

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

### JAMÓN SERRANO

Segovia, Spain  
Dry-cured Spanish ham

### SORIA CHORIZO

United States  
Dry-cured pork sausage, smoky & garlicky

### CHORIZO PICANTE

La Rioja  
Smoky, spicy, dry-cured sausage

### FUET

Catalonia  
Dry-cured pork sausage

### SPECK

Aldo Adige, Italy  
Lightly smoked, dry-cured ham

### SOBRASADA

Majorca  
Soft, spreadable chorizo

### 6-MONTH MANCHEGO

La Mancha, Spain  
Firm, cured sheep's milk, sharp & piquant

### IBORES

Extremadura  
Semi-firm raw goat's cheese rubbed with pimentón

### DRUNKEN GOAT

Murcia  
Semi-soft goat's milk soaked in red wine

### CAÑA DE OVEJA

Murcia, Spain  
Soft-ripened sheep's milk, buttery & tangy

### ETXEGARAI

Basque Country  
Smoked raw sheep's milk cheese aged 6 months

### 12-MONTH MAHÓN

Spain  
Raw, semi-soft cow's milk

### VALDEÓN

Castilla-León  
Cow & goat's milk blue cheese, tangy & spicy

### SAN SIMÓN

Galicia, Spain  
Smoked cow's milk cheese, creamy & buttery

### ROMAO

Castilla-La Mancha  
Raw sheep's milk cheese rubbed with rosemary

### TALEGGIO

Italy  
Semi-soft cow's milk

### JAMÓN MANGALICA

Segovia, Spain  
Cured Hungarian Pig 12

### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks 22

*Olives, Marcona Almonds, Patatas Bravas, Pickled Peppers, Jamón Serrano, Fuet, Manchego, Ibores*

## TAPAS

### MARINATED OLIVES

Garlic, Citrus Zest, Chili 5

### GRILLED BROCCOLINI

Garlic Chili Oil, Lemon 8.5

### BLISTERED SHISHITOS

Lime, Sea Salt 8

### TABBOULEH

Bulgur Wheat, Cucumbers, Grape Tomatoes 7

### SAUTÉED WILD MUSHROOMS

Shiitake, Cremini & Oyster Mushrooms, Scallions 9.5

### EGGPLANT CAPONATA

Sweet Peppers, Basil 5

### MEDITERRANEAN HERB HUMMUS

Pita Chips, Salsa Verde 7.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon 8

### POTATO TORTILLA

Chive Sour Cream 6

### PAN CON TOMATE

Garlic, Olive Oil 5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli 7.5

### BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil 6

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic 9.5

### P.E.I. MUSSELS

White Wine, Lemon, Garlic, Parsley 11.5

### PRAWNS A LA PARRILLA

Piperada Emulsion 12.5

### MAHI-MAHI A LA PLANCHA

Salsa Verde 13

### GRILLED OCTOPUS

Hummus, Salsa Verde 11

### CRISPY CALAMARI

Smoked Pepper Aioli 10.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 6.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.5

### ALBONDIGAS

Spiced Meatballs, Jamón-Tomato Sauce 8.5

### CRISPY PORK BELLY

Cherry Pepper Chimichurri 9.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce 7

### GRILLED CHICKEN THIGH

Basque Tomato Glaze 9.5

### GRILLED HANGER STEAK\*

Truffle Vinaigrette 11.5

### STEAK PAILLARD\*

Red Pepper Vinaigrette, Frites 14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

half / full / double

27 / 54 / 108

### PAELLA VERDURAS

Piquillo Peppers, Sweet Potato, Brussels Sprouts 16 / 32 / 64

### PAELLA MARISCOS

Prawns, Mussels, Calamari, Clams 24.5 / 49 / 98

### PAELLA SALVAJE

Pork Belly, Smoked Bacon, Fried Egg, Garlic Aioli 24.5 / 49 / 98

## DESSERTS

### FLAN CATALÁN

6.5

### OLIVE OIL CAKE

Sea Salt 8

### BURNT BASQUE CHEESECAKE

Macerated Pears 8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 8

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Bartlett Pears, Walnuts 7.5

EXECUTIVE CHEF AXTON JARVIS | SOUS CHEF CHRIS HOPPIE | SOUS CHEF DANIEL BOGGS

\*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>	4.75	9.5	38
2015 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6.25	12.5	50
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.75	13.5	54

### WHITE

		3oz	6oz	bottle	
2019 Mila, Rías Baixas, Spain	<i>Albariño</i>		6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50	
2020 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44	
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4	8	(L) 45	
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44	
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44	
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36	
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42	
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38	
2020 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42	
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50	
2016 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52	
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58	
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	6	12	48	
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42	

### ROSÉ

		3oz	6oz	bottle
2019 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

### RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.75	9.5	38
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	7	14	56
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2020 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2019 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.5	13	52
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2017 Vara y Pulgar, Cadíz, Spain	<i>Tintilla</i>	6.75	13.5	54
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	4.25	8.5	34
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5.25	10.5	42
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.25	12.5	50
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.5	13	52

## SHERRY

### DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion, Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
La Cigarrera, 375mL	<i>Manzanilla</i>	9	38
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
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9	54

### SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	10	80

## 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 / Camino de Navaherreros / Domaine Vallot 17  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / Comte Leloup / Belinda 16  
High. Acid. Wines.

## COCKTAILS

**BEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom  
Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 10  
Chamomile Infused Hangar One Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 9  
Hayman's Gin, Lime, Mint

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer,  
Lime, Angostura Bitters, Cucumber

**DOS PENÍNSULAS** 10  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**WHISKEY ROOT** 10  
Four Roses Bourbon, Byrrh Quinquina  
Ginger, Basil, Lemon Juice

**BOURBON SPICE RACK** 12  
Redemption Rye, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass, Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

## GINTONICS

Inspired by the Biodynamic calendar,  
featuring Hayman's Gin. 14

### FRUIT

Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

### LEAF

Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

### FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber

### ROOT

Fever Tree Mediterranean, Q Ginger beer, Cardamom, Ginger, Lime

### CLASSIC BARCELONA GINTONIC

Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

## SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 9 31  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, 12 50  
Pickers Vodka, Peach Nectar, Lemon, Grapefruit Bitters

## BEER

### BOTTLES & CANS

St. Pauli Girl, Non-Alcoholic - Germany 5  
Estrella Galicia, Lager - Spain 8  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Ye Haw, Dunkel Dark Lager- TN 7  
Wild Heaven, White Blackbird Saison - GA 8.5  
Yazoo, Hefeweizen - TN 7.5  
Dogfish Head, Sea Quench Session Sour - DE 8.5  
Founders, All Day IPA - MI 6  
Wisecre, Bow Echo Hazy IPA - TN 11  
Jackalope, Thunder Ann Pale Ale - TN 6.5  
Blackstone, Adam Bomb IPA - TN 7.5  
Lagunitas, Maximus IPA - CA 8.5  
Kentucky Ale, Bourbon Barrel Ale - KY 12  
Jackalope, Bearwalker Maple Brown - TN 7.5

### CIDERS

Isastegi, Sagardo Natural Cider (750mL) - Spain 28  
Pomarina Brut Sidra (750mL) - Spain 42