

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

|                                                                                             |                                                                                                              |                                                                                                                |                                                                                                                                                                                                                                                  |
|---------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón                              | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat’s Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy | <b>JAMÓN IBÉRICO</b><br>Castilla Y León, ES<br>Aged 36-42 Months, Acorn & Pasture Fed Iberico. Marbled, Tender, Nutty, Creamy                                                                                                                    |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham, Smoky Lean                              | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild        | <b>QUESO DE TRUFA</b><br>Castilla, La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle                                                                                                                               |
| <b>’NDUJA</b><br>Illinois, US<br>Spreadable Pork Sausage, Calabrian Chili, Pork Jowl        | <b>MAHÓN</b><br>Islas Baleares, ES<br>Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty                  | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine Soaked                    | <b>CHORIZO IBÉRICO</b><br>La Rioja, ES<br>Pork Iberian Sausage. Paprika, Salt, Garlic                                                                                                                                                            |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                    | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy  | <b>CABRA AL GOFIO</b><br>Islas Canarias, ES<br>Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated          | <b>MAXORATA CON PIMENTÓN</b><br>Islas Canarias, ES<br>Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy                                                                                                                            |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Pimentón                     | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp     | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy       | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks<br><br><i>Patatas Bravas, Jamón Serrano, Manchego, Fuet, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata</i> |

## TAPAS

|                                                                    |      |                                                                       |      |
|--------------------------------------------------------------------|------|-----------------------------------------------------------------------|------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6    | <b>MARINATED BOQUERONES</b><br>Piquillo Peppers, Castelvetrano Olives | 7.5  |
| <b>BEETS</b><br>Skordalia, Tahini, Chive                           | 8.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic        | 10.5 |
| <b>SEARED GREEN BEANS</b><br>Bagna Cauda, Garlic                   | 8.5  | <b>GRILLED PULPO</b><br>Potatoes, Olive Chimichurri                   | 16   |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  | <b>PE.I. MUSSELS</b><br>Sofrito                                       | 14   |
| <b>CAULIFLOWER</b><br>Almond Romesco                               | 8.5  | <b>GRILLED PRAWNS</b><br>Harissa                                      | 15   |
| <b>PAN CON TOMATE</b><br>La Boella Olive Oil, Sea Salt             | 7    | <b>LITTLENECK CLAMS</b><br>Sobrasada, Couscous                        | 13.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>GRILLED SALMON*</b><br>Bilbaina                                    | 14.5 |
| <b>CHAMPIÑONES</b><br>Scallions, Garlic                            | 10.5 | <b>ROASTED CHICKEN THIGH</b><br>Aji Verde                             | 10.5 |
| <b>SALMOREJO</b><br>Croutons, Olive Oil                            | 8    | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                          | 8    |
| <b>ROASTED CORN</b><br>Piquillos, Scallions, Cilantro              | 8.5  | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli                 | 7.5  |
| <b>BROCCOLINI</b><br>Confit Garlic, Rosemary                       | 9.5  | <b>PORK BELLY</b><br>Mojo Picante                                     | 10.5 |
| <b>HUMMUS</b><br>Tahini, Olive Oil, Lavash                         | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce           | 9.5  |
| <b>CRISPY EGGPLANT</b><br>Truffle, Pimentón Honey                  | 9.5  | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                      | 8.5  |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey                     | 8.5  | <b>DUCK LEG CONFIT</b><br>Mojo Verde                                  | 13.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5  | <b>FLANK STEAK*</b><br>Red Chimichurri                                | 14.5 |
| <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli                 | 8.5  |                                                                       |      |

## SALADS

|                                                                   |     |
|-------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Gem Lettuce | 10  |
| <b>CUCUMBER SALAD</b><br>Cherry Tomatoes, Basil, Olive Oil        | 9.5 |

## LARGE PLATES

|                                                                                 |             |
|---------------------------------------------------------------------------------|-------------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                 | 24.5        |
| <b>WHOLE ROASTED BRANZINO</b><br>Broccolini, Baby Carrots                       | 28.5        |
|                                                                                 | HALF / FULL |
| <b>PAELLA VERDURAS</b><br>Corn, Green Beans, Carrots, Bell Peppers, Cauliflower | 18 / 36     |
| <b>PAELLA MARISCOS</b><br>Shrimp, Mussels, Clams, Calamari                      | 29 / 58     |
| <b>PAELLA SALVAJE</b><br>Chorizo, Pork Belly, Chicken, Chickpeas                | 28 / 56     |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Chicken, Gaucho Sausage, Pork Loin | 33 / 66     |

## DESSERTS

|                                                                |    |
|----------------------------------------------------------------|----|
| <b>CHOCOLATE CAKE</b><br>Coffee Crème Anglaise, Almond Crumble | 9  |
| <b>BASQUE BURNT CHEESECAKE</b><br>Peaches                      | 10 |
| <b>FLAN CATALÁN</b>                                            | 8  |
| <b>PANTXINETA</b><br>Almonds                                   | 9  |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10 |

## 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

|      |                                                               |                       | 3oz  | 6oz  | bottle |
|------|---------------------------------------------------------------|-----------------------|------|------|--------|
| NV   | <b>BarCava, Brut</b> , Penedès, Spain                         | <i>Xarel-lo Blend</i> | 5.5  | 11   | 44     |
| 2023 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain | <i>Xarel-lo</i>       | 7    | 14   | 56     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain              | <i>Trepat</i>         | 6.75 | 13.5 | 54     |
| NV   | <b>Moscatel Espumoso</b> , Reymos, Spain                      | <i>Moscatel</i>       | 4.5  | 9    | 36     |

## WHITE

|      |                                                    |                                    | 3oz  | 6oz  | bottle |
|------|----------------------------------------------------|------------------------------------|------|------|--------|
| 2025 | <b>Mila</b> , Rías Baixas, Spain                   | <i>Albariño</i>                    | 6.5  | 13   | 52     |
| 2025 | <b>Menade</b> , Rueda, Spain                       | <i>Verdejo</i>                     | 6.25 | 12.5 | 50     |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 7.25 | 14.5 | 58     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 5.5  | 11   | 44     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 5.5  | 11   | 44     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 6.5  | 13   | 52     |
| 2024 | <b>La Vineyta, ‘Pipa’</b> , Emporda, Spain         | <i>Malvasia</i>                    | 6    | 12   | 48     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2022 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain | <i>Pedro Ximénez</i>               | 6.5  | 13   | 52     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Loureiro, Alvarinho, Avesso</i> | 4.75 | 9.5  | 38     |
| 2025 | <b>Aylin</b> , San Antonio, Chile                  | <i>Sauvignon Blanc</i>             | 6    | 12   | 48     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2025 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2024 | <b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy  | <i>Grillo</i>                      | 6.25 | 12.5 | 50     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Riesling</i>                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           | 3oz | 6oz | bottle |
|------|---------------------------------------------------------|---------------------------|-----|-----|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 5.5 | 11  | 44     |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |
| 2024 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 5.5 | 11  | 44     |

## RED

|      |                                                                        |                               | 3oz  | 6oz      | bottle |
|------|------------------------------------------------------------------------|-------------------------------|------|----------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 7    | 14       | 56     |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6.5  | 13       | 52     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 7    | 14       | 52     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.75 | 9.5      | 38     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 5.25 | 10.5 (L) | 59     |
| 2019 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13       | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5     | 50     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 8    | 16       | 64     |
| 2025 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11       | 44     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6.5  | 13       | 52     |
| 2022 | <b>Uva de Vida, Biográfico,,</b> Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14       | 56     |
| 2022 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11 (L)   | 62     |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 7    | 14       | 56     |
| 2022 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 7    | 14       | 54     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 7.5  | 15       | 60     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5     | 46     |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7.25 | 14.5     | 56     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5.5  | 11       | 44     |
| 2023 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Blend</i>         | 6.25 | 12.5     | 50     |

# SHERRY

## DRY

|  |                                              |                               | 3oz  | bottle |
|--|----------------------------------------------|-------------------------------|------|--------|
|  | <b>Jarana</b> , Lustau, 750mL                | <i>Fino</i>                   | 6    | 48     |
|  | <b>La Cigarrera</b> , 1L                     | <i>Manzanilla</i>             | 9    | 93     |
|  | <b>Almacenista</b> , Lustau, 500mL           | <i>Manzanilla Amontillada</i> | 14   | 84     |
|  | <b>Los Arcos</b> , Lustau, 750mL             | <i>Amontillado</i>            | 6.5  | 52     |
|  | <b>Península</b> , Lustau, 750mL             | <i>Palo Cortado</i>           | 9    | 72     |
|  | <b>15 Años</b> , El Maestro Sierra, 375mL    | <i>Oloroso</i>                | 12.5 | 50     |
|  | <b>Marques de Poley</b> , Toro Albala, 500mL | <i>Oloroso</i>                | 10   | 60     |

## SWEET

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

### BIO-CURIOUS

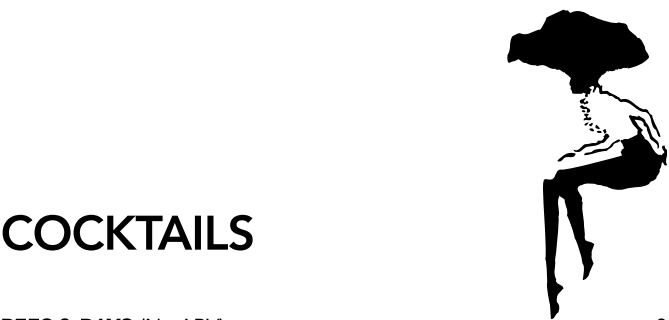
Diorama / Sotabosc / Biografico

Many of our wines use Biodynamic farming practices, here are three incredible examples

### HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte

Some relationships are worth celebrating. Wines and people who helped shape our list.



# COCKTAILS

### BEES & 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

### GIN & JUS

Paco Pepe Andalucian Gin, Lime, Green Grape,

Pink Peppercorn, Ginger

### DOS PENÍNSULAS

Libélula Joven Tequila, Peninsula 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, Cardamaro, Maple Syrup,

Lemon, Cardamom & Lavender Bitters

### IPANEMA

P-51 Cachaça, Cocchi Americano, 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

Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,

Grapefruit, Lime, Rosemary

### VALENCIAN

Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,

Orange Blossom Water, Lemon, Orange, Thyme

### GALICIAN

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

# SANGRIA

### RED OR WHITE 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

Yazoo, Hefeweizen—TN

Founders, All Day IPA—MI

Estrella Galicia, Lager—Spain

Jackalope, Thunder Ann Pale Ale—TN

Hap & Harry’s, Lager—TN

Austin Eastciders, Original Dry Cider—TX

Jackalope, Bearwalker Maple Brown—TN

Lagunitas, Maximus IPA—CA

Peroni, Lager—Italy

Dogfish Head, Sea Quench Session Sour—DE

Wiseacre, Bow Echo Hazy IPA—TN