

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

#### JAMÓN SERRANO

Castilla Y León, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Pimentón

#### 'NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

#### FUET

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

#### SPECK

Alto Adige, IT  
Spice-Rubbed Ham, Smoky Lean

#### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### AGED MANCHEGO

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

#### MAHÓN

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

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

#### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

#### DÉLICE DE BOURGOGNE

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

#### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked

#### CABRA ROMERO

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

#### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

#### JAMÓN MANGALICA

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

#### CHORIZO IBÉRICO

La Rioja, ES  
Pork Iberian Sausage. Paprika, Salt, Garlic

#### QUESO DE TRUFA

Castilla, La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

#### MAXORATA CON PIMENTÓN

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

#### APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Fuet, Mahón, Manchego, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata*

### TAPAS

#### OLIVE OIL PANCAKES

Cultured Membrillo Butter, Maple Syrup

#### ESTRELLADOS

Papas Fritas, Serrano Ham, Fried Egg

#### SERRANO HAM BENEDICT

Hollandaise

#### VEGETABLE BENEDICT

Arugula, Hollandaise

#### HUEVOS A LA FLAMENCA

Piperade, Egg, Onions

#### STEAK AND EGGS\*

Red Chimichurri

#### TORRIJAS

Strawberries, Crema Catalana

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

#### BEETS

Skordalia, Tahini, Chive

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

#### LEEKES

Garlic, Almonds, Champagne Vinegar

#### BROCCOLINI

Confit Garlic, Rosemary

#### CAULIFLOWER

Spiced Almond Romesco

#### BABY CARROTS

Labneh, Dill

#### MUSHROOMS

Scallions, Garlic

#### ASPARAGUS

Aji Amarillo, Capers

#### WHIPPED SHEEP'S CHEESE

Truffle, Honey

#### HUMMUS

Chickpeas, Onions, Peppers, Lavash

#### POTATO TORTILLA

Chive Sour Cream

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### P.E.I. MUSSELS

Sofrito

#### MARINATED BOQUERONES

Piquillo Peppers, Castelvetro Olives

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

#### GRILLED SALMON

Fennel Salad, Olive Oil

#### LITTLENECK CLAMS

Sobrasada

#### ROASTED CHICKEN THIGH

Aji Verde

#### BACON-WRAPPED DATES

Valdeón Mousse

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

#### PORK BELLY

Mojo Picante

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

#### FLANK STEAK

Red Chimichurri

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

#### KALE SALAD

Radish, Snow Peas, Fennel

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### WHOLE ROASTED BRANZINO

Broccolini, Baby Carrots

#### PAELLA VERDURAS

Pearl Onions, Snow Peas, Asparagus, Carrots

#### PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

#### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

#### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

#### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

#### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

#### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

#### FLAN CATALÁN

Sea Salt

#### OLIVE OIL CAKE

Sea Salt

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

#### BASQUE BURNT CHEESECAKE

Strawberries

#### PANTXINETA

Almonds

### EXECUTIVE 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	Xarel-lo Blend	3oz	6oz	bottle
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	6.75	13.5	54

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5	50
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11	44
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	5.5	11	44
2023	<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
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.75	9.5	38
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Grillo	6.25	12.5	50
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencía	3oz	6oz	bottle
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2023	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	7	14	56
2022	<b>Azul y Garanza</b> , Navarra, Spain	Garnacha	4.75	9.5	38
2024	<b>Sotabosc</b> , Montsant, Spain	Tempranillo	5.25	10.5 (L)	59
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Garnacha, Cariñena	6.25	12.5	50
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Mencía	6.5	13	52
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Cariñena, Garnacha	8	16	64
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Trepat Blend	5.5	11	44
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Garnacha, Piñuela	6.5	13	52
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Tempranillo, Graciano	7	14	56
2022	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Baga	5.5	11 (L)	62
2022	<b>Peñalolen</b> , Maipo, Chile	Cabernet Franc, Malbec	7	14	56
2021	<b>Polkura</b> , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Syrah	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	Pinot Noir	7	14	56
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	País	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6.25	12.5	50

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	3oz	bottle
<b>La Cigarrera</b> , 375mL	Manzanilla	6	48
<b>Almacenista</b> , Lustau, 500mL	Manzanilla Amontillada	9	36
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	14	84
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	6.5	52
<b>Península</b> , Lustau, 750mL	Palo Cortado	12.5	50
<b>Marques de Poley</b> , Toro Albala, 500mL	Oloroso	9	72
		10	60

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	11	88
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9.5	76
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	10	40
		17	68

# WINE FLIGHTS

3 Half Glasses

## TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

## SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative.

## HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape our list.

## BIO-CURIOS

Diorama / Sotabosc / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

# COCKTAILS

## BLOODY MARY

Reyka Vodka, Housemade Bloody Mary Mix

## MIMOSA

Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

## BEEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

## PICA PICA

Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

## GIN & JUS

Hayman's London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

## DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

## ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

## SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

## BOURBON SPICE RACK

Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

## IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

## LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions.

## CATALAN

Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

## VALENCIAN

Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

## GALICIAN

Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

## WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

## GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Pickers Vodka, Peach Nectar, Grapefruit

# BEER

## BOTTLES & CANS

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

