

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

FUET

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

SOBRASADA

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

ALISIOS

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

DRUNKEN GOAT

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

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21
Days. Creamy, Mild

IDIAZÁBAL

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

SMOKING GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 2 Months,
Pimenton Rubbed

SAN SIMÓN

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

VALDEÓN

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA

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

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage.
Peppery & Rich

WAGYU CECINA

Chicago, US
Cured Beef For 12-16 Weeks, Pressed And
Cold Smoked With Hickory
Peppery, Smoky

QUESO DE TRUFA

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

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Fuet,
Manchego, Mahón, Marcona Almonds,
Marinated Olives, Guindilla Peppers*

TAPAS

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

GREEN BEANS

Lemon, Aleppo Pepper

COLLARD GREENS

Fennel

CHAMPIÑONES

Ellijay Farms
Garlic, Scallions

SEARED CABBAGE

Romesco

BURRATA

Sweet Potato, Cranberries

BEETS CARPACCIO

Apple Gremolata

CRISPY CAULIFLOWER

Olive Tapenade

GRILLED BROCCOLINI

Grain Mustard Aioli

BRUSSELS SPROUTS

Maple-Sherry Vinaigrette

HUMMUS

Lavash, Salsa Verde

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Garlic, Lemon, Parsley, Raisins

SCALLOPS

Cauliflower, Capers

PULPO

White Bean Salad

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

MUSSELS AL DIABLO

Roasted Tomatoes

PRAWNS A LA PARRILLA

Piperade

MONKFISH A LA PLANCHA

Pepper, Kohlrabi Escabeche

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON-WRAPPED DATES

Valdeón Mousse

GRILLED CHICKEN THIGH

Aji Amarillo

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

STEAK PAILLARD*

Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

FIELD GREENS

Manchego, Lemon Vinaigrette

ARUGULA

Cranberry, Pepitas, Balsamic

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad

PAELLA VERDURAS

Green Beans, Mushrooms, Squash

PAELLA MARISCOS

Gambas, Mussels, Calamari, Clams

PAELLA SALVAJE

Ground Pork, Chorizo, Chicken, Garbanzo Beans

PARILLADA BARCELONA*

Steak, Chicken, Pork, Gaucho Sausage

DESSERTS

FLAN CATALÁN

BASQUE BURNT CHEESECAKE

Orange Marmalade

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

ARROZ CON LECHE

Coconut Milk, Cinnamon

EXECUTIVE CHEF CHRISTOPHER LI | SOUS CHEF TYLER WALLACE

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal

WHITE

2023	Mila , Rías Baixas, Spain
2023	Rezabal , Getariako Txakolina, Spain
2022	Menade , Rueda, Spain
2022	Le Naturel , Navarra, Spain
2022	Pinord, Diorama , Penedès, Spain
2022	B.R.O.T., Blanc Inicial , Penedès, Spain
2023	La Vineyta, 'Pipa' , Montilla-Moriles, Spain
2021	Orto Vins, Les Argiles , Montsant, Spain
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain
2022	Asnella , Vinho Verde, Portugal
2020	Capítulo 7 , Mendoza, Argentina
2023	Aylin , San Antonio, Chile
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay
2022	Iniceri, Abisso , Sicily, Italy
2023	Leitz, Feinherb , Rheingau, Germany
2021	L'Alpage , Mont-Sur-Rolle, Switzerland

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain
2023	Christophe Avi , Agenais, France
2023	Familia Schroeder, Saurus , Patagonia, Argentina
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain

RED

2019	Nucerro, Reserva , Rioja, Spain
2020	Marqués de Tomares, Crianza , Rioja, Spain
2021	Pedro González Mittelbrunn , Castilla Y León, Spain
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain
2022	Glup Glup , Cariñena, Spain
2022	Azul y Garanza , Navarra, Spain
2017	Alberto Orte, A Portela , Valdeorras, Spain
2023	Sotabosc , Montsant, Spain
2020	Coster dels Olivers , Priorat, Spain
2023	Vins de Pedra, Negre de Folls , Conca De Barberá
2022	Primitivo Quiles, Cono 4 , Alicante, Spain
2022	Camino de Navaherros , Sierra De Gredos, Spain
2021	Uva de Vida, Biográfico , Toledo, Spain
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain
2020	Earth First, Crianza , Mendoza, Argentina
2021	Quieto, Gran Corte , Mendoza, Argentina
2023	Belinda , Mendoza, Argentina – Served Chilled
2020	Peñalolen , Maipo, Chile
2019	Polkura , Colchagua, Chile
2022	Casas del Bosque , Casablanca, Chile
2021	Garage Wine Company, Revival , Maule, Chile
2018	Alto de la Ballena , Maldonado, Uruguay
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon

SHERRY

DRY

Jarana , Lustau, 750mL
La Cigarrera , 375mL
Los Arcos , Lustau, 750mL
Carlos VII , Alvear, 375mL
Península , Lustau, 750mL
15 Años , El Maestro Sierra, 375mL
Marques de Poley , Toro Albala, 500mL

SWEET

East India Solera , Lustau, 750mL
Nectar , Gonzalez Byass, 375mL
Toro Albala , 1999, 375mL
Solera 1927 , Alvear, 375mL

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / El Bandarra Vermut
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
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Camino De Navaherros / Coster Dels Olivers
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

ACID TRIP Asnella / B.R.O.T. / Negre De Folls
High. Acid. Wines.

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	5.5	11	44
<i>Macabeo Blend</i>	7	14	56
<i>Trepat</i>	6.5	13	52

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.5	13	52
<i>Verdejo</i>	6.25	12.5	50
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Xarel-lo, Riesling</i>	6.25	12.5	50
<i>Malvasia</i>	6	12	48
<i>Macabeo</i>	7	14	56
<i>Pedro Ximénez</i>	6	12	48
<i>Arinto, Loureiro</i>	5.5	11	44
<i>Pedro Ximénez</i>	5	10	40
<i>Sauvignon Blanc</i>	6	12	48
<i>Chardonnay</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.5	13	52
<i>Catarratto</i>	6	12	48
<i>Riesling</i>	6.5	13	52
<i>Chasselas</i>	6.5	13	52

	3oz	6oz	bottle
<i>Mencía</i>	5.5	11	44
<i>Cabernet Sauvignon</i>	6	12	48
<i>Pinot Noir</i>	5	10	40
<i>Malvar, Airén</i>	5.5	11	44

	3oz	6oz	bottle
<i>Tempranillo</i>	7	14	56
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	5	10	40
<i>Tempranillo</i>	6.5	13	52
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.75	9.5 (L)	53
<i>Mencía</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6.25	12.5	50
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepat Blend</i>	5.5	11	44
<i>Monastrell</i>	5	10	40
<i>Garnacha</i>	6.25	12.5	50
<i>Tempranillo, Graciano</i>	7	14	56
<i>Bobal</i>	6	12	48
<i>Malbec</i>	5.75	11.5	46
<i>Cabernet Franc, Malbec</i>	6.5	13	52
<i>Bonarda, Pedro Ximénez</i>	5	10	40
<i>Cabernet Sauvignon</i>	6.75	13.5	54
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>País</i>	5.75	11.5	46
<i>Cabernet Franc Blend</i>	5.5	11	44
<i>Cabernet Blend</i>	6.25	12.5	50

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	6	48
<i>Amontillado</i>	13.5	54
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	12	48
<i>Oloroso</i>	10	60

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	20	80
<i>Pedro Ximénez</i>	16	64

COCKTAILS

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

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 48

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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,
Aquafaba, Bee Pollen & Dragonfruit Powder

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

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
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar
glass pitcher
10.5 38

GUNS & ROSÉS
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach
Nectar, Grapefruit
glass carafe
13 52

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.25 8.5
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
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

