

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

<b>FUET</b> Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	<b>AGED MAHÓN</b> Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	<b>SAN SIMÓN</b> Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	<b>MAXORATA CON PIMENTÓN</b> 8.5 Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy
<b>BRESAOLA</b> Punta D'anca, UR Air-Dried Cured Beef. Wild, Sweet, Garlic	<b>MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>JAMÓN MANGALICA</b> 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
<b>SORIA CHORIZO</b> California, US Pork Sausage. Smoky, Garlic, Pimentón	<b>ALISIOS</b> Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months Buttery, Nutty, Complex	<b>QUESO DE TRUFA</b> 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	<b>SMOKIN' GOAT</b> Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	<b>VALDEÓN</b> Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave- Aged 2 Months. Mildly Pungent	<b>LOMO IBERICO DE BELLOTA</b> 14 Castilla y León, ES Aged 3 Months, Iberico Pork Loin. Mild, Smoky, Pimentón
<b>ETXEGARAI</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Smoked 6 Months. Sharp, Fruity, Smoky	<b>CABRA ROMERO</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy		<b>APERITIVO BOARD</b> 26 An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks  <i>Patatas Bravas, Manchego, Jamón Serrano, Fuet, Drunken Goat, Almonds, Olives</i>

## TAPAS

<b>MARCONA ALMONDS</b> 5	<b>TROUT A LA PLANCHA</b> 14.5 Sugar Snap Peas, Leeks
<b>HOUSE MARINATED OLIVES</b> 5 Garlic, Thyme, Citrus, Giardiniera	<b>SCALLOPS*</b> 18.5 English Peas, Horseradish
<b>EGGPLANT CAPONATA</b> 5.5 Sweet Peppers, Onions, Basil	<b>GRILLED SALMON</b> 14.5 Fennel Salad
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Cumin, Roasted Onions, Lemon	<b>LITTLENECK CLAMS</b> 12 Sobrasada, White Wine
<b>BROCCOLINI</b> 8.5 Confit Garlic	<b>GAMBAS AL AJILLO</b> 9.5 Guindilla Peppers, Olive Oil, Garlic
<b>GREEN BEANS</b> 9 Horseradish Gremolata	<b>GRILLED CHICKEN THIGH</b> 9.5 Aji Verde
<b>CAULIFLOWER</b> 8.5 Spicy Almond Romesco	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> 9 Balsamic Reduction
<b>MUSHROOMS</b> 9.5 Scallions, Garlic	<b>TRUFFLED BIKINI</b> 9 Jamón Serrano, Mahón
<b>BLISTERED SHISHITO PEPPERS</b> 9.5 Sea Salt	<b>JAMON &amp; MANCHEGO CROQUETTES</b> 7 Garlic Aioli
<b>PIQUILLO HUMMUS</b> 8.5 Lavash	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs in Tomato Sauce
<b>ROASTED BABY CARROTS</b> 8.5 Labneh	<b>SPICED BEEF EMPANADAS</b> 8 Red Pepper Sauce
<b>WHIPPED SHEEP'S CHEESE</b> 8.5 Truffle, Honey	<b>CRISPY PORK BELLY</b> 10.5 Mojo Picante
<b>QUESO A LA PLANCHA</b> 9.5 Honey, Pimentón	<b>BACON WRAPPED DATES</b> 8 Valdeon Mousse
<b>PATATAS BRAVAS</b> 8 Salsa Brava, Garlic Aioli	<b>GRILLED FLANK STEAK*</b> 14.5 Red Chimichurri
<b>POTATO TORTILLA</b> 7 Chive Sour Cream	

## SALADS

<b>ENSALADA MIXTA</b> 9 Olives, Onions, Tomatoes, Little Gem Lettuce
<b>BUTTERHEAD LETTUCE</b> 9.5 Lemon Vinaigrette, Migas
<b>CHARRED ASPARAGUS</b> 10 Blue Crab, Tarragon Dressing
<b>CHICKEN PIMIENTOS</b> 23 Potatoes, Lemon, Hot Cherry Pepper
<b>BRANZINO</b> 26.5 Broccolini

## LARGE PLATES

<b>PAELLA VERDURAS</b> 18 / 36 / 64 Yellow Squash, Maitake, Broccolini, Garlic Aioli	<b>half / full / double</b>
<b>PAELLA SALVAJE</b> 28 / 56 / 98 Chorizo, Pork Belly, Chicken	
<b>PAELLA MARISCOS</b> 28 / 56 / 98 Shrimp, Clams, Squid	

## DESSERTS

<b>FLAN CATALÁN</b> 7
<b>OLIVE OIL CAKE</b> 9 Sea Salt
<b>BASQUE BURNT CHEESECAKE</b> 9 Macerated Strawberries, Mint
<b>CHOCOLATE CAKE</b> 9 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>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
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, 'Abisso,'</b> 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 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

		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

**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

**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

**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  
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  
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