

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

| | | | | |
|---|---|--|--|----|
| JAMÓN SERRANO Segovia Dry-cured Spanish ham | SALAMI FINOCCHIONA San Francisco, CA Peppery, sliced salami | ETXEGARAI Basque Country Smoked raw sheep's milk cheese aged 6 months | JAMÓN MANGALICA Segovia Cured Hungarian Pig | 14 |
| SPECK Alto Adige Lightly smoked, dry-cured ham | 4-MONTH AGED MAHÓN Spain Semi-soft cow's milk | 6-MONTH AGED MANCHEGO La Mancha Firm, cured sheep's milk, sharp & piquant | APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks | 22 |
| SORIA CHORIZO United States Dry-cured pork sausage, smoky & garlicky | ALISIOS Spain Semi-soft goat and cow's milk, rubbed with pimentón | VALDEÓN Castilla-León Cow & goat's milk blue cheese, tangy & spicy | <i>Olives, Marcona Almonds, Patatas Bravas, Serrano, Fuet, Mahón, Manchego</i> | |
| SOBRASADA Majorca Soft, spreadable chorizo | DRUNKEN GOAT Murcia Semi-soft goat's milk soaked in red wine | CAÑA DE CABRA Murcia, Spain Soft-ripened goat's milk, buttery & tangy | | |
| FUET Catalonia Dry-cured pork sausage | SMOKIN' GOAT Canary Islands, Spain Lightly smoked, semi soft goat's cheese | RED DRAGON Wales Cow's milk cheese, mild & piquant with Welsh ale and mustard seeds | | |
| COPPA SERRANA Salamanca Cured pork, pimentón, oregano | CABRA ROMERO Murcia, Spain Goat's milk cheese coated with Rosemary | | | |
| CHORIZO PICANTE La Rioja Smoky, spicy, dry-cured sausage | CHORIZO CANTIMPALO United States Spanish style dry-cured sausage | | | |

TAPAS

| | | | | | |
|---|-----|--|------|---|---------------------------------------|
| MARINATED OLIVES Pickled Vegetables, Garlic, Thyme, Citrus | 5 | GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic | 9.5 | ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce | 8 |
| EGGPLANT CAPONATA Sweet Peppers, Basil | 5.5 | CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli | 11.5 | BEET SALAD Lemon Herb Ricotta, Almonds | 8.5 |
| BLISTERED SHISHITOS Lime, Sea Salt | 9 | GRILLED SALMON Pickled Fennel, Arugula | 14.5 | LARGE PLATES | |
| GRILLED BROCCOLINI Garlic-Chili Oil, Lemon | 8.5 | P.E.I. MUSSELS Tomato Broth, Sobrasada | 12 | CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers | 23 |
| SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon | 8 | COD A LA PLANCHA Salsa Verde | 14.5 | STEAK FRITES Red Chimichurri, Frites | 28 |
| ROASTED MUSHROOMS Scallions, Garlic | 8.5 | JAMÓN & MANCHEGO CROQUETAS Garlic Aioli | 6.5 | PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Sausage | half / full / double 31 / 62 / 108 |
| POTATO TORTILLA Chive Sour Cream | 6 | TRUFFLED BIKINI Jamón Serrano, Aged Mahón | 8.5 | PAELLA VERDURAS Eggplant, Cherry Tomatoes, Green Beans, Broccolini, Harissa Aioli | 18 / 36 / 64 |
| FRIED GREEN BEANS Harissa Aioli | 8.5 | ALBONDIGAS Spiced Meatballs, Jamón-Tomato Sauce | 8.5 | PAELLA MARISCOS Prawns, Mussels, Clams, Calamari | 28 / 56 / 98 |
| PATATAS BRAVAS Salsa Brava, Garlic Aioli | 7.5 | GRILLED CHICKEN THIGH Aji Amarillo | 9.5 | PAELLA SALVAJE Pork Belly, Bacon, Chickpeas, Pickled Onions, Garlic Aioli | 28 / 56 / 98 |
| MEDITERRANEAN HERB HUMMUS Pita Chips, Salsa Verde | 8.5 | SPICED BEEF EMPANADAS Red Pepper Sauce | 7 | DESSERTS | |
| WHIPPED SHEEP'S CHEESE Fennel Honey, Black Pepper, Bread | 8.5 | CRISPY PORK BELLY Red Chimichurri | 9.5 | FLAN CATALÁN | 7 |
| BURRATA Arugula, Heirloom Tomatoes, White Balsamic | 12 | STEAK PAILLARD* Red Pepper Vinaigrette, Frites | 14.5 | OLIVE OIL CAKE Sea Salt | 9 |
| PAN CON TOMATE Garlic, Olive Oil | 5 | CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction | 9 | CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble | 9 |
| BOQUERONES Parsley, Garlic, Extra Virgin Olive Oil | 6 | | | CREPAS WITH SEASONAL FRUIT Citrus Cream, Strawberries, Almonds | 8 |
| | | | | BASQUE BURNT CHEESECAKE Strawberries | 9 |

CHEF DANIEL BOGGS

*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 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> | 5 | 10 | 40 |
| 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 |
| 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 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 |
| 2020 Iniceri, 'Abisso' , Sicily, Italy | <i>Catarratto</i> | 6 | 12 | 48 |
| 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 |
| | <i>Chasselas</i> | 6.75 | 13.5 | 54 |

ROSÉ & SKIN CONTACT

| | | 3oz | 6oz | bottle |
|--|------------------------|------|-----|--------|
| 2021 Liquid Geography , Bierzo, Spain | <i>Mencia</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>Mencia</i> | 7 | 14 | 56 |
| 2019 La Fanfarria , Asturias, Spain | <i>Mencia, 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 |
| 2021 Earth First, Classic , Mendoza, Argentina | <i>Malbec</i> | 5.75 | 11.5 | 46 |
| 2019 Belinda , Mendoza, Argentina - <i>served chilled</i> | <i>Bonarda, Pedro Ximénez</i> | 4.75 | 9.5 | 38 |
| 2020 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 |
| 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

BEEES & 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

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,
Sfumatò 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.

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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

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

ROOT
Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

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

BEER

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
Lagunitas, Maximus IPA - CA 8.5
Kentucky Ale, Bourbon Barrel Ale - KY 12

CIDERS
Isastegi, Sagardo Natural Cider (750mL) - Spain 28
Pomarina Brut Sidra (750mL) - Spain 42