

barcelona

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
Pork Sausage. Smoky, Garlic, Pimentón

SPECK

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

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

FUET

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

FINOCCHIONA

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

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

SAN SIMÓN

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

MAHÓN

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

SAGE DERBY

England
Semi-Firm, Cow's Milk, Aged 1-3 Months. Creamy, Herbaceous

DÉLICE DE BOURGOGNE

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

ALISIOS

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

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

CABRA ROMERO

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

AGED MANCHEGO

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

ETXEGARAI

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Smoked, 6 Months. Sharp, Fruity, Smoky

LOMO IBÉRICO DE BELLOTA

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

JAMÓN MANGALICA

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

MAXORATA CON PIMENTÓN

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

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

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

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

BLISTERED SHISHITO PEPPERS 9.5
Lime, Sea Salt

ROASTED BABY CARROTS 8.5
Honey Cumin Labneh

GREEN BEANS 8.5
Garlic Chili Vinaigrette

GRILLED ASPARAGUS 9.5
Truffle Vinaigrette

ROASTED MUSHROOMS 11
Scallions, Garlic

ROASTED CAULIFLOWER 8.5
Jalapeño Romesco

QUESO A LA PLANCHA 12.5
Pimentón Honey, Almonds

WHIPPED SHEEP'S CHEESE 8.5
Basil Honey, Black Pepper, Grilled Bread

QUEEN OLIVE HUMMUS 9
Pita Chips, Olive Tapenade

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

SCALLOPS 19.5
Green Pea Pesto

P.E.I. MUSSELS 13
White Wine, Garlic

RED FISH A LA PLANCHA 14.5
Salsa Verde

GRILLED SALMON 14.5
Charred Leek Chimichurri

CRISPY CALAMARI 11.5
Shishito Peppers, Piquillos, Smoked Pepper Aioli

GRILLED CHICKEN THIGH 9.5
Aji Amarillo

SEARED MORCILLA 11
Green Romesco

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

TRUFFLED BIKINI 9
Jamón Serrano, Mahón

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

N.Y. STRIP BLOCK CUT 14.5
Basil Aioli, Marinated Tomatoes

CRISPY PORK BELLY 10.5
Mojo Picante

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

SALADS

BURRATA 12.5
Pea Purée, Lemon Ash Oil, Pea Shoots

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

PAELLA VERDURAS half / full / double
Asparagus, Green Peas, Carrots, Zucchini, Leeks, Basil Aioli 18 / 36 / 64

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

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

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

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 8
Citrus Cream, Mixed Berries, Dulche de Leche

BASQUE BURNT CHEESECAKE 9
Mixed Berries

EXECUTIVE CHEF JORDAN ARCURI | SOUS CHEF 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

		3oz	6oz	bottle
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2020 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2020 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</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
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
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 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
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2021 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5.5	11	44
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	7	14	56
2019 La Fanfarria , Asturias, Spain	<i>Mencía, 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>Trepát Blend</i>	5.5	11	44
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga Nacional Blend</i>	4.25	8.5	34
2020 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2019 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 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>	6.75	13.5	54
2019 Dom. des Tournelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Delgado Zuleta , Lustau, 750mL	<i>Fino</i>	5	40
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera , 375mL	<i>Manzanilla</i>	9	36
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
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
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	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 / Vino de Montaña / Finca L'Argatá 18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



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

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 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 13
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 14.5
Hayman's London Dry Gin

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorns

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

WHITE OR RED SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum 9.5 34
Guava Nectar

BEER

DRAFT 7oz 14oz
TN Brew Works, Southern Wit – TN 3.75 7.5
Wiseacre, Tiny Bomb Pilsner – TN 3.75 7.5
Yazoo, Hop Perfect IPA – TN 4 8

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic - CT 7
Estrella Galicia, Lager - Spain 8
Hap & Harry's, Lager - TN 7.5
Peroni, Lager - Italy 8
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Ye Haw, Dunkel Dark Lager- TN 7.5
Wild Heaven, White Blackbird Saison - GA 8.5
Yazoo, Hefeweizen - TN 7.5
Dogfish Head, Sea Quench Session Sour - DE 8.5
Wiseacre, Bow Echo Hazy IPA - TN 11
Jackalope, Thunder Ann Pale Ale - TN 7.5
Blackstone, Adam Bomb IPA - TN 7.5
Lagunitas, Maximus IPA - CA 8.5
Kentucky Ale, Bourbon Barrel Ale - KY 12
Jackalope, Bearwalker Maple Brown - TN 8

CIDERS
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) – Spain 42