

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

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

SALCHICHÓN IBERICO

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

SOBRASADA

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

CHORIZO PICANTE

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

FUET

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

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

SAN SIMÓN

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

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

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

DUCK PROSCUITTO 14

New York, US
Mild Game, Silky

APERITIVO BOARD 26

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

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

TAPAS

ALMONDS

Marcona Almonds

5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

ROASTED BABY CARROTS

Labneh

8.5

BROCCOLINI

Confit Garlic

8

ROASTED SWEET POTATOES

Pepper Vinaigrette

8

MUSHROOMS

Scallions, Garlic

11

ROASTED CAULIFLOWER

Jalapeño Romesco, Almonds

8.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Black Pepper

8.5

QUESO A LA PLANCHA

Agave Nectar, Pimentón

9.5

POTATO TORTILLA

Chive Sour Cream

7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

SCALLOPS*

Caramelized Shallot Purée

14.5

GRILLED SALMON

Fennel Salad

14.5

P.E.I. MUSSELS*

White Wine, Garlic

13

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

11.5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

MAHI-MAHI A LA PLANCHA

Salsa Vierge

14.5

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

BACON-WRAPPED DATES

Valdeón Mousse

8

ALBONDIGAS

Spiced Meatballs in Tomato Sauce

9.5

CRISPY PORK BELLY

Mojo Picante

10.5

STEAK PAILLARD*

Crispy Potatoes, Red Chimichurri

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

LARGE PLATES

PAELLA VERDURAS

Carrots, Delicata, Broccoli, Garlic Aioli

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken

28 / 56 / 98

PAELLA MARISCOS

Prawns, Mussels, Calamari

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

CREPAS WITH SEASONAL FRUIT

Spiced Pears, Granny Smith, Dulce de Leche

8

EXECUTIVE CHEF BRAD WEBB

*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>	5	10	40
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

		3oz	6oz	bottle
2022 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
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 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.75	13.5	54

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
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

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
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

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Delgado Zuleta, Lustau, 750mL	<i>Fino</i>	5	40
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

		3oz	bottle
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80
Solera 1927, 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 / 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

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