

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

<b>SORIA CHORIZO</b> United States Dry-cured pork sausage, smoky & garlicky	<b>SAN SIMÓN</b> Galicia Smoked cow's milk cheese creamy & buttery	<b>ETXEGARAI</b> Basque Country Smoked raw sheep's milk cheese aged 6 months	<b>JAMÓN MANGALICA</b> Segovia Cured Hungarian Pig	14
<b>SOBRASADA</b> Majorca Soft, spreadable chorizo	<b>4-MONTH AGED MAHÓN</b> Spain Semi-soft cow's milk	<b>6-MONTH AGED MANCHEGO</b> La Mancha Firm, cured sheep's milk, sharp & piquant	<b>APERITIVO BOARD</b> An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
<b>CHORIZO PICANTE</b> La Rioja Smoky, spicy, dry-cured sausage	<b>CABRA ROMERO</b> Murcia Goat's milk cheese coated with rosemary	<b>VALDEÓN</b> Castilla-León Cow & goat's milk blue cheese, tangy & spicy	<i>Olives, Marcona Almonds, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Manchego, Etxegarai</i>	
<b>COPPA SERRANA</b> Salamanca Cured pork, pimentón, oregano	<b>DRUNKEN GOAT</b> Murcia Semi-soft goat's milk soaked in red wine	<b>CAÑA DE CABRA</b> Murcia, Spain Soft-ripened goat's milk, buttery & tangy		
<b>FUET</b> Catalonia Dry-cured pork sausage				
<b>SPECK</b> Alto Adige Lightly smoked, dry-cured ham				

## TAPAS

<b>EGGPLANT CAPONATA</b> Sweet Peppers, Basil	5.5	<b>BOQUERONES</b> Parsley, Garlic, Extra Virgin Olive Oil	6
<b>MARINATED OLIVES</b> Pickled Vegetables, Garlic, Thyme, Citrus	5	<b>SWORDFISH A LA PLANCHA</b> Salsa Verde	14.5
<b>BLISTERED SHISHITOS</b> Lime, Sea Salt	9	<b>GAMBAS AL AJILLO</b> Guindilla Pepper, Olive Oil, Garlic	9.5
<b>GRILLED BROCCOLINI</b> Garlic-Chili Oil, Lemon	8.5	<b>CRISPY CALAMARI</b> Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
<b>GRILLED ASPARAGUS</b> Harissa Vinaigrette	9	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> Garlic Aioli	6.5
<b>CONFIT PIQUILLO PEPPER</b> Olive Oil, Orange Zest, Garlic	8	<b>BACON-WRAPPED DATES</b> Valdeón Mousse	8
<b>CHILLED GREEN BEANS</b> Aioli Maltese, Marcona Almonds, Sea Salt	8.5	<b>TRUFFLED BIKINI</b> Jamón Serrano, San Simón	8.5
<b>ROASTED MUSHROOMS</b> Scallions, Garlic	8.5	<b>P.E.I. MUSSELS</b> White Wine, Lemon, Garlic, Parsley	12
<b>SPINACH &amp; CHICKPEA CAZUELA</b> Cumin, Roasted Onions, Lemon	8	<b>ALBONDIGAS</b> Spiced Meatballs, Jamón-Tomato Sauce	8.5
<b>PATATAS BRAVAS</b> Salsa Brava, Garlic Aioli	7.5	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> Balsamic Reduction	9
<b>POTATO TORTILLA</b> Chive Sour Cream	6	<b>GRILLED CHICKEN THIGH</b> Aji Amarillo	9.5
<b>MEDITERRANEAN HERB HUMMUS</b> Pita Chips, Salsa Verde	8.5	<b>SPICED BEEF EMPANADAS</b> Red Pepper Sauce	7
<b>PAN CON TOMATE</b> Garlic, Olive Oil	5	<b>STEAK PAILLARD*</b> Red Pepper Vinaigrette, Frites	14.5
<b>WHIPPED SHEEP'S CHEESE</b> Fennel Honey, Black Pepper, Grilled Bread	8.5	<b>CRISPY PORK BELLY</b> Cherry Pepper Chimichurri	9.5

## SALADS

<b>ENSALADA MIXTA</b> Olives, Onions, Tomatoes, Little Gem Lettuce	8
<b>BEET SALAD</b> Lemon Herb Ricotta, Toasted Pistachio	8.5
<b>SHAVED ASPARAGUS</b> Fennel, Arugula, Lemon, Shaved Manchego	8.5

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> Potatoes, Lemon, Hot Cherry Peppers	23
<b>PARILLADA BARCELONA*</b> NY Strip, Chicken, Pork Loin, Sausage	half / full / double 31 / 62 / 108
<b>PAELLA VERDURAS</b> Spring Onions, Green Beans, Asparagus, Harissa Aioli	18 / 36 / 64
<b>PAELLA MARISCOS</b> Prawns, Mussels, Clams, Calamari	28 / 56 / 98
<b>PAELLA SALVAJE</b> Pork Belly, Chorizo, Pickled Onions, Garlic Aioli	28 / 56 / 98

## DESSERTS

<b>FLAN CATALÁN</b>	7
<b>CREPAS WITH SEASONAL FRUIT</b> Citrus Cream, Bartlett Pears, Walnuts	8
<b>OLIVE OIL CAKE</b> Sea Salt	9
<b>CHOCOLATE CAKE</b> Coffee Crème Anglaise, Almond Crumble	9
<b>BURNT BASQUE CHEESECAKE</b> 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
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
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.75	9.5	38
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>Trepát 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 Albalá, 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

**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  
Libelula, 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 Haymans Gin. 14

### FRUIT

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

### LEAF

Fever Tree Indian Tonic, Juniper Berries, Lemon, Bay Leaves

### FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber

### ROOT

Fever Tree Indian Tonic, Q Ginger beer, Cardamom,  
Ginger, Lime

### CLASSIC BARCELONA GINTONIC

Fever Tree Indian Tonic, Grapefruit, Lime, Jasmine

## SANGRIA

**WHITE OR RED 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