

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

BRESAOLA
Punta D'anca, UR
Air-Dried Cured Beef. Wild, Sweet, Garlic.

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

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

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA
Georgia, US
Pork Sausage With Fennel, Red Wine. Rich, Complex

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

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

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

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

CABRA ROMERO
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

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

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

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

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

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MAXORATA CON PIMENTÓN 8.5
Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

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

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks

Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Etxegarai, Almonds

TAPAS

OLIVE OIL PANCAKES 8
Whipped Butter, Maple Syrup

TORRIJAS 7.5
Spiced Pear, Granny Smith

SERRANO ESTRELLADOS 12
Hand-Cut Fries, Shishito Peppers, Fried Egg

SPINACH BENEDICT 7.5
Pimentón Hollandaise

SHRIMP & GRITS 11
Peppers, Sherry

SERRANO BENEDICT 8.5
Pimentón Hollandaise

STEAK & EGGS* 14.5
Red Chimichurri

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

ROASTED BABY CARROTS 8.5
Labneh

SHISHITO PEPPERS 6
Sea Salt

QUESO A LA PLANCHA 12.5
Pimentón Honey, Almonds

MEDITERRANEAN HUMMUS 9
Pita Chips, Salsa Verde

WHIPPED SHEEP'S CHEESE 8.5
Pimentón Honey, Black Pepper

SWEET POTATOES 8
Pepper Vinaigrette

PATATAS BRAVAS 8
Salsa brava, Garlic Aioli

POTATO TORTILLA 7
Chive Sour Cream

BOQUERONES 6
Parsley, Garlic, Extra Virgin Olive Oil

P.E.I. MUSSELS* 13
White Wine, Garlic

SCALLOPS* 14.5
Butternut Squash Purée

GRILLED SALMON 14.5
Fennel Salad

MAHI-MAHI A LA PLANCHA 14.5
Salsa Vierge

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

GRILLED CHICKEN THIGH 9.5
Aji Amarillo

BACON-WRAPPED DATES 8
Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

ALBONDIGAS 9.5
Spiced Meatballs in Tomato Sauce

CRISPY PORK BELLY 10.5
Mojo Picante

SALADS

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

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers
half / full / double

PAELLA VERDURAS 18 / 36 / 64
Broccoli, Carrots, Squash, Garlic Aioli

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

PAELLA SALVAJE 28 / 56 / 98
Chorizo, Pork Belly, Chicken

DESSERTS

FLAN CATALÁN 7

BASQUE BURNT CHEESECAKE 9
Luxardo Cherries

OLIVE OIL CAKE 9
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF BRAD WEBB + SOUS CHEF ELI JORDAN

*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.75	13.5	54
2020 Caves São João, Brut Rosé, Bairrada,	<i>Portugal Baga Blend</i>	6.75	13.5	54

WHITE

2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
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
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 Bodegas Cerro Chapeu, Cerro Chapeu,	<i>Uruguay Chardonnay</i>	5.25	10.5	42
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Iniceri, ‘Abisso,’ Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
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

2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
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
2017 Alberto Orte, A Portela, Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
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 - served chilled	<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 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Grenache Blend</i>	8	16	64
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
Delgado Zuleta, Lustau, 750mL	<i>Fino</i>	5.5	44
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

Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	3oz	bottle
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	10	80
		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 / Pedro González Mittelbrunn / Biográfico		17
Many of our wines use Biodynamic farming practices - here are three incredible examples		
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvée Paul		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)	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 48	

SUMMER STREET SLING	12
Chamomile Infused Hangar One 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	13
Four Roses Bourbon, Cardamaro, Maple Syrup,	
Lemon, Cardamom & Lavender Bitters	

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

LAIRD’S WAY	14.5
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, Picker’s Vodka,	12.5	50
Peach Nectar, Lemon, Grapefruit Bitters		

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	
Pomarina Brut Sidra (750mL) – Spain	42