

barcelona

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.
FINOCCHIONA Georgia, US Pork Sausage With Fennel, Red Wine. Rich, Complex
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
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
SALCHICHÓN IBERICO Salamanca, ES Pork Sausage With Nutmeg, Coriander. Mild, Sweet

SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat Milk, Aged 15 Days, Smoked, Creamy, Mild
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy
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
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón
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 Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy	8.5
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
JAMÓN MANGALICA Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks	26
<i>Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Etxegarai, Almonds</i>	

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5	BOQUERONES Parsley, Garlic, Extra Virgin Olive Oil	6
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	GRILLED SALMON Fennel Salad	14.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	SCALLOPS* Butternut Squash Purée	14.5
MUSHROOMS Scallions, Garlic	11	P.E.I. MUSSELS* White Wine, Garlic	13
DELICATA Pimentón Chili Oil, Manchego	9.5	CRISPY CALAMARI Shishito Peppers, Piquillos, Smoked Pepper Aioli	11.5
BROCCOLINI Confit Garlic	8	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
CAULIFLOWER Jalapeño Romesco, Almonds	8.5	MAHI-MAHI A LA PLANCHA Salsa Vierge	14.5
ROASTED BABY CARROTS Labneh	8.5	GRILLED CHICKEN THIGH Aji Amarillo	9.5
MEDITERRANEAN HUMMUS Pita Chips, Salsa Verde	9	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
WHIPPED SHEEP'S CHEESE Truffle Honey, Black Truffles	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
QUESO A LA PLANCHA Honey, Pimentón	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
STUFFED PIQUILLO RELLENOS Mahón, Sea Salt	9.5	BACON-WRAPPED DATES Valdeón Mousse	8
POTATO TORTILLA Chive Sour Cream	7	TRUFFLED BIKINI Jamón Serrano, Mahón	9
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	ALBONDIGAS Spiced Meatballs in Tomato Sauce	9.5
SWEET POTATOES Pepper Vinaigrette	8	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
ROASTED BEETS Sheep's Cheese, Herbs	7.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
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
BASQUE BURNT CHEESECAKE Luxardo Cherries	9
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
CREPAS WITH SEASONAL FRUIT Spiced Pears, Granny Smith, Dulce de Leche, Almonds	8

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

WHITE

2022 Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	48
2021 Menade, Rueda, Spain	Verdejo	6	12	48
2022 Le Naturel, Navarra, Spain	Garnacha Blanca	5.5	11	44
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	5.5	11	44
2021 Orto Vins, Les Argiles, Montsant, Spain	Macabeo	7	14	56
2022 La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	5.75	11.5	46
2022 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5.25	10.5	42
2022 Aylin, San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2020 Bodegas Cerro Chapeu, Cerro Chapeu,	Uruguay Chardonnay	5.25	10.5	42
2020 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.75	9.5	38
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2020 Leitz, Feinherb, Rheingau, Germany	Riesling	5.5	11	44
2020 L’Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.75	13.5	54

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.75	9.5	38
2021 Christophe Avi, Agenais, France	Cabernet Sauvignon	5.5	11	44
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	3oz	6oz	bottle
2019 Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	6.25	12.5	50
2021 Pedro González Mittelbrunn, Castilla y León, Spain	Prieto Picudo	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	6.25	12.5	50
2021 Glup Glup, Cariñena, Spain	Garnacha	4.75	9.5	38
2021 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5	(L) 48
2017 Alberto Orte, A Portela, Valdeorras, Spain	Mencía	6.5	13	52
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2019 Coster dels Olivers, Priorat, Spain	Cariñena, Garnacha	8	16	64
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepat Blend	5.5	11	44
2020 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.75	9.5	38
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2020 Uva de Vida, Biográfico, Toledo, Spain	Tempranillo, Graciano	6.75	13.5	54
2016 Fontes Cunha, ‘Mondeco,’ Dão, Portugal	Touriga National Blend	4.25	8.5	34
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Bobal	5.5	11	44
2021 Earth First, Classic, Mendoza, Argentina	Malbec	5.75	11.5	46
2019 Belinda, Mendoza, Argentina - served chilled	Bonarda, Pedro Ximénez	4.75	9.5	38
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2019 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.75	13.5	54
2019 Polkura, Colchagua, Chile	Syrah	7.5	15	60
2019 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	5.25	10.5	42
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	Grenache Blend	8	16	64
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	Cabernet Blend	6.25	12.5	50

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
Delgado Zuleta, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	5	40
La Cigarrera, 375mL	Fino	10	80
Almacenista, Lustau, 500mL	Manzanilla	9	36
Los Arcos, Lustau, 750mL	Manzanilla Amontillada	14	84
Península, Lustau, 750mL	Amontillado	6.5	52
	Palo Cortado	9	72

SWEET

Nectar, Gonzalez Byass, 750mL	Pedro Ximénez	3oz	bottle
Solera 1927, Alvear, 375mL	Pedro Ximénez	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