

barcelona

BRUNCH

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

CHORIZO PICANTE

La Rioja
Smoky, spicy, dry-cured sausage

COPPA SERRANA

Salamanca, Spain
Cured pork, pimentón, oregano

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 SIMÓN

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

CAÑA DE CABRA

Murcia, Spain
Soft-ripened goat's milk, buttery & tangy

DÉLICE DE BOURGOGNE

Burgundy, France
Triple cream cow's milk cheese, rich & 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

DÉLICE DE BOURGOGNE

Burgundy, France
Triple cream cow's milk cheese, rich & buttery

JAMÓN MANGALICA

Segovia, Spain
Cured Hungarian Pig

APERITIVO BOARD

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

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

14

22

TAPAS

TORRIJAS

Strawberry, Crème Catalan

7.5

OLIVE OIL PANCAKES

Whipped Butter, Maple Syrup

8

STEAK & EGGS

Red Chimichurri

12

MANGALICA ESTRELLADOS

Hand-Cut Fries, Shishitos, Fried Egg

12

SERRANO BENEDICT

Pimentón Hollandaise

8.5

SHRIMP & GRITS

Peppers, Sherry

11

HOUSE CURED BACON

Sherry Maple Gastrique

9.5

MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

CONFIT PIQUILLO PEPPER

Olive Oil, Orange Zest, Garlic

8

EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

BLISTERED SHISHITOS

Lime, Sea Salt

8

ROASTED CREMINI MUSHROOMS

Scallions, Garlic

11.5

POTATO TORTILLA

Chive Sour Cream

6

CHILLED GREEN BEANS

Aioli Maltese, Marcona Almonds, Sea Salt

8.5

PAN CON TOMATE

Garlic, Olive Oil

5

MEDITERRANEAN HERB HUMMUS

Pita Chips, Salsa Verde

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

SWORDFISH A LA PLANCHA

Salsa Verde

14.5

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

BACON-WRAPPED DATES

Valdeón Mousse

8

ALBONDIGAS

Spiced Meatballs, Jamón-Tomato Sauce

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

CRISPY PORK BELLY

Cherry Pepper Chimichurri

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

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

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Belly, Sausage

half / full / double

31 / 62 / 108

PAELLA VERDURAS

Spring Onions, Green Beans, Asparagus

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

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bartlett Pears, Walnuts

8

OLIVE OIL CAKE

Sea Salt

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

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
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga 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 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	<i>Merseguera Blend</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
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 & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 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, Airen</i>	5	10	40

RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 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
2018 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
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepat Blend</i>	5.5	11	44
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.5	13	52
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2016 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
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
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 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
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
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)

BIO-CURIOUS Diorama / Abisso / Biográfico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

COCKTAILS

MIMOSA 10.5
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

BLOODY MARY 10.5
Pickers Vodka, Housemade Bloody Mary Mix

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Hangar One Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 10
Greenall's Gin, Lime, Mint

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

DOS PENÍNSULAS 11
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg

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

ALEBRIJES 13
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

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

ROOT
Fever Tree Mediterranean, Q Ginger beer, Cardamom, Ginger, Lime

CLASSIC BARCELONA GINTONIC
Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

SANGRIA

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

GUNS & ROSÉS glass carafe
Caves Sao Joao Brut Rosé, Lillet Rosé, 12 48
360 Vodka, Peach Nectar, Lemon, Grapefruit Bitters

BEER

BOTTLES & CANS

St. Pauli Girl, Non-Alcoholic - Germany 5
Estrella Galicia, Lager - Spain 8
Peroni, Lager - Italy 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Ye Haw, Dunkel Dark Lager- TN 7
Estrella Galicia, Lager - Spain 8
Hap & Harry's, Lager - TN 7
Wild Heaven, White Blackbird Saison - GA 8.5
Yazoo, Hefeweizen - TN 7.5
Founders, All Day IPA - MI 6
Dogfish Head, Sea Quench Session Sour - DE 8.5
Wiseacre, Bow Echo Hazy IPA - TN 11
Jackalope, Thunder Ann Pale Ale - TN 6.5
Blackstone, Adam Bomb IPA - TN 7.5
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