

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

JAMÓN SERRANO

Segovia, Spain
Dry-cured Spanish ham

SORIA CHORIZO

United States
Dry-cured pork sausage, smoky & garlicky

SOBRASADA

Majorca
Soft, spreadable chorizo

COPPA SERRANA

Salamanca, Spain
Cured pork, pimentón, oregano

CHORIZO CANTIMPALO

United States
Spanish style dry-cured sausage

CHORIZO PICANTE

La Rioja
Smoky, spicy, dry-cured sausage

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

FUET

Catalonia
Dry-cured pork sausage

CABRA ROMERO

Murcia, Spain
Goat's milk cheese coated with rosemary

DRUNKEN GOAT

Murcia
Semi-soft goat's milk soaked in red wine

SAN SIMON

Galicia, Spain
Smoked cow's milk cheese creamy & buttery

ETXEGARAI

Basque Country
Smoked raw sheep's milk cheese aged 6 months

6-MONTH AGED MANCHEGO

La Mancha, Spain
Firm, cured sheep's milk, sharp & piquant

4-MONTH AGED MAHÓN

Spain
Semi-soft cow's milk

VALDEÓN

Castilla-León
Cow & goat's milk blue cheese, tangy & spicy

IBORES

Extremadura
Semi-firm raw goat's cheese rubbed with pimentón

APERITIVO BOARD

22

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Olives, Eggplant Caponata, Patatas Bravas, Pickled Peppers, Jamón Serrano, Chorizo Picante, Manchego, Mahón

TAPAS

MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

BLISTERED SHISHITOS

Lime, Sea Salt

9

GRILLED BROCCOLINI

Garlic-Chili Oil, Lemon

8.5

CONFIT PIQUILLO PEPPER

Olive Oil, Orange Zest, Garlic

8

CHILLED GREEN BEANS

Aioli Maltese, Marcona Almonds, Sea Salt

8.5

ROASTED CREMINI MUSHROOMS

Scallions, Garlic

11.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

POTATO TORTILLA

Chive Sour Cream

6

MEDITERRANEAN HERB HUMMUS

Pita Chips, Salsa Verde

8.5

DRUNKEN GOAT A LA PLANCHA

Sweet & Sour Membrillo, Almonds

8.5

WHIPPED SHEEPS CHEESE

Fennel Honey, Black Pepper, Grilled Bread

8.5

BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

TROUT A LA PLANCHA

Salsa Verde

14.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

TUNA CRUDO*

Spiced Olive Oil, Guindilla Peppers

15.5

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

P.E.I. MUSSELS

White Wine, Lemon, Garlic, Parsley

12

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

ALBONDIGAS

Spiced Meatballs, Jamón-Tomato Sauce

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

STEAK PAILLARD*

Red Pepper Vinaigrette, Frites

14.5

CRISPY PORK BELLY

Cherry Pepper Chimichurri

9.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

BEET SALAD

Lemon Herb Ricotta, Toasted Pistachio

8.5

SHAVED ASPARAGUS

Fennel, Arugula, Lemon, Shaved Manchego

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

PAELLA VERDURAS

Spring Onions, Green Beans, Asparagus

half / full / double
18 / 36 / 64

PAELLA MARISCOS

Prawns, Mussels, Clams, Calamari

28 / 56 / 98

PAELLA SALVAJE

Pork Belly, Chorizo, Pickled Onions, Garlic Aioli

28 / 56 / 98

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bartlett Pears, Walnuts

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BURNT BASQUE CHEESECAKE

Luxardo Cherries

9

EXECUTIVE CHEF AXTON JARVIS | SOUS CHEF DANIEL BOGGS | SOUS CHEF W. BRIAN FRY

*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
2018 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
2020 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 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airen</i>	5	10	40
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 Aylín, 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
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2018 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
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

		3oz	6oz	bottle
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2018 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.75	9.5	38
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
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
2018 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>Trepal Blend</i>	5.5	11	44
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.5	13	52
2019 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	4.25	8.5	34
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.7.5	13.5	54
2020 Dom. des Tourelles, 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	38
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillado</i>	14	84
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6.5	52
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50
Don Nuño, Lustau, 750mL	<i>Oloroso</i>	9.5	76
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

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)	
ACID TRIP Asnella / L'Alpage / Belinda	16
High. Acid. Wines.	
GRENACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Finca L'Argatá	18.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone	

COCKTAILS

BEEES & BAYS (No ABV*)	5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf	
SUMMER STREET SLING	10
Chamomile Infused Hanger One Vodka, Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	
TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angos tura Bitters, Cucumber	
ALEBRIJES	13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder	

BOURBON SPICE RACK	12
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

SMOKED SHERRY MANHATTAN	15
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 Hayman's Gin.	14
---	----

FRUIT

Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn
--

LEAF

Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves
--

FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber

CLASSIC BARCELONA GINTONIC

Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

RED OR WHITE SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Guava Nectar, Citrus Infused Dark Rum	9	31

GUNS & ROSÉS	glass	carafe
Naveran Rosé, Lillet Rosé, 360 Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12	48

BEER

BOTTLES & CANS

Estrella Galicia, Lager - Spain	8
Peroni, Lager - Italy	7.5
Ye Haw, Dunkel Dark Lager- TN	7
Wild Heaven, White Blackbird Saison - GA	8.5
Yazoo, Hefeweizen - TN	7.5
Dogfish Head, Sea Quench Session Sour - DE	8.5
Founders, All Day IPA - MI	7.5
Wiseacre, Bow Echo Hazy IPA - TN	11
Blackstone, Adam Bomb IPA - TN	7.5
Jackalope, Thunder Ann Pale Ale - TN	6.5
Lagunitas, Maximus IPA - CA	8.5
Kentucky Ale, Bourbon Barrel Ale - KY	12
Jackalope, Bearwalker Maple Brown - TN	7.5

CIDERS

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