

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

### SOBRASADA

Majorca  
Soft, spreadable chorizo

### FUET

Catalonia  
Dry-cured pork sausage

### CHORIZO PICANTE

La Rioja  
Smoky, spicy, dry-cured sausage

### SPECK

Alto Adige  
Lightly smoked, dry-cured ham

### COPPA SERRANA

Salamanca  
Cured pork, pimentón, oregano

### SALAMI FINOCCHIONA

San Francisco, CA  
Peppery, sliced salami

### SAN SIMÓN

Galicia  
Smoked cow's milk cheese creamy & buttery

### 4-MONTH AGED MAHÓN

Spain  
Semi-soft cow's milk

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk soaked in red wine

### SMOKIN' GOAT

Canary Islands, Spain  
Lightly smoked, semi soft goat's cheese

### ALISIOS

Spain  
Semi-soft goat and cow's milk pasturized, rubbed with pimentón

### CABRA ROMERO

Murcia, Spain  
Goat's milk cheese coated with rosemary

### ETXEGARAI

Basque Country  
Smoked raw sheep's milk cheese aged 6 months

### 6-MONTH AGED MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### VALDEÓN

Castilla-León  
Cow & goat's milk blue cheese, tangy & spicy

### 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

### APERITIVO BOARD

22

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

*Olives, Marcona Almonds, Patatas Bravas, Speck, Fuet, Manchego, Etxegarai*

## TAPAS

### MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus

5

### BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5.5

### TUNA CRUDO\*

Pickled Shallot & Cucumber Salad

15.5

### BLISTERED SHISHITOS

Lime, Sea Salt

9

### GRILLED SALMON

Pickled Fennel, Arugula

14.5

### GRILLED BROCCOLINI

Garlic-Chili Oil, Lemon

8.5

### SWORDFISH A LA PLANCHA

Salsa Verde

14.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### GRILLED ASPARAGUS

Harissa Vinaigrette

9

### CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

### ROASTED MUSHROOMS

Scallions, Garlic

8.5

### P.E.I. MUSSELS

White Wine, Lemon, Garlic, Parsley

12

### FRIED GREEN BEANS

Harrisa Aioli

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### GRILLED CORN CAZUELA

Heirloom Cherry Tomatoes, Jalapeño

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### BURRATA

Arugula, Heirloom Tomatoes, White Balsamic

12

### ALBONDIGAS

Spiced Meatballs, Jamón-Tomato Sauce

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

### POTATO TORTILLA

Chive Sour Cream

6

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### MEDITERRANEAN HERB HUMMUS

Pita Chips, Salsa Verde

8.5

### STEAK PAILLARD\*

Red Pepper Vinaigrette, Frites

14.5

### PAN CON TOMATE

Garlic, Olive Oil

5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### WHIPPED SHEEPS CHEESE

Fennel Honey, Black Pepper, Grilled Bread

8.5

## 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 Loin, Sausage

half / full / double

31 / 62 / 108

### PAELLA VERDURAS

Corn, Cherry Tomatoes, Green Beans, Asparagus, Harissa Aioli

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

### OLIVE OIL CAKE

Sea Salt

9

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios

8

### BASQUE BURNT CHEESECAKE

Strawberries

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
2021 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	12.5	50
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
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso', Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 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
2020 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
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
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
2019 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
2020 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
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 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
2018 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
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

# 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

**GRENACHE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Finca L'Argata 18.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**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

**DOS PENÍNSULAS** 11  
Libelula, Lustau Palo Cortado, Lemon, Agave, Nutmeg

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

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

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# SANGRIA

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

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, 12 48  
Picker's Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Hayman's Gin and prepared tableside.

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

**LEAF**  
Fever Tree Indian, Juniper Berries, Lemon, Bay Leaves

**FLOWER**  
Fever Tree Elderflower, Rosebud, Lime, Cucumber

**ROOT**  
Fever Tree Indian, Q Ginger Beer, Cardamom,  
Ginger, Lime

**CLASSIC BARCELONA GINTONIC**  
Fever Tree Indian, Grapefruit, Lime, Jasmine

# BEER

**DRAFT** 7oz 14oz  
Blackberry Farm, Mountain Lager - TN 3.75 7.5  
TN Brew Works, Southern Wit - TN 3.75 7.5

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