chardonnay / Saurus Rosé / Revival País

Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.

# COCKTAILS

## BLOODY MARY

Reyka Vodka, Housemade Bloody Mary Mix

## MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

## BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

## PICA PICA

Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

## GIN & JUS

Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

## ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

## SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

## BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

## IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

## LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

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

Rioja Wine, Elderflower, Citrus Infused

Dark Rum, Guava Nectar

glass pitcher  
11 39

## GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Pickers Vodka, Peach Nectar, Grapefruit

glass carafe  
13 52

# BEER

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT

Austin Eastciders, Original Dry Cider—TX

Founders, All Day IPA—MI

Hap & Harry's, Lager—TN

Blackstone, Adam Bomb IPA—TN

Dogfish Head, Sea Quench Session Sour—DE

Estrella Galicia, Lager—Spain

Peroni, Lager—Italy

Estrella Damm, Daura Gluten-Free Lager—Spain

Yazoo, Hefeweizen—TN

Jackalope, Thunder Ann Pale Ale—TN

Lagunitas, Maximus IPA—CA

Jackalope, Bearwalker Maple Brown—TN

Wiseacre, Bow Echo Hazy IPA—TN



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