

# barcelona

## CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

|                                                                                             |                                                                                                                   |                                                                                                                |                                                                                                                                              |      |
|---------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                                   | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow's Milk, Mold Rind.<br>Mushroomy, Smooth, Tangy | <b>JAMÓN MANGALICA</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture<br>Fed Mangalica. Marbled, Tender, Nutty                 | 15   |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Pimentón                     | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery,<br>Nutty, Complex   | <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Semi-Soft, Goat's Milk, Aged 15 Days,<br>Smoked, Creamy, Mild     | <b>QUESO DE TRUFFA</b><br>Castilla, La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months.<br>Savory, Black Truffle                       | 8.5  |
| <b>'NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili,<br>Pork Jowl     | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow's Milk, Aged 4 Months.<br>Buttery, Mild, Nutty                    | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red<br>Wine Soaked                 | <b>WAGYU CECINA</b><br>Illinois, US<br>Aged 12-16 Weeks, Pressed & Cold Smoked<br>Wagyu. Hickory Pepper, Smoky                               | 14   |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                    | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year,<br>EVOO Rubbed. Salty, Sharp            | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days,<br>Rosemary. Mildly Tart, Creamy    | <b>MAXORATA CON PIMENTÓN</b><br>Islas Canarias, ES<br>Semi-Firm, Goat's Milk, Pimentón,<br>Aged 2 Months. Buttery, Tangy                     | 8.5  |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham, Smoky Lean                              | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days,<br>Thick Mold Rind. Buttery, Tangy | <b>CABRA AL GOLFIO</b><br>Islas Canarias, ES<br>Semi-Firm, Goat's Milk, Aged 2 Months.<br>Cornmeal Coated      | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo<br>Snacks to Pair With Your Anytime Drinks                                      | 28.5 |
| <b>BASQUE SALAMI</b><br>Illinois, US<br>Berkshire Pork, Peppery, Fruity                     |                                                                                                                   |                                                                                                                | <i>Patatas Bravas, Jamón Serrano, Manchego,<br/>Fuet, Mahón, Marcona Almonds, Marinated<br/>Olives, Guindilla Peppers, Eggplant Caponata</i> |      |

## TAPAS

|                                                                       |      |                                                                                 |      |
|-----------------------------------------------------------------------|------|---------------------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest        | 6    | <b>GRILLED PULPO</b><br>Fingerling Potato, Olives Chimichurri                   | 16   |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions    | 8.5  | <b>LITTLENECK CLAMS</b><br>Sobrasada                                            | 13   |
| <b>BABY CARROTS</b><br>Labneh, Dill                                   | 9.5  | <b>LANGOSTINOS</b><br>Aji Amarillo, Garlic                                      | 15.5 |
| <b>BROCCOLINI</b><br>Confit Garlic, Rosemary                          | 9    | <b>P.E.I. MUSSELS</b><br>Sofrito                                                | 14   |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil             | 6.5  | <b>GRILLED SALMON*</b><br>Spring Mix Salad, Radish                              | 15   |
| <b>CHAMPIÑONES</b><br>Scallions, Garlic                               | 10.5 | <b>HALIBUT A LA PLANCHA*</b><br>Escabeche, Cucumbers, Dill                      | 15.5 |
| <b>CAULIFLOWER</b><br>Romesco, Almonds                                | 8.5  | <b>ROASTED CHICKEN THIGH</b><br>Aji Verde                                       | 9.5  |
| <b>ASPARAGUS</b><br>Truffles, Shallots, Sherry Vinegar                | 10   | <b>DUCK LEG CONFIT</b><br>Mojo Verde                                            | 13.5 |
| <b>STUFFED PIQUILLO RELLENOS</b><br>Mahón, Sea Salt                   | 9.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                                    | 8    |
| <b>LEEKS</b><br>Garlic, Almonds, Champagne Vinegar                    | 9    | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                           | 7.5  |
| <b>SEARED SNOW PEAS</b><br>Gremolata, Orange Zest                     | 8    | <b>CHORIZO W/ SWEET &amp; SOUR FIGS</b><br>Sherry Vinegar, Garlic               | 9    |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle, Honey                       | 8.5  | <b>PORK BELLY</b><br>Mojo Picante                                               | 10.5 |
| <b>HUMMUS</b><br>Chickpeas, Onions, Peppers, Lavash                   | 8.5  | <b>HANGER STEAK*</b><br>Corn Relish, Sweet Corn Nage                            | 14   |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                            | 7    | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce                     | 9.5  |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                    | 8.5  | <b>IBÉRICO SKIRT STEAK*</b><br>Pimiento Sauce, Red Bell Pepper, Cayenne, Onions | 17   |
| <b>MARINATED BOQUERONES</b><br>Piquillo Peppers, Castlevetrano Olives | 7.5  | <b>FLANK STEAK*</b><br>Red Chimichurri                                          | 14.5 |
| <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic        | 10   | <b>ROASTED BONE MARROW</b><br>Bacon, Mostarda                                   | 14   |
|                                                                       |      | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                                | 8    |

## SALADS

|                                                                                 |             |
|---------------------------------------------------------------------------------|-------------|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce               | 9.5         |
| <b>SPRING SALAD</b><br>Sugar Snap Peas, Watermelon Radish, Beets,<br>Hazelnuts  | 9           |
| <b>WHOLE ROASTED BRANZINO</b><br>Asparagus, Primavera Salad                     | 29          |
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                 | 24.5        |
|                                                                                 | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Asparagus, Peas, Onions                               | 19 / 38     |
| <b>PAELLA SALVAJE</b><br>Chorizo, Pork Belly, Chicken, Chickpeas                | 28 / 56     |
| <b>PAELLA MARISCOS</b><br>Shrimp, Mussels, Calamari, Clams                      | 29 / 58     |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Gaucho Sausage, Pork Loin | 33 / 66     |

## DESSERTS

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>FLAN CATALÁN</b>                                            | 8  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10 |
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberries                 | 10 |

## EXECUTIVE CHEF EMILIO GARCIA | SOUS 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

|      |                                                               |                       |      |      |    |
|------|---------------------------------------------------------------|-----------------------|------|------|----|
| NV   | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 5.5  | 11   | 44 |
| 2021 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 7.5  | 15   | 60 |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 6.75 | 13.5 | 54 |
| NV   | <b>Moscatel Espumoso</b> , Reymos, Spain                      | <i>Moscatel</i>       |      | 9    | 36 |

## WHITE

|      |                                                                 |                     |      |      |    |
|------|-----------------------------------------------------------------|---------------------|------|------|----|
| 2023 | <b>Mila</b> , Rías Baixas, Spain                                | Albariño            | 6    | 12   | 48 |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | Verdejo             | 6.25 | 12.5 | 50 |
| 2023 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | Hondarribi Zuri     | 7    | 14   | 56 |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | Garnacha Blanca     | 5.5  | 11   | 44 |
| 2022 | <b>Pinord, Diorama</b> , Penedès, Spain                         | Xarel-lo            | 5.5  | 11   | 44 |
| 2023 | <b>Aylin</b> , San Antonio, Chile                               | Sauvignon Blanc     | 6    | 12   | 48 |
| 2022 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | Xarel-lo, Riesling  | 6.5  | 13   | 52 |
| 2023 | <b>La Vineyta, ‘Pipa’</b> , Emporda, Spain                      | Malvasia            | 6    | 12   | 48 |
| 2021 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | Macabeo             | 7    | 14   | 56 |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | Pedro Ximénez       | 6.5  | 13   | 52 |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | Chardonnay          | 5.5  | 11   | 44 |
| 2022 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | Petit Manseng Blend | 6.5  | 13   | 52 |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | Riesling            | 4.75 | 9.5  | 38 |

## ROSÉ & SKIN CONTACT

|      |                                                               |                           |     |    |    |
|------|---------------------------------------------------------------|---------------------------|-----|----|----|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                       | <i>Mencía</i>             | 5.5 | 11 | 44 |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina       | <i>Pinot Noir</i>         | 5   | 10 | 40 |
| 2022 | <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain | <i>Malvar, Airén</i>      | 5.5 | 11 | 44 |
| 2023 | <b>Christophe Avi</b> , Agenais, France                       | <i>Cabernet Sauvignon</i> | 6   | 12 | 48 |

## RED

|      |                                                                        |                        |      |      |        |
|------|------------------------------------------------------------------------|------------------------|------|------|--------|
| 2018 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | Tempranillo            | 7    | 14   | 56     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | Tempranillo            | 6.5  | 13   | 52     |
| 2022 | <b>Glup Glup</b> , Cariñena, Spain                                     | Garnacha               | 4.75 | 9.5  | 38     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | Tempranillo            | 5.25 | 10.5 | (L) 59 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | Mencía                 | 6.5  | 13   | 52     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                      | Garnacha, Cariñena     | 6.25 | 12.5 | 50     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                            | Cariñena, Garnacha     | 8    | 16   | 64     |
| 2022 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | Trepat Blend           | 5.5  | 11   | 44     |
| 2022 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | Monastrell             | 5    | 10   | 40     |
| 2020 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | Garnacha, Piñuela      | 6.5  | 13   | 52     |
| 2021 | <b>Uva de Vida, Biográfico,,</b> Toledo, Spain                         | Tempranillo, Graciano  | 7    | 14   | 56     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | Bobal                  | 6    | 12   | 48     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                               | Touriga Nacional Blend | 5.75 | 11.5 | 46     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | Baga                   | 5.5  | 11   | (L) 62 |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | Cabernet Franc, Malbec | 7    | 14   | 56     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | Cabernet Sauvignon     | 6.75 | 13.5 | 54     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | Syrah                  | 7.5  | 15   | 60     |
| 2022 | <b>Casas del Bosque</b> , Casablanca, Chile                            | Pinot Noir             | 7    | 14   | 56     |
| 2018 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | Cabernet Franc Blend   | 5.5  | 11   | 44     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | Cabernet Blend         | 6.25 | 12.5 | 50     |

# SHERRY

## DRY

|                                           |                               |      |    |
|-------------------------------------------|-------------------------------|------|----|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>                   | 6    | 48 |
| <b>La Cigarrera</b> ,                     | <i>Manzanilla</i>             | 9    | 93 |
| <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 |

## SWEET

|                                          |                      |     |    |
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| <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

|                                                                                                                                                                                   |  |      |
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| 3 Half Glasses                                                                                                                                                                    |  |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange) |  | 13.5 |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                             |  | 16   |

# COCKTAILS

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| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 7 |
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| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 8 |
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| <b>PICA PICA</b><br>Reyka Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>GIN &amp; JUS</b><br>Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn,<br>Ginger | 11 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 13.5 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | 13 |
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| <b>LAIRD’S WAY</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 14.5 |
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# GINTONICS

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| Inspired by three of Spain’s most iconic regions. | 15 |
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| <b>CATALAN</b><br>Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic,<br>Grapefruit, Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Hayman’s London Dry Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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# SANGRIA

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| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | <b>glass</b><br>11 | <b>pitcher</b><br>39 |
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| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Pickers Vodka,<br>Peach Nectar, Grapefruit | <b>glass</b><br>13 | <b>carafe</b><br>52 |
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# BEER

## BOTTLES & CANS

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|--------------------------------------------------|-----|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7   |
| Hap & Harry’s, Lager—TN                          | 8   |
| Peroni, Lager—Italy                              | 8.5 |
| Estrella Galicia, Lager—Spain                    | 8   |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5 |
| Yazoo, Hefeweizen—TN                             | 7.5 |
| Founders, All Day IPA—MI                         | 7.5 |
| Wiseacre, Bow Echo Hazy IPA—TN                   | 11  |
| Jackalope, Thunder Ann Pale Ale—TN               | 8   |
| Lagunitas, Maximus IPA—CA                        | 8.5 |
| Jackalope, Bearwalker Maple Brown—TN             | 8   |
| Austin Eastciders, Original Dry Cider—TX         | 8   |
| Dogfish Head, Sea Quench Session Sour—DE         | 8.5 |
| Pomarina Brut Sidra—Spain (750mL)                | 42  |