

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SWEET COPPA New Jersey, US Aged Pork Shoulder. Spiced, Sweet, Tangy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	MAXORATA CON PIMENTÓN Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy	8.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	FRESH MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	<i>Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Almonds</i>	
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex		
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	ETXEGARAI País Vasco, ES Semi-Firm, Raw Sheep's Milk, Smoked 6 Months. Sharp, Fruity, Smoky		
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper				

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	BOQUERONES Parsley, Garlic, Extra Virgin Olive Oil	6
PAN CON TOMATE Sea Salt, Olive Oil	6.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5
GREEN BEANS Aleppo Vinaigrette	8.5	MAHI-MAHI A LA PLANCHA Salsa Verde	14.5
BLISTERED SHISHITO PEPPERS Lime, Sea Salt	9.5	SALMON CRUDO* Cucumber Lime Water, Pickled Onions	14.5
STUFFED PIQUILLO RELLENOS Mahón, Sea Salt	9.5	BACON-WRAPPED DATES Valdeón Mousse	8
MUSHROOMS Scallions, Garlic	11	TRUFFLED BIKINI Jamón Serrano, Mahón	9
BROCCOLINI Confit Garlic	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8
ROASTED BABY CARROTS Labneh	8.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
MEDITERRANEAN HUMMUS Pita Chips, Salsa Verde	9	GRILLED CHICKEN THIGH Aji Amarillo	9.5
WHIPPED SHEEP'S CHEESE Pimentón Honey, Black Pepper, Grilled Bread	8.5	ALBONDIGAS Spiced Meatballs in Tomato Sauce	9.5
QUESO A LA PLANCHA Agave Nectar, Pimentón	12.5	CRISPY PORK BELLY Mojo Picante	10.5
POTATO TORTILLA Chive Sour Cream	7	STEAK PAILLARD* Sauce Vierge	14.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8		

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
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LARGE PLATES

	half / full / double
PAELLA VERDURAS Carrots, Broccolini, Garlic Aioli	18 / 36 / 64
PAELLA SALVAJE Chorizo, Gaucho, Chicken	28 / 56 / 98
PAELLA MARISCOS Prawns, Mussels, Clams, Calamari	28 / 56 / 98
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho	31 / 62 / 108

DESSERTS

FLAN CATALÁN	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
OLIVE OIL CAKE Sea Salt	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Mixed Berries, Almonds	8
BASQUE BURNT CHEESECAKE Mixed Berries	9

EXECUTIVE CHEF EMILIO GARCIA
SOUS CHEF JASON DUFFY

*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
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.75	13.5	54

WHITE

		3oz	6oz	bottle
2022 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2019 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 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
2021 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
2020 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38
2021 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	7	14	56
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	5.5	11	44
2020 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	<i>Touriga National Blend</i>	4.25	8.5	34
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
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
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2019 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
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	7	14	56
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	36
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72

SWEET

		3oz	bottle
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 / Vino de Montaña / Domaine Vallot	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) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	6
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón for the Table 48	12
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SUMMER STREET SLING Chamomile Infused Hangar One Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud’s	12
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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SMOKED SHERRY MANHATTAN Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	16
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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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	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum Guava Nectar	9.5	34

GUNS & ROSÉS	glass	carafe
Naveran Brut Rosé, Lillet Rosé, Picker’s Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12.5	50

BEER

DRAFT	caña	doble
Nashville Brewing Company, Lager - TN	3.75	7.5
Brew Works, Southern Wit – TN	4	8
Wiseacre, Tiny Bomb Pilsner – TN	4	8
Yazoo, Hop Perfect IPA - TN	4.25	8.5

BOTTLES & CANS	
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Estrella Galicia, Lager - Spain	8
Hap & Harry’s, Lager - TN	8
Peroni, Lager - Italy	8.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Ye Haw, Dunkel Dark Lager- TN	8
Wild Heaven, White Blackbird Saison - GA	9
Yazoo, Hefeweizen - TN	7.5
Dogfish Head, Sea Quench Session Sour - DE	8.5
Founders, All Day IPA – MI	6
Wiseacre, Bow Echo Hazy IPA - TN	11
Jackalope, Thunder Ann Pale Ale - TN	8
Blackstone, Adam Bomb IPA - TN	8
Lagunitas, Maximus IPA – CA	8.5
Petrus, Oak Aged Sour Ale - Belgium	14.5
Jackalope, Bearwalker Maple Brown - TN	8

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