

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

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

BLISTERED SHISHITO PEPPERS

Lime, Sea Salt

9.5

GRILLED ASPARAGUS

Truffle Vinaigrette

9.5

GREEN BEANS

Garlic Chili Vinaigrette

8.5

ROASTED BABY CARROTS

Honey Cumin Labneh

8.5

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

YELLOWFIN TUNA CRUDO

Caper Relish

16.5

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

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

TRUFFLED BIKINI

Jamón Serrano, Mahón

9

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

BACON-WRAPPED DATES

Valdeón Mousse

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

LAMB LOLLIPOPS

Harissa Tzatziki

14.5

DUCK BREAST

Rhubarb, Leek Purée

14.5

CRISPY PORK BELLY

Mojo Picante

10.5

N.Y. STRIP BLOCK CUT

Basil Aioli, Marinated Tomatoes

14.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

BURRATA

Pea Purée, Lemon Ash Oil, Pea Shoots

12.5

FIG ARUGULA

Manchego, Radish, Pistachios

9

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

half / full / double

PAELLA VERDURAS

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

18 / 36 / 64

PAELLA MARISCOS

Prawns, Mussels, Calamari

28 / 56 / 98

PAELLA SALVAJE

Pork Belly, Chorizo, Chicken Thigh
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

BASQUE BURNT CHEESECAKE

Mixed Berries

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Mixed Berries, Dulche de Leche

8

BREAD PUDDING

Beef Tallow, Bourbon Caramel

9

EXECUTIVE CHEF JORDAN ARCURI

SOUS CHEF RYAN THIBERT | SOUS CHEF SHEA NICHOLE | SOUS CHEF MITCH BATES

*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
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021 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
2021 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
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	6	12	48
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
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
2019 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
2018 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	7	14	56
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
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	5.5	11	44
2020 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
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2020 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
2020 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
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
20 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	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

SWEET

		3oz	bottle
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

ACID TRIP Asnella / L'Alpage / Belinda 16
High. Acid. Wines.



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

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

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Picker's Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

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