

# barcelona

## CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

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

**CHORIZO PICANTE**  
La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

**SPECK**  
Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

**SORIA CHORIZO**  
California, US  
Pork Sausage. Smoky, Garlic, Pimentón

**’NDUJA**  
Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

**FINOCCHIONA**  
Georgia, US  
Pork Sausage With Fennel, Red Wine. Rich, Complex

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

**AGED MANCHEGO**  
Castilla-La Mancha, ES  
Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex

**CAÑA DE OVEJA**  
Murcia, ES  
Soft-Ripened, Sheep’s Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

**ALISIOS**  
Islas Canarias, ES  
Semi-Soft, Cow & Goat’s Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

**SAN SIMÓN**  
Galicia, ES  
Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild

**AGED MAHÓN**  
Menorca, ES  
Aged 8+ Months, Unpasteurized Cow’s Milk Firm, Nutty, Complex

**DRUNKEN GOAT**  
Murcia, ES  
Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine Soaked

**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

**VALDEÓN**  
Castilla Y León, ES  
Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months. Mildly Pungent

**MAHÓN**  
Islas Baleares, ES  
Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty

**JAMÓN MANGALICA** 14  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

**QUESO DE TRUFA** 8.5  
Castilla-La Mancha, ES  
Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant

**APERITIVO BOARD** 26  
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

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

## TAPAS

**MARINATED OLIVES & GIARDINIERA** 5  
Thyme, Lemon Zest

**SQUASH PLANCHA\*\*** 8.5  
Romesco, Radish

**CHAMPIÑONES** 12.5  
*Ellijay Farms*  
Garlic, Scallions

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**BROCCOLINI** 9.5  
Calabrian Pepper, Garlic

**CAULIFLOWER** 8.5  
Lemon Vinaigrette, Pimentón

**EGGPLANT CAPONATA** 5.5  
Bell Peppers, Balsamic, Basil

**ROASTED CARROTS** 8.5  
Harissa, Parsley

**BEETS** 8.5  
Ricotta, Basil

**PAN CON TOMATE** 9  
Garlic, Maldon Salt

**ASPARAGUS** 8.5  
Mustard Vinaigrette

**MEDITERRANEAN HUMMUS** 7.5  
Salsa Verde, Lavash

**WHIPPED SHEEP’S CHEESE** 9.5  
Truffle Honey, Pimentón

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**BOQUERONES** 6  
Olives, Piquillo Peppers

**STRIPED BASS CRUDO\*** 12  
Chili Oil, Shallots, Citrus

**CRISPY CALAMARI** 11.5  
Piquillos, Smoked Pepper Aioli

**GRILLED PULPO** 15.5  
Peperonata

**PRAWNS** 12.5  
Mojo Rojo

**SALMON A LA PLANCHA\*** 15.5  
Pickled Fennel

**GAMBAS AL AJILLO** 9.5  
Guindilla Pepper, Scallions, Garlic

**MUSSELS** 13.5  
White Wine, Garlic, Sofrito

**GRILLED CHICKEN THIGH** 9.5  
Aji Amarillo

**STEAK PAILLARD\*** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**PORK BELLY** 10.5  
Chimichurri

**ALBÓNDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**GRILLED LAMB\*** 16  
Roasted Eggplant

**SPICED BEEF EMPANADAS** 7  
Red Pepper Sauce

## SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Giardiniera, Gem Lettuce

**ARUGULA** 8  
Radish, Asparagus, Lemon Vinaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 24.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED BRANZINO** 28.5  
Squash, Potatoes, Red Chimichurri

**PAELLA VERDURAS** 18 / 36  
Peas, Carrots, Mushrooms, Broccolini, Onions, Asparagus

**PAELLA MARISCOS** 28 / 56  
Gambas, Calamari, Mussels, Clams

**PAELLA SALVAJE** 28 / 56  
Chicken, Chorizo, Pork Belly, Garbanzos

**PARRILLADA BARCELONA\*** 33 / 66  
Strip Steak, Chicken, Chorizo, Pork Loin

## DESSERTS

**OLIVE OIL CAKE** 9  
Sea Salt

**FLAN CATALÁN** 7

**CHOCOLATE CAKE\*\*** 9  
Coffee Crème Anglaise, Almond Crumble

**ARROZ CON LECHE** 7  
Coconut Milk, Cinnamon

**BASQUE BURNT CHEESECAKE** 9  
Strawberry

## EXECUTIVE CHEF ERIC CORONA SOUS CHEF CHRIS RADNEY | SOUS CHEF BRYANT CRAIG

\*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. Items marked with \*\* are related to tree nuts. 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                         | <i>Xarel-lo Blend</i> | 3oz | 6oz | bottle |
| 2022 | <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain | <i>Macabeo Blend</i>  | 7   | 14  | 56     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal          | <i>Trepat</i>         | 6.5 | 13  | 52     |

WHITE

|      |                                                                 |                            |      |      |        |
|------|-----------------------------------------------------------------|----------------------------|------|------|--------|
| 2023 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>            | 3oz  | 6oz  | bottle |
| 2023 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | <i>Hondarribi Zuri</i>     | 6.5  | 13   | 52     |
| 2022 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>             | 6.25 | 12.5 | 50     |
| 2022 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>     | 5    | 10   | 40     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | <i>Xarel-lo, Riesling</i>  | 6.25 | 12.5 | 50     |
| 2023 | <b>La Vineyta, ‘Pipa’</b> , Montilla-Moriles, Spain             | <i>Malvasia</i>            | 6    | 12   | 48     |
| 2020 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Pedro Ximénez</i>       | 6    | 12   | 48     |
| 2022 | <b>Asnella</b> , Vinho Verde, Portugal                          | <i>Arinto, Loureiro</i>    | 5.5  | 11   | 44     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | <i>Sauvignon Blanc</i>     | 6    | 12   | 48     |
| 2023 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | <i>Chardonnay</i>          | 5.5  | 11   | 44     |
| 2022 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i> | 6.5  | 13   | 52     |
| 2023 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Riesling</i>            | 6.5  | 13   | 52     |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>            | 4.75 | 9.5  | 38     |

ROSÉ & SKIN CONTACT

|      |                                                         |                           |     |     |        |
|------|---------------------------------------------------------|---------------------------|-----|-----|--------|
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2023 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5   | 10  | 40     |
| 2023 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6   | 12  | 48     |

RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2020 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 12   | 48     |
| 2021 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2023 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2023 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2020 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2022 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Monastrell</i>             | 5    | 10   | 40     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6.5  | 13   | 52     |
| 2021 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                               | <i>Touriga Nacional Blend</i> | 5.75 | 11.5 | 46     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2021 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2020 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.75 | 13.5 | 54     |
| 2021 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6.5  | 13   | 52     |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14   | 56     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Blend</i>         | 6.25 | 12.5 | 50     |

SHERRY

DRY

|                                              |                     |      |        |
|----------------------------------------------|---------------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL                | <i>Fino</i>         | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL                  | <i>Manzanilla</i>   | 5.5  | 44     |
| <b>Península</b> , Lustau, 750mL             | <i>Palo Cortado</i> | 8.5  | 34     |
| <b>Los Arcos</b> , Lustau, 750mL             | <i>Amontillado</i>  | 9    | 72     |
| <b>Carlos VII</b> , Alvear, 375mL            | <i>Amontillado</i>  | 6    | 48     |
| <b>15 Años</b> , El Maestro Sierra, 375mL    | <i>Oloroso</i>      | 13.5 | 54     |
| <b>Marques de Poley</b> , Toro Albala, 500mL | <i>Oloroso</i>      | 12   | 48     |
|                                              |                     | 10   | 60     |

SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 72     |
| <b>Toro Albala</b> , 1999, 375mL         | <i>Pedro Ximénez</i> | 9   | 36     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 20  | 80     |
|                                          |                      | 16  | 64     |

WINE FLIGHTS

|                                                                                                                                                                                                 |  |      |  |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------|--|
| 3 Half Glasses                                                                                                                                                                                  |  |      |  |
| <b>APERITIVOS</b> BarCava / La Cigarrera / Lustau Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)                    |  | 13.5 |  |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                                           |  | 16   |  |
| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / Saurus Rosé / Revival País<br>Blurring the lines between the old and new worlds. South American wines with a classic, traditional style. |  | 14.5 |  |

COCKTAILS

|                                                                                                                   |              |                |
|-------------------------------------------------------------------------------------------------------------------|--------------|----------------|
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint | <b>glass</b> | <b>pitcher</b> |
|                                                                                                                   | 10.5         | 38             |

|                                                                                                                    |              |               |
|--------------------------------------------------------------------------------------------------------------------|--------------|---------------|
| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | <b>glass</b> | <b>carafe</b> |
|                                                                                                                    | 13           | 52            |

|                                                                                            |             |              |
|--------------------------------------------------------------------------------------------|-------------|--------------|
| <b>PICA PICA</b><br>Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño | <b>caña</b> | <b>doble</b> |
|                                                                                            | 4.25        | 8.5          |

|                                                                                                |             |              |
|------------------------------------------------------------------------------------------------|-------------|--------------|
| <b>GIN &amp; JUS**</b><br>Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger | <b>caña</b> | <b>doble</b> |
|                                                                                                | 4.5         | 9            |

|                                                                                              |             |              |
|----------------------------------------------------------------------------------------------|-------------|--------------|
| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | <b>caña</b> | <b>doble</b> |
|                                                                                              | 4           | 8            |

|                                                                                                                          |             |              |
|--------------------------------------------------------------------------------------------------------------------------|-------------|--------------|
| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders | <b>caña</b> | <b>doble</b> |
|                                                                                                                          | 4.25        | 8.5          |

|                                                                                            |             |              |
|--------------------------------------------------------------------------------------------|-------------|--------------|
| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava | <b>caña</b> | <b>doble</b> |
|                                                                                            | 4.25        | 8.5          |

|                                                                                                             |             |              |
|-------------------------------------------------------------------------------------------------------------|-------------|--------------|
| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters | <b>caña</b> | <b>doble</b> |
|                                                                                                             | 4.25        | 8.5          |

|                                                                             |             |              |
|-----------------------------------------------------------------------------|-------------|--------------|
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon | <b>caña</b> | <b>doble</b> |
|                                                                             | 4.25        | 8.5          |

|                                                                                                                     |             |              |
|---------------------------------------------------------------------------------------------------------------------|-------------|--------------|
| <b>LAIRD’S WAY**</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters | <b>caña</b> | <b>doble</b> |
|                                                                                                                     | 4.25        | 8.5          |

GINTONICS

|                                                   |             |              |
|---------------------------------------------------|-------------|--------------|
| Inspired by three of Spain’s most iconic regions. | <b>caña</b> | <b>doble</b> |
|                                                   | 4.25        | 8.5          |

|                                                                                                        |             |              |
|--------------------------------------------------------------------------------------------------------|-------------|--------------|
| <b>CATALAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary | <b>caña</b> | <b>doble</b> |
|                                                                                                        | 4.25        | 8.5          |

|                                                                                                                   |             |              |
|-------------------------------------------------------------------------------------------------------------------|-------------|--------------|
| <b>VALENCIAN</b><br>Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme | <b>caña</b> | <b>doble</b> |
|                                                                                                                   | 4.25        | 8.5          |

|                                                                                  |             |              |
|----------------------------------------------------------------------------------|-------------|--------------|
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint | <b>caña</b> | <b>doble</b> |
|                                                                                  | 4.25        | 8.5          |

SANGRIA

|                                                                                                  |              |                |
|--------------------------------------------------------------------------------------------------|--------------|----------------|
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | <b>glass</b> | <b>pitcher</b> |
|                                                                                                  | 10.5         | 38             |

|                                                                                                   |              |               |
|---------------------------------------------------------------------------------------------------|--------------|---------------|
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach Nectar, Grapefruit | <b>glass</b> | <b>carafe</b> |
|                                                                                                   | 13           | 52            |

BEER

|                                      |             |              |
|--------------------------------------|-------------|--------------|
| <b>DRAFT</b>                         | <b>caña</b> | <b>doble</b> |
| Estrella Galicia, Lager—Spain        | 4.25        | 8.5          |
| Creature Comforts, Tropicália IPA—GA | 4.5         | 9            |
| Glover Park, Witness Belgian Wit—GA  | 4           | 8            |
| Sweetwater, 420 Pale Ale—GA          | 4.25        | 8.5          |

BOTTLES & CANS

|                                                  |             |              |
|--------------------------------------------------|-------------|--------------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | <b>caña</b> | <b>doble</b> |
|                                                  | 4.25        | 8.5          |
| Yuengling, Light—PA                              |             | 6.5          |
| Wild Heaven, Emergency Drinking Beer—GA          |             | 7.5          |
| Pabst Blue Ribbon (16oz.)—IL                     |             | 6            |
| Estrella Damm, Daura Gluten-Free Lager—Spain     |             | 8.5          |
| Three Taverns, Rapturous Raspberry Sour—GA       |             | 8.5          |
| Wild Heaven, White Blackbird—GA                  |             | 8.5          |
| Terrapin, Recreation Ale—GA                      |             | 7            |
| Monday Night Brewing, Slap Fight IPA—GA          |             | 8.5          |
| Lagunitas, Maximus IPA—CA                        |             | 8.5          |
| Allagash, Tripel—MN                              |             | 11           |
| Isastegi, Sagardo Natural Cider (750mL)—Spain    |             | 32           |