

# 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

#### BRESAOLA

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO PICANTE

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

#### 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

#### 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

#### 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

#### VALDEÓN

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

#### MAXORATA CON PIMENTÓN

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

#### JAMÓN MANGALICA

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

#### LOMO IBERICO DE BELLOTA

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

#### APERITIVO BOARD

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

#### ESTRELLADOS

Fries, Serrano Ham, Fried Egg

#### VEGGIE BENEDICT

Spinach, Hollandaise

#### SERRANO HAM BENEDICT

Hollandaise

#### STEAK & EGGS\*

Red Chimichurri

#### MARCONA ALMONDS

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

#### MUSHROOMS

Scallions, Garlic

#### CAULIFLOWER

Horseradish Gremolata

#### GREEN BEANS

Horseradish Gremolata

#### WHIPPED SHEEP'S CHEESE

Truffle, Honey

#### PIQUILLO HUMMUS

Lavash

#### POTATO TORTILLA

Chive Sour Cream

#### QUESO A LA PLANCHA

Honey, Pimentón

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

#### GRILLED SALMON

Fennel Salad

#### P.E.I. MUSSELS\*

White Wine, Garlic

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

#### GRILLED CHICKEN THIGH

Aji Verde

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

#### TRUFFLED BIKINI

Jamon Serrano, Mahon

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

#### ALBONDIGAS

Spiced Meatballs in Tomato Sauce

#### CRISPY PORK BELLY

Mojo Picante

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

#### CHARRED ASPARAGUS

Blue Crab, Tarragon Dressing

#### BUTTERHEAD LETTUCE

Lemon Vinaigrette, Migas

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

#### PAELLA VERDURAS

Yellow Squash, Maitake, Broccolini, Garlic Aioli

#### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken

#### PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

#### PARILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho, Pork Loin

### DESSERTS

#### FLAN CATALÁN

Sea Salt

#### OLIVE OIL CAKE

Sea Salt

#### BASQUE BURNT CHEESECAKE

Luxardo Cherries

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### EXECUTIVE CHEF BRAD WEBB | 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

		3oz	6oz	bottle
NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.25	10.5	42
2019 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.75	13.5	54
2020 <b>Caves São João, Brut Rosé, Bairrada</b> ,	<i>Portugal Baga Blend</i>	6.75	13.5	54

## WHITE

		3oz	6oz	bottle
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
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</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

		3oz	6oz	bottle
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

		3oz	6oz	bottle
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
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 Oliveras</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

		3oz	bottle
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52

## SWEET

		3oz	bottle
<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

**GRENA CHE (ON THE ROCKS)** Le Naturel / Vino de Montaña / Coster dels Oliveras 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 Hangar One Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**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

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

**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

