

barcelona

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

SOBRASADA

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SALCHICHÓN IBERICO

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

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

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

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

QUESO DE TRUFA

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

LOMO IBERICO DE BELLOTA

Castilla y León, ES
Aged 3 Months, Iberico Pork Loin. Mild, Smoky, Pimenton

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

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

GREEN BEANS

Horseradish Gremolata

9

CAULIFLOWER

Spicy Almond Romesco

8.5

ROASTED BABY CARROTS

Labneh

8.5

MUSHROOMS

Scallions, Garlic

9.5

CHARRED ASPARAGUS

Blue Crab, Tarragon Dressing

10

CALABACÍN A LA PLANCHA

Calabrian Chili, Yogurt

9

PIQUILLO HUMMUS

Lavash

8.5

WHIPPED SHEEP'S CHEESE

Truffle, Honey

8.5

QUESO A LA PLANCHA

Honey, Pimentón

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

GRILLED SALMON

Fennel Salad

14.5

TROUT A LA PLANCHA

Sugar Snap Peas, Leeks

14.5

P.E.I. MUSSELS*

White Wine, Garlic

13

LITTLENECK CLAMS

Sobrasada, White Wine

12

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

GRILLED CHICKEN THIGH

Aji Verde

9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

TRUFFLED BIKINI

Jamón Serrano, Mahón

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

ALBONDIGAS

Spiced Meatballs in Tomato Sauce

9.5

CRISPY PORK BELLY

Mojo Picante

10.5

GRILLED FLANK STEAK*

Red Chimichurri

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

BUTTERHEAD LETTUCE

Lemon Vinaigrette, Migas

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

BRANZINO

Green Beans

26.5

PAELLA VERDURAS

Yellow Squash, Maitake, Broccolini, Garlic Aioli

half / full / double

18 / 36 / 64

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken

28 / 56 / 98

PAELLA MARISCOS

Shrimp, Clams, Mussels

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho, Pork Loin

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

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 BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2020 Caves São João, Brut Rosé, Bairrada,	<i>Portugal Baga Blend</i>	5.25	10.5	42
		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	12	48
2021 Menade, Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
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>	5.5	11	44
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	6.25	12.5	50
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	4.75	9.5	38
2020 Bodegas Cerro Chapeu, Cerro Chapeu,	<i>Uruguay Chardonnay</i>	5.5	11	44
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.25	10.5	42
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6	12	48
		6.75	13.5	54

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9.5	76
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 / 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

ALEBRIJES

Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder 13

BEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters 6
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV)

La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif 12
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING

Chamomile Infused Hangar One Vodka 12
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

SMOKED SHERRY MANHATTAN

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

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, 13
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, 14.5
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

São João Brut Rosé,, Lillet Rosé, Picker's Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT

Nashville Brewing Company, Lager - TN	caña	doble
Brew Works, Southern Wit - TN	3.75	7.5
Wiseacre, Tiny Bomb Pilsner - TN	4	8
Yazoo, Hop Perfect IPA - TN	4	8
	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic - CT	7
Hap & Harry's, Lager - TN	8
Estrella Damm, Daura Gluten-Free Lager - Spain	8.5
Ye Haw, Dunkel Dark Lager- TN	8
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
Jackalope, Bearwalker Maple Brown - TN	8

CIDERS

Pomarina Brut Sidra (750mL) - Spain 42