

barcelona

CHARCUTERIE & CHEESE

7 For one | 19.5 For three

JAMÓN SERRANO

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

CHORIZO PICANTE

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

FINOCCHIONA

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

FUET

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

SPECK

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

SPICY COPPA

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

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 Herbed Citrus Oil

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

IDIAZÁBAL

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

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

SMOKIN' GOAT

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

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

VALDEÓN

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

ROMAO

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

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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 Vegetables, Olives, Drunken Goat, Manchego, Jamón Serrano, Fuet, Marcona Almonds

TAPAS

HOUSE MARINATED OLIVES

Pickled Vegetables, Garlic, Thyme, Citrus 5

EGGPLANT CAPONATA

Sweet Peppers, Basil 5.5

PIQUILLOS RELLENOS

Creamy Drunken Goat, Sea Salt 9

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

BROCCOLINI

Sunflower Romesco 9

ROASTED CARROTS

Salsa Verde, Boquerones 8.5

CHAMPIÑONES

Fox and Forage Mushroom Confitar, Sherry, Thyme 11

QUESO A LA PLANCHA

Caña de Oveja, Cherry, Pepita Dukkah 12.5

BRUSSELS SPROUTS

Honey Crema, Pomegranate, Pickled Onions 9

CHARRED CABBAGE

Harissa, Jicama 8.5

COLLARD GREENS

Serrano, Breadcrumbs 9.5

BUTTERNUT SQUASH MONTADITO

Pimentón Honey, Ricotta, Pepitas 14

RED PEPPER HUMMUS

Moruno Spices 9.5

POTATO TORTILLA

Chive Sour Cream 7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

BOQUERONES

Garlic, Olive Oil 6

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic 9.5

SALT COD BUÑUELOS

Chive Aioli 11.5

PULPO GALLEGO

Confit Potatoes, Red Onions 15.5

SWORDFISH A LA PLANCHA

Puttanesca 15.5

CHICKEN THIGH

Aji Amarillo 9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes 14.5

BEEF CARPACCIO*

Idiazábal, Harissa Aioli 17.5

BEEF SHORT RIB

Fennel Purée, Truffle Chimichurri 18.5

PORK BELLY

Red Pepper Agrodolce 10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 9

LECHON

Toasted Hazelnut Gremolata 10.5

BACON-WRAPPED DATES

Valdeón Mousse 8

BRAISED PORK RIBS

Smoked Apricot Glaze, Fresh Herbs 15

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

ENDIVE SALAD

Walnuts, Valdeón, Smoked Honey Vinaigrette 11

LARGE PLATES

PORK BELLY FIDEOS

Butternut Squash, Hot Cherry Peppers 18.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde, Lemon 26.5

PAELLA MARISCOS

Shrimp, Calamari, Clams, P.E.I. Mussels, Salmorreta 28 / 56 / 98

PAELLA VERDURAS

Butternut Squash, Fennel, Shishitos, Garlic Aioli 18 / 36 / 64

PAELLA SALVAJE

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

PARILLADA BARCELONA*

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

DESSERTS

FLAN CATALÁN

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Walnuts 8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

OLIVE OIL CAKE

Sea Salt 9

BASQUE BURNT CHEESECAKE

Luxardo Cherries 9

EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF 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

		3oz	6oz	bottle
NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

WHITE

		3oz	6oz	bottle
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2022 Mila, Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2022 La Vineyta, 'Pipa', Empordà, Spain	<i>Malvasia</i>	5.75	11.5	46
2022 Orto Vins, Les Argiles Blanc, Montsant, Spain	<i>Macabeo, Garnacha Blanca</i>	7	14	56
2022 Le Naturel, Blanco, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2021 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Callejuela, Blanco De Hornillos, Jarez, Spain	<i>Palomino-Fino</i>	6.25	12.5	50
2020 Bodegas Alvear, 3 Miradas	<i>Pedro Ximenez</i>	6.25	12.5	50
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2021 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'alpage, Mont-Sur Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

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>	4.5	9	36
2021 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 Los Conejos Malditos, 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
2020 Marques de Tomares, Crianza, Rioja, Spain	<i>Tempranillo Blend</i>	6	12	48
2020 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Carinera, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2017 Alberto Orte, A Portela	<i>Mencia</i>	6.5	13	52
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Pedro Gonzalez, Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Coster dels Olivers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	4.75	9.5	38
2020 Peninsula Viticultores, Vino de Montaña	<i>Garnacha, Pinuela, Refute</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2021 Garage Wine Company, Revival, Maule Valley, Chile	<i>Pais</i>	5.75	11.5	46
2022 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	40
2021 Chateau du Mourre du Tendre, Cuvee Paul, Cotes du Rhone	<i>Grenache Blend</i>	7	14	56
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Almacenista, Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

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 / Mittelbrunn / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel Blanco / |Vino de Montaña / Cuvee Paul 18
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP L'alpage / Asnella / Belinda 15
High. Acid. Wines.



COCKTAILS

BEES & 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
Aperitif, Luxardo Maraschino, Lemon, Lime, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING 12
Chamomile Infused 360 Vodka
Grapefruit, Lemon, 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 & Dragon Fruit Powder

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

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti,
Pasubio Vino Amaro, Orange, Angostura Bitters

SMOKED SHERRY MANHATTAN 16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by three of Spain's most iconic regions 15

CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime,
Rosemary

VALENCIAN
Citadelle Gin, Fever Tree Premium Tonic Water, Orange Blossom
Water, Orange, Thyme

GALICIAN
Citadelle Gin, Fever Tree Premium Tonic Water, Lemon, Green
Apple, Mint

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

DRAFT caña doble
Raleigh Brewing, Not Another N.E. IPA - NC 4.25 8.5
R&D Brewing, Riviera Mexican Lager - NC 3.75 7.5
Trophy Brewing, Trophy Wife Session IPA - NC 4.25 8.5
Tobacco Wood Brewing, Pineapple Pale Ale- NC 4.25 8.5

BOTTLES & CANS
Peroni, Lager - Italy 8.5
Tobacco Wood Brewing, Rocket Surgery Kolsch (16oz) - NC 11
Estrella Galicia, Lager - Spain 8.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
Trophy Brewing, Trophy Husband Wit (16 oz) - NC 10
Fullsteam, Paycheck Pilsner - NC 8.5
Lynnwood Brewing Concern, Blonde Moment, NC 9.5
Lynnwood Brewing Concern, Bill & Ted Excellent Amber, NC 9.5
Jade IPA, Foothills Brewing - NC 8.5
Blackberry Farm Brewery, Belgian Ale - TN 9
Fullsteam, Rocket Science IPA - NC 8.5
Triple C, Baby Maker Double IPA (16 oz) - NC 12.5
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 6.5

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