

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	FERMÍN SALCHICHÓN DE IBÉRICO Castilla y León, ES Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
HOT COPPA New Jersey, US Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorns	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	LEONORA Castilla y León, ES Semi-Soft, Goat's Milk, Aged for 40 Days. Lush, Lemon, Spicy Pimienton
SOPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	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	APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks
FUET Cataluña, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<i>Patatas Bravas, Lomo Ibérico de Bellota, Fuet, Idiazábal, Mahón, Marinated Olives, Marcona Almonds, Guindilla Peppers</i>

TAPAS

OLIVE OIL PANCAKES Maple Syrup, Butter	8	WHIPPED SHEEP'S CHEESE Truffle, Honey, Pimentón	8.5
GRILLED VEGETABLE FRITTATA Basil Aioli	11	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
SMOKED SALMON BOARD Herbed Cream Cheese, Capers, Onions	12.5	POTATO TORTILLA Chive Sour Cream	7
SHRIMP & GRITS Roasted Peppers, Shallots	11	BOQUERONES Pickled Cucumbers, Fennel	6
HUEVOS ESTRELLADOS Piquillos, Mangalica, Garlic Aioli, Sunny Side Up	11	CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
VEGETABLE BENEDICT Pan Con Tomate, Pimentón Hollandaise	8.5	PRAWNS A LA PARRILLA Piperade	14.5
HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	SWORDFISH A LA PLANCHA Puttanesca	14.5
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	8.5	PULPO Romesco, Fennel	15.5
PAN CON TOMATE Heirloom Tomatoes, Garlic, Parsley	6.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	SCALLOPS Leeks, Tomatoes	18
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	STEAMED MUSSELS Saffron Butter, Sofrito, White Wine	14
GRILLED ASPARAGUS Grain Mustard Aioli	10	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
GREEN BEANS Fried Shallots, Chili Flakes	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
MEDITERRANEAN HUMMUS Pita, Salsa Verde	9	SEARED CHICKEN THIGH Aji Verde	9.5
QUESO A LA PLANCHA French Onion Marmalade	8.5	ALBONDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
CHAMPIÑONES Garlic, Scallions	11		

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Romaine	9
LOCAL GREENS & HERBS Manchego, Radish, Olive Oil & Lemon	9
ARUGULA SALAD Dried Cranberry, Pepitas, Balsamic	8.5

LARGE PLATES

WHOLE ROASTED BRANZINO Mixta Salad, Charred Lemon	26.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
PAELLA MARISCOS Gambas, Mussels, Clams, Calamari	half / full / double 28 / 56 / 98
PAELLA VERDURAS Carrots, Broccolini, Mushrooms, Aioli Verde	18 / 36 / 64
PAELLA SALVAJE Chorizo, Chicken, Garbanzo Beans	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Sausage	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
OLIVE OIL CAKE Sea Salt	9
BASQUE BURNT CHEESECAKE Cherries	9
ARROZ CON LECHE Coconut Milk, Cinnamon	7

EXECUTIVE CHEF AARON PAIK
SOUS CHEFS JERMAINE WILBEY & HENRY WASHINGTON III

*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	BarCava, Brut	Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2020	AT Roca, Reserva, Brut Nature	Classic Penedès, Spain	Macabeo Blend	4.75	9.5	38
2021	Caves São João, Brut Rosé	Bairrada, Portugal	Baga Blend	6.5	13	52
				6	12	48

WHITE

2022	Mila,	Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2022	Rezabal,	Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2021	Menade,	Rueda, Spain	Verdejo	6.25	12.5	50
2021	Le Naturel,	Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2022	Pinord,	Diorama, Penedès, Spain	Xarel-lo	5	10	40
2021	Orto Vins, Les Argiles,	Montsant, Spain	Macabeo	4.75	9.5	38
2022	La Vineyta, ‘Pipa’,	Emporda, Spain	Malvasia	7	14	56
2019	Viña Callejuela, Blanco de Hornillos,	Jerez, Spain	Palomino	5.75	11.5	46
2022	Asnella,	Vinho Verde, Portugal	Arinto, Loureiro	6.25	12.5	50
2020	Capítulo 7,	Mendoza, Argentina	Pedro Ximénez	5	10	40
2022	Aylin,	San Antonio, Chile	Sauvignon Blanc	4.75	9.5	38
2020	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	11	44
2021	Iniceri, ‘Abisso,’	Sicily, Italy	Catarratto	6.25	12.5	50
2021	Leitz, Feinherb,	Rheingau, Germany	Riesling	5.5	11	44
2021	L’Alpage,	Mont-sur-Rolle, Switzerland	Chasselas	5.5	11	44
				6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography,	Bierzo, Spain	Mencía	3oz	6oz	bottle
2022	Christophe Avi,	Agenais, France	Cabernet Sauvignon	5	10	40
2021	Los Conejos Malditos,	Blanco Con Madre, Toledo, Spain	Malvar, Airén	5.5	11	44
				5	10	40

RED

2018	Nucerro, Reserva,	Rioja, Spain	Tempranillo	3oz	6oz	bottle
2019	Marqués de Tomares, Crianza,	Rioja Spain	Tempranillo	6.5	13	52
2021	Pedro Gonzalez, Prieto Picudo,	Castilla y Leon, Spain	Prieto Picudo	6	12	48
2020	Bardos, Romántica,	Ribera del Duero, Spain	Tempranillo	4.5	9	36
2021	Glup Glup,	Cariñena, Spain	Garnacha	6	12	48
2021	Azul y Garanza,	Navarra, Spain	Tempranillo	4.5	9	36
2020	César Marquez Pérez, Parajes,	Bierzo, Spain	Tempranillo	4.5	9	(L) 50
2019	Sotabosc,	Montsant, Spain	Mencía	6.75	13.5	54
2018	Coster dels Olivers, Priorat,	Cataluna, Spain	Garnacha, Cariñena	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls,	Conca de Barberá	Carinena, Garnacha	7.5	15	60
2020	Primitivo Quiles, Cono 4,	Alicante, Spain	Trepat Blend	5.75	10.5	42
2021	Camino de Navaherreros,	Sierra de Gredos, Spain	Monastrell	4.5	9	36
2020	Uva de Vida “Biografico,”	La Mancha, Spain	Garnacha	6.25	12.5	50
2020	Bodegas Ponce, Clos Lojen,	Manchuela, Spain	Tempranillo/Graciano	6.75	13.5	54
2016	Fontes Cunha, ‘Mondeco,’	Dão, Portugal	Bobal	5.5	11	44
2019	Earth First, Organic Crianza,	Mendoza, Argentina	Touriga National Blend	3.5	7	28
2019	Belinda,	Mendoza, Argentina - served chilled	Malbec	5.75	11.5	46
2020	Quieto, Gran Corte,	Mendoza, Argentina	Bonarda, Pedro Ximénez	4.75	9.5	38
2019	Peñalolen,	Maipo, Chile	Cabernet Franc, Malbec	6.25	12.5	50
2019	Polkura,	Colchagua, Chile	Cabernet Sauvignon	6.5	13	52
2022	Casas del Bosque,	Casablanca, Chile	Syrah	6.5	13	52
2018	Alto de la Ballena,	Maldonado, Uruguay	Pinot Noir	7	14	56
2021	Domaine Vallot, Côtes-du-Rhône,	France	Cabernet Franc Blend	5.25	10.5	42
2020	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley, Lebanon	Grenache Blend	7	14	56
			Cabernet Blend	6	12	48

SHERRY

DRY

Jarana,	Lustau, 750mL	Fino	3oz	bottle
La Cigarrera,	375mL	Manzanilla	5.5	44
Los Arcos,	Lustau, 750mL	Amontillado	8.5	34
Carlos VII,	Alvear, 375mL	Amontillado	6	48
Península,	Lustau, 750mL	Palo Cortado	11.5	69
15 Años,	El Maestro Sierra, 375mL	Oloroso	9	72
Marques de Poley,	Toro Albala, 500mL	Oloroso	9	36
			9.5	57

SWEET

East India Solera,	Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar,	Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala,	1999, 375mL	Pedro Ximénez	9	36
			14	56

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 / Clos Lojen	15
Many of our wines use Biodynamic farming practices, here are three incredible examples		
ACID TRIP	Asnella / L’Alpage / Belinda	15
High. Acid. Wines.		

COCKTAILS

BEEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom, Bitters	
Sparkling Water, Torched Bay Leaf	

FLOR DE SAL (Low ABV)	12
La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif	
Luxardo Maraschino, Lime, Lemon, Black Lava Salt	
Porrón for the Table	

BLOODY MARY	11
Tito's Vodka, Housemade Bloody Mary Mix	

MIMOSA	10.5
Choice of: Classic with Fresh Squeezed OJ,	
Orange-Peach-Grapefruit or Guava-Lavender-Lemon	

SUMMER STREET SLING	12
Chamomile Infused Tito’s Vodka	
Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	

TYGRA	13
Cachaça, Quevedo White Port, Ginger Beer,	
Lime, Angostura Bitters, Cucumber	

DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	

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

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

SMOKED SHERRY MANHATTAN	15
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,	
Lustau Amontillado, Angostura, Luxardo Cherry	

LAIRD’S WAY	15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,	
Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

GINTONICS

Inspired by three of Spain’s most iconic regions	15
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CATALAN	
Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic,	
Grapefruit, Lime, Rosemary	

VALENCIAN	
Hayman’s London Dry 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum	9.5	34
Guava Nectar		

GUNS & ROSÉS	glass	carafe
São João Brut Rosé, Lillet Rosé, Bustletown Vodka,	12.5	50
Peach Nectar, Lemon, Grapefruit Bitters		

BEER

DRAFT	caña	doble
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	7
Peroni, Lager - Italy	8
Wild Heaven, Emergency Drinking Beer - GA	7.5
Yuengling, Light - PA	6.5
Pabst Blue Ribbon (16oz.) - IL	6
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Red Hare, SPF 50/50 Grapefruit - GA	8
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
Jekyll Brewing, Hop Dang Diggity IPA-GA	8
Lagunitas, Maximus IPA – CA	8.5
Allagash, Tripel – MN	11
Left Hand, Milk Stout – CO	9.5

CIDERS

Treehorn, Dry Cider – GA	9
Isastegi, Sagardo Natural Cider (750mL) – Spain	32
Pomarina Brut Sidra (750mL) – Spain	42

