

# 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>CRISPY EGGPLANT</b><br>Truffle, Pimentón, Honey                 | 9.5  | <b>GRILLED PULPO</b><br>Campari Tomatoes, Olive Chimichurri, Basil    | 16   |
| <b>SEARED GREEN BEANS</b><br>Bagna Cauda, Garlic                   | 8.5  | <b>P.E.I. MUSSELS</b><br>Sofrito                                      | 14   |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 6.5  | <b>GRILLED PRAWNS</b><br>Harissa                                      | 15   |
| <b>CAULIFLOWER</b><br>Almond Romesco                               | 8.5  | <b>LITTLENECK CLAMS</b><br>Sobrasada, Couscous                        | 13.5 |
| <b>BABY CARROTS</b><br>Labneh, Dill                                | 9.5  | <b>GRILLED SALMON*</b><br>Bilbaina                                    | 14.5 |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>ROASTED CHICKEN THIGH</b><br>Aji Verde                             | 10.5 |
| <b>SALMOREJO</b><br>Tomato, Sherry Vinegar                         | 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>CHAMPIÑONES</b><br>Scallions, Garlic                            | 10.5 | <b>PORK BELLY</b><br>Mojo Picante                                     | 10.5 |
| <b>BROCCOLINI</b><br>Confit Garlic, Rosemary                       | 9.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce           | 9.5  |
| <b>HUMMUS</b><br>Tahini, Sweet Pimenton, Lavash                    | 8.5  | <b>DUCK LEG CONFIT</b><br>Mojo Verde                                  | 13.5 |
| <b>PAN CON TOMATE</b><br>Olive Oil, Sea Salt                       | 7    | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce                      | 8.5  |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Truffle Honey                     | 8.5  | <b>FLANK STEAK*</b><br>Red Chimichurri                                | 14.5 |
| <b>POTATO TORTILLA</b><br>Chive Sour Cream                         | 7.5  |                                                                       |      |
| <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>Green Beans, 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

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

## WHITE

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

## ROSÉ & SKIN CONTACT

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

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Tempranillo</i>            | 7    | 14   | 52     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Garnacha</i>               | 4.75 | 9.5  | 38     |
| 2019 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Tempranillo</i>            | 5.25 | 10.5 | (L) 59 |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2025 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Cariñena, Garnacha</i>     | 8    | 16   | 64     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2022 | <b>Uva de Vida, Biográfico,,</b> Toledo, Spain                         | <i>Garnacha, Piñuela</i>      | 6.5  | 13   | 52     |
| 2022 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2022 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Franc, Malbec</i> | 7    | 14   | 56     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Cabernet Sauvignon</i>     | 7    | 14   | 54     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Pinot Noir</i>             | 7.25 | 14.5 | 56     |
| 2023 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
|      |                                                                        | <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> , 1L                     | <i>Manzanilla</i>             | 6    | 48     |
| <b>Almacenista</b> , Lustau, 500mL           | <i>Manzanilla Amontillada</i> | 9    | 93     |
| <b>Los Arcos</b> , Lustau, 750mL             | <i>Amontillado</i>            | 14   | 84     |
| <b>Península</b> , Lustau, 750mL             | <i>Amontillado</i>            | 6.5  | 52     |
| <b>15 Años</b> , El Maestro Sierra, 375mL    | <i>Palo Cortado</i>           | 9    | 72     |
| <b>Marques de Poley</b> , Toro Albala, 500mL | <i>Oloroso</i>                | 12.5 | 50     |
|                                              | <i>Oloroso</i>                | 10   | 60     |

## SWEET

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

8

**TEA TIME** (No ABV)  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

9

**GIN & JUS**  
Paco Pepe Andalucían Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

12

**DOS PENÍNSULAS**  
Libélula Joven Tequila, Peninsula Palo Cortado  
Lemon, Agave, Nutmeg

13

**ALEBRIJES**  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Dragonfruit & Tangerine Powders

14

**SIDE HUSTLE**  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

12.5

**BOURBON SPICE RACK**  
Henry McKenna, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

13.5

**IPANEMA**  
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

13

# GINTONICS

Inspired by three of Spain’s most iconic regions.

15

**CATALAN**  
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

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

# SANGRIA

**WHITE OR RED SANGRIA**  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

glass 11 pitcher 39

**GUNS & ROSÉS**  
Tierra Limpia Brut Rosé, Lillet Rosé, Pickers Vodka,  
Peach Nectar, Grapefruit

glass 13 carafe 52

# BEER

## BOTTLES & CANS

|                                                  |     |
|--------------------------------------------------|-----|
| Peroni, Lager—Italy                              | 8.5 |
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7   |
| Founders, All Day IPA—MI                         | 7.5 |
| Yazoo, Hefeweizen—TN                             | 7.5 |
| Hap & Harry’s, Lager—TN                          | 8   |
| Jackalope, Thunder Ann Pale Ale—TN               | 8   |
| Estrella Galicia, Lager—Spain                    | 8   |
| Austin Eastciders, Original Dry Cider—TX         | 8   |
| Jackalope, Bearwalker Maple Brown—TN             | 8   |
| Lagunitas, Maximus IPA—CA                        | 8.5 |
| Dogfish Head, Sea Quench Session Sour—DE         | 8.5 |
| Wiseacre, Bow Echo Hazy IPA—TN                   | 11  |