

# 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

#### FUET

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

#### SPECK

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

#### BRESAOLA

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

#### SOBRASADA

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

#### FINOCCHIONA

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO PICANTE

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

#### SALCHICHÓN IBERICO

Salamanca, ES  
Pork Sausage With Nutmeg, Coriander.  
Mild, Sweet

#### ETXEGARAI

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

#### AGED MAHÓN

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

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months.  
Buttery, Mild, Nutty

#### ALISIOS

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

#### VALDEÓN

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

#### CABRA ROMERO

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

#### SAN SIMÓN

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

#### DÉLICE DE BOURGOGNE

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

#### AGED MANCHEGO

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

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

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

**LOMO IBERICO DE BELLOTA** 14  
Castilla y León, ES  
Aged 3 Months, Ibérico Pork Loin.  
Mild, Smoky, Pimentón

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

*Patatas Bravas, Manchego, Jamón Serrano,  
Fuet, Drunken Goat, Almonds, Olives*

### TAPAS

#### OLIVE OIL PANCAKES

Cultured Membrillo Butter, Maple Syrup

8

#### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

#### TORRIJAS

Crema Catalana, Macerated Strawberries

7.5

#### PIQUILLO HUMMUS

Lavash

8.5

#### ESTRELLADOS

Fries, Serrano Ham, Fried Egg

12

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### VEGGIE BENEDICT

Spinach, Hollandaise

7.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### SERRANO HAM BENEDICT

Hollandaise

8.5

#### BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

#### STEAK & EGGS\*

Red Chimichurri

14.5

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### MARCONA ALMONDS

5

#### GRILLED SALMON

Fennel Salad

14.5

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

#### TROUT A LA PLANCHA

Sugar Snap Peas, Leeks

14.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

#### GRILLED CHICKEN THIGH

Aji Verde

9.5

#### ROASTED BABY CARROTS

Labneh

8.5

#### ALBONDIGAS

Spiced Meatballs in Tomato Sauce

9.5

#### MUSHROOMS

Scallions, Garlic

9.5

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

#### CAULIFLOWER

Spicy Almond Romesco

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### QUESO A LA PLANCHA

Honey, Pimentón

9.5

#### CRISPY PORK BELLY

Mojo Picante

10.5

### SALADS

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

**CHARRED ASPARAGUS** 10  
Blue Crab, Tarragon Dressing

**BUTTERHEAD LETTUCE** 9.5  
Lemon Vinaigrette, Migas

### LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**PAELLA VERDURAS** **half / full / double**  
18 / 36 / 64  
Yellow Squash, Maitake, Broccolini, Garlic Aioli

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

**PAELLA MARISCOS** 28 / 56 / 98  
Shrimp, Mussels, Clams

**PARILLADA BARCELONA\*** 31 / 62 / 108  
Strip Steak, Chicken, Gaucho, Pork Loin

### DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**BASQUE BURNT CHEESECAKE** 9  
Luxardo Cherries

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**CREPAS WITH SEASONAL FRUIT** 8  
Granny Smith, Dulce de Leche, Almonds

EXECUTIVE CHEF BRAD WEBB | SOUS CHEF ELI JORDAN | SOUS CHEF ROBBIE GREENLER

\*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>	5.25	10.5	42
2020 <b>Caves São João, Brut Rosé, Bairrada</b> ,	<i>Portugal Baga Blend</i>	6.75	13.5	54

## WHITE

2022 <b>Mila</b> , Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2021 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 <b>Alvear</b> , 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2022 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu,	<i>Uruguay Chardonnay</i>	5.25	10.5	42
2020 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 <b>Iniceri</b> , 'Abisso,' Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

## ROSÉ & SKIN CONTACT

2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2022 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38
2021 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2021 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6.25	12.5	50
2021 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2017 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepas Blend</i>	5.5	11	44
2020 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 <b>Península, Vino de Montaña</b> , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2016 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	4.25	8.5	34
2022 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 <b>Garage Wine Company</b> , Revival, Maule, Chile	<i>Pais</i>	5.75	11.5	46
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	8	16	64
2021 <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

# SHERRY

## DRY

<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80
<b>Solera 1927</b> , 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 / Coster dels Olivers 18.5  
All grenache, but grown in three distinctly different soil types: clay, granite, and llicorella

**ACID TRIP** Asnella / L'Alpage / Belinda 16  
High. Acid. Wines.



# COCKTAILS

**BLOODY MARY** 10.5  
Titos Vodka, Housemade Bloody Mary Mix

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

**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 Reyka Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

**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

**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  
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