

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 for one | 19.5 for three

#### JAMÓN SERRANO

Castilla y León, ES  
15-20-Months Cured Ham. Tender, Salty, Sweet

#### SPECK

Alto Adige, IT  
Spiced-Rubbed Ham. Smoky, Lean

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

#### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

#### SWEET COPPA

New Jersey, US  
Aged Pork Shoulder, Spiced, Sweet, Tangy

#### FINOCCHIONA

Tuscany, IT  
Pork Sausage With Fennel, Red Wine. Rich, Complex

#### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

#### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

#### 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

#### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

#### MARINATED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. In Herb Citrus Oil

#### ROMAO

Castilla-La Mancha  
Raw sheep's milk cheese rubbed with rosemary

#### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

#### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

#### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent

#### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender Nutty 14

#### BRESAOLA

Lombardy, IT  
Cured, Eye Round, Soft Texture, Sweet, Tender 10.5

#### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón 12

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant 10.5

#### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks 26

*Patatas Bravas, Pickled Peppers, Caponata, Drunken Goat, Manchego, Jamón Serrano, Fuet, Marcona Almonds*

### TAPAS

#### OLIVE OIL PANCAKES

Quince Butter 8

#### SERRANO BENEDICT

Pan Tomato, Hollandaise 8.5

#### CHORIZO HASH

Fried Egg, Hollandaise 14.5

#### BOCADILLOS

Mahón, Serrano Jam, Lemon Thyme Butter 12.5

#### STEAK & EGG

Red Pepper Chimichurri 14.5

#### TORRIJAS

Crema Catalana, Strawberries 7.5

#### ESTRELLADOS

Mangalica, Fried Egg, Garlic Aioli 12.5

#### GAMBAS & GRITS

Chorizo Gravy 11

#### MERGUEZ

Red Chimichurri, Fried Egg, Roasted Peppers 11.5

#### ASPARAGUS A LA PLANCHA

Sunflower Seed Romesco 9

#### PAN CON TOMATE

Olive Oil, Sea Salt 5.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera 5

#### CHAMPIÑONES

Scallion Confitido, Sherry 11

#### SWEET PEA MONTADITO

Lemon Ricotta, Sweet Peas 9.5

#### CRISPY ARTICHOKEs

Lemon Aioli 9.5

#### ROASTED RADISH

Salsa Verde, Boquerones 9

#### BURRATA

Spring Onion Pesto, Chili Oil 12

#### EGGPLANT CAPONATA

Sweet Peppers, Basil 5.5

#### QUESO A LA PLANCHA

Caña de Oveja, Cherry, Pepita Dukkah 10.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

#### SMOKED SALMON

Labneh, Pickled Vegetables, Crostini 14.5

#### BOQUERONES

Garlic, Olive Oil 6

#### STEAMED MUSSELS

Chorizo, White Wine 13

#### MAHI-MAHI A LA PLANCHA

Salsa Verde 15.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

#### CHICKEN THIGH

Aji Amarillo 9.5

#### BACON-WRAPPED DATES

Valdeón Mousse 8

#### ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 8.5

#### BRAISED PORK RIBS

Apricot Agrodolce 15

#### SPICED BEEF EMPANADAS

Red Pepper Sauce 8

#### PORK BELLY

Cherry Pepper Relish 10.5

#### ELK CARPACCIO\*

Idiazábal, Harissa Aioli 17.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

#### TOMATO/SERRANO

Manchego, Parsley Vinaigrette 10.5

#### ARUGULA SALAD

Beans, Olives, Tomatoes, Sherry Vinaigrette 9.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

#### CHICKEN FIDEOS

Mushrooms, Cherry Peppers 18.5

half / full / double

#### PAELLA VERDURAS

Shishitos, Radish, Fennel, Okra, Garlic Aioli 18 / 36 / 64

#### PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams 28 / 56 / 98

#### PAELLA SALVAJE

Pork, Chorizo, Chicken, Chickpeas, Egg 28 / 56 / 98

#### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage 31 / 62 / 108

### DESSERTS

#### FLAN CATALÁN

7

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Marinated Strawberries, Walnuts 8

#### OLIVE OIL CAKE

Sea Salt 9

### EXECUTIVE CHEF COREY O'SHEA | SOUS CHEFS TRACY WILDRICK & DAVID ELLIS

\*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
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

### WHITE

2020 <b>Mestizaje Blanc</b> , Bodegas Mustiguillo, El Terrerazo, Spain	<i>Merseguera Blend</i>	3oz	6oz	bottle
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	5.75	11.5	46
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>La Vineyta, 'Pipa'</b> , Empordà, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2022 <b>Le Naturel, Blanco</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	42
2019 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 <b>Callejuela</b> , Blanco De Hornillos, Jerez, Spain	<i>Palomino-Fino</i>	6.25	12.5	50
2021 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 <b>L'alpage</b> , Mont-Sur Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

### ROSÉ & SKIN CONTACT

2021, <b>Christophe Avi</b> , Laplume	<i>Cabernet Sauvignon Blend</i>	3oz	6oz	bottle
2021 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2021 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Malvar, Airén</i>	4.5	9	36
		5	10	40

### RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2019 <b>Marques de Tomares</b> , Rioja, Spain	<i>Tempranillo, Mazuelo</i>	6.5	13	52
2020 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 <b>Glup Glup</b> , Carinera, Spain	<i>Garnacha</i>	6	12	48
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2020 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Tempranillo</i>	4.5	9	(L) 50
2022 <b>Pedro Gonzalez, Mittelbrunn</b> , Castilla y León, Spain	<i>Mencia</i>	6.75	13.5	54
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Raul Perez, Ultra St. Jacques</b> , Bierzo, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Mencia</i>	6.75	13.5	54
2020 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Trepal Blend</i>	4.75	9.5	38
2020 <b>Peninsula Viticultores</b> , Vino de Montaña	<i>Monastrell</i>	4.75	9.5	38
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha, Pinuela, Refute</i>	6.5	13	52
2021 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Garnacha</i>	8.5	17	68
2018 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Bobal</i>	5.5	11	44
2020 <b>Casa del Bosque</b> , Casablanca, Chile	<i>Touriga Nacional Blend</i>	3.5	7	28
2020 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Pinot Noir</i>	7	14	56
2019 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 <b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Syrah</i>	6.5	13	52
2021 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	5	10	40
2020 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	10	80
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	14	84
		9	72

### SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
		15	60

## 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

**GRENAHE (ON THE ROCKS)** Le Nature Blanco / I Vino de Montaña / Domaine Vallot 18  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



## COCKTAILS

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

**BLOODY MARY** 10  
360 Vodka, Housemade Bloody Mary Mix

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

**SUMMER STREET SLING** 12  
Chamomile Infused 360 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** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12.5  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

## GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5  
Citadelle Gin.

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

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

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

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

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

## SANGRIA

**RED OR WHITE 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, 12.5 50  
Bedlam Vodka, Peach Nectar, Lemon, Grapefruit Bitters

## BEER

**BOTTLES & CANS**  
Crank Arm Brewing, Whitewall (16 oz)- NC 9  
Westbrook Brewing, Gose – SC 9.5  
Estrella Galicia, Lager – Spain 7.5  
Avery Brewing, Island Rascal Belgian White, CO 8.5  
Peroni, Lager - Italy 8  
Tobacco Wood Brewing, Rocket Surgery Kolsch (16oz) - NC 11  
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5  
Trophy Brewing, Trophy Husband Wit (16 oz) - NC 10  
Fullsteam, Paycheck Pilsner – NC 8.5  
Jade IPA, Foothills Brewing – NC 8.5  
Blackberry Farm Brewery, Belgian Ale – TN 9  
Fullsteam, Rocket Science IPA – NC 8  
Triple C, Baby Maker Double IPA (16 oz) - NC 12  
Allagash, Tripel Reserve – ME 10.5  
The Duck-Rabbit, Brown Ale – NC 7.5  
Hitachino, Nest White - Japan 14  
Heineken 0.0 (NO ABV) – Netherlands 5

**CIDERS**  
Bull City, Off Main Cider (12oz) 8  
Isastegi, Sagardo Natural Cider (750mL) – Spain 28  
Pomarina Brut Sidra (750mL) – Spain 42