

# 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

Garlic, Thyme, Citrus, Giardiniera

5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

9.5

### ROASTED BABY CARROTS

Honey Cumin Labneh

8.5

### GREEN BEANS

Garlic Chili Vinaigrette

8.5

### GRILLED ASPARAGUS

Truffle Vinaigrette

9.5

### ROASTED MUSHROOMS

Scallions, Garlic

11

### ROASTED CAULIFLOWER

Jalapeño Romesco

8.5

### QUESO A LA PLANCHA

Pimentón Honey, Almonds

12.5

### WHIPPED SHEEP'S CHEESE

Basil Honey, Black Pepper, Grilled Bread

8.5

### QUEEN OLIVE HUMMUS

Pita Chips, Olive Tapenade

9

### POTATO TORTILLA

Chive Sour Cream

7

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

### SCALLOPS

Green Pea Pesto

19.5

### P.E.I. MUSSELS

White Wine, Garlic

13

### RED FISH A LA PLANCHA

Salsa Verde

14.5

### GRILLED SALMON

Charred Leek Chimichurri

14.5

### CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

### SEARED MORCILLA

Green Romesco

11

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### TRUFFLED BIKINI

Jamón Serrano, Mahón

9

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

### N.Y. STRIP BLOCK CUT

Basil Aioli, Marinated Tomatoes

14.5

### CRISPY PORK BELLY

Mojo Picante

10.5

### STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

## SALADS

### BURRATA

Pea Purée, Lemon Ash Oil, Pea Shoots

12.5

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### PAELLA VERDURAS

Asparagus, Green Peas, Carrots, Zucchini,  
Leeks, Basil Aioli

half / full / double

18 / 36 / 64

### PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

28 / 56 / 98

### PAELLA SALVAJE

Pork Belly, Chorizo, Chicken Thigh, Morcilla,  
Chickpeas, Pickled Onions, Garlic Aioli

28 / 56 / 98

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Mixed Berries, Dulche de Leche

8

### BASQUE BURNT CHEESECAKE

Mixed Berries

9

## 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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.75	13.5	54

## WHITE

		3oz	6oz	bottle
2020 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2020 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 <b>Viña Callejuela, Blanco de Hornillos</b> , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2020 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38
2021 <b>Lafage, 'Miraflores'</b> , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2021 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	5.5	11	44
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	7	14	56
2019 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepát Blend</i>	5.5	11	44
2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2016 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	4.25	8.5	34
2020 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2020 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2019 <b>Dom. des Tournelles, 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>	5.5	44
<b>Delgado Zuleta</b> , Lustau, 750mL	<i>Fino</i>	5	40
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
<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>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	9	54

## SWEET

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

**GRENAACHE (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

**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** 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