

# 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

#### SOBRASADA

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

#### 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

#### 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

#### VALDEÓN

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

#### CAÑA DE OVEJA

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

#### ALISIOS

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

#### JAMÓN MANGALICA

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

#### FERMÍN SALCHICHÓN DE IBÉRICO

Castilla y León, ES  
Mountain Air-Cured Ibérico Pork  
Sausage. Peppery & Rich

#### QUESO DE TRUFA

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

#### APERITIVO BOARD

An Assortment Of Spanish  
Aperitivo Snacks To Pair With  
Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Fuet,  
Idiazábal, Mahón, Marcona Almonds,  
Marinated Olives, Guindilla Peppers*

### TAPAS

#### OLIVE OIL PANCAKES

Maple Syrup, Butter

8

#### CHAMPIÑONES

Salsa Verde

9.5

#### GRILLED VEGETABLE FRITTATA

Basil Aioli

10.5

#### BEETS

Walnuts, Sheep's Cheese

8.5

#### VEGGIE BENEDICT

Tomatoes, Hollandaise

8.5

#### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

#### TORRIJAS

Strawberries

7.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### SHRIMP & GRITS

Tomatoes, Shallots, Cream

11

#### BURRATA

Red Pepper Pesto, Pickled Onions

10

#### SMOKED SALMON

Sheep's Cheese, Capers, Onions

12.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### FIDEOS

Pork Belly, Egg, Sofrito

16

#### MUSSELS

Saffron Butter, Sofrito, White Wine

14

#### HUEVOS ESTRELLADOS

Mangalica, Garlic Aioli, Sunny Side Up

11

#### MAHI-MAHI A LA PLANCHA

Salsa Bilbaina, Herbs

14.5

#### STEAK & EGG

Hanger Steak, Red Chimichurri, Sunny Side Up

14.5

#### PIQUILLO RELLENOS

Crab, Pimentón

16

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

#### PRAWNS A LA PARRILLA

Piperade

12.5

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### GRILLED CHICKEN THIGH

Aji Verde

9.5

#### PIQUILLO HUMMUS

Lavash, Olive Oil

9

#### PORK BELLY

Membrillo, Cherry Peppers

10.5

#### SNOW PEAS

Lemon & Aleppo Pepper

8

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

#### SUNCHOKES

Pimentón & Pickled Onions

8.5

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

#### ASPARAGUS

Mustard Aioli

10

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Romaine

9

#### ARUGULA SALAD

Dried Cranberry, Pepitas, Balsamic

8.5

#### FIELD GREENS

Manchego, Lemon Vinaigrette

9

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### WHOLE ROASTED BRANZINO

Field Green Salad, Charred Lemon

26.5

#### PAELLA MARISCOS

Gambas, Mussels, Clams, Calamari

half / full / double

28 / 56 / 98

#### PAELLA VERDURAS

Radish, Asparagus, Snap Peas, Basil Aioli

18 / 36 / 64

#### PAELLA SALVAJE

Ground Pork, Pork Belly, Morcilla, Garbanzo Beans

28 / 56 / 98

### DESSERTS

#### FLAN CATALÁN

7

#### OLIVE OIL CAKE

Sea Salt

9

#### ARROZ CON LECHE

Coconut Milk, Cinnamon

7

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### BASQUE BURNT CHEESECAKE

Cherries

9

### EXECUTIVE CHEF AARON PAIK SOUS CHEF 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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	7	14	56
2021 <b>Pedro Gonzalez, Prieto Picudo</b> , Castilla y Leon, Spain	<i>Prieto Picudo</i>	6	12	48
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2016 <b>Alberto Orte</b> , A Portela, Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepas Blend</i>	5.75	10.5	42
2021 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2020 <b>Uva de Vida "Biografico"</b> , La Mancha, Spain	<i>Tempranillo/Graciano</i>	6.75	13.5	54
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pais</i>	5.75	11.5	46
2020 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 <b>Chat. du Morre du Tendre</b> , Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

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

## 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	72
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	9	36
		14	56

# WINE FLIGHTS

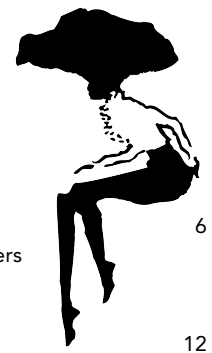
3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / 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)

**GRENADE (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** 11  
Choice of: Classic with Fresh Squeezed OJ,  
Orange-Peach-Grapefruit or Guava-Lavender-Lemon

**SUMMER STREET SLING** 12  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 13  
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** 12  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Redemption Rye, 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

Inspired by three of Spain's most iconic regions 15

## 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  
Glover Park, Witness Belgian Wit - GA 4 8  
Sweetwater, 420 Pale Ale - GA 4.25 8.5  
Creature Comforts, Tropicália IPA - GA 4.5 9

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7  
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  
Eventide Brewing, Citrus Grove Hefeweizen - GA 7.5  
Three Taverns, Rapturous Raspberry Sour - GA 8.5  
Wild Heaven, White Blackbird - GA 8.5  
Terrapin, Recreation Ale - GA 7  
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