

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

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

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

TALEGGIO
Italy
Semi-soft cow's milk

SPECK
Aldo Adige, Italy
Lightly smoked, dry-cured ham

JAMÓN MANGALICA 12
Segovia, Spain
Cured Hungarian Pig

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

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

TAPAS

GRILLED BROCCOLINI 8.5
Garlic Chili Oil, Lemon

BLISTERED SHISHITOS 8
Lime, Sea Salt

SAUTÉED WILD MUSHROOMS 9.5
Shiitake, Cremini & Oyster Mushrooms, Scallions

WHIPPED SHEEP CHEESE 7.5
Fennel Honey, Cracked Black Pepper

EGGPLANT CAPONATA 5
Sweet Peppers, Basil

PUMPKIN HUMMUS 7.5
Pita Chips, Toasted Pepitas

BRUSSELS SPROUTS 8.5
Rosemary Agrodolce

SPINACH & CHICKPEA CAZUELA 8
Cumin, Roasted Onion, Lemon

POTATO TORTILLA 6
Chive Sour Cream

PAN CON TOMATE 5
Garlic, Olive Oil

PATATAS BRAVAS 7.5
Salsa Brava, Garlic Aioli

BOQUERONES 6
Parsley, Garlic, Extra Virgin Olive Oil

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

P.E.I. MUSSELS 11.5
White Wine, Lemon, Garlic, Parsley

PRAWNS A LA PARRILLA 12.5
Piperada Emulsion

MAHI-MAHI A LA PLANCHA 13
Salsa Verde

GRILLED OCTOPUS 11
Hummus, Salsa Verde

CRISPY CALAMARI 10.5
Smoked Pepper Aioli

JAMÓN & MANCHEGO CROQUETAS 6.5
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 8.5
Balsamic Reduction

ALBONDIGAS 8.5
Spiced Meatballs, Jamón-Tomato Sauce

CRISPY PORK BELLY 9.5
Cherry Pepper Chimichurri

SPICED BEEF EMPANADAS 7
Red Pepper Sauce

BOCADILLO DE CHORIZO 9.5
Dijon Aioli, Peppers, Onions

GRILLED CHICKEN THIGH 9.5
Basque Tomato Glaze

STEAK PAILLARD* 14.5
Red Pepper Vinaigrette, Frites

SALADS

ENSALADA MIXTA 8
Olives, Onions, Tomatoes, Little Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 21
Potatoes, Lemon, Hot Cherry Peppers

PARILLADA BARCELONA* half / full / double
27 / 54 / 108
NY Strip, Chicken, Pork Loin, Sausage

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

PAELLA MARISCOS 24.5 / 49 / 98
Prawns, Mussels, Clams

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

DESSERTS

FLAN CATALÁN 6.5

OLIVE OIL CAKE 8
Sea Salt

BURNT BASQUE CHEESECAKE 8
Macerated Pears

CHOCOLATE CAKE 8
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 7.5
Citrus Cream, Bartlett Pears, Walnuts

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
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
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>Trepas 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	14
Inspired by the Biodynamic calendar, featuring Hayman's Gin.	
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
Hap & Harry's, Lager - TN	7
Estrella Galicia, Lager - Spain	8
Estrella Damm, Daura Gluten-Free Lager - Spain	8
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