

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

FUET

Catalonia
Dry-cured pork sausage

SOBRASADA

Majorca
Soft, spreadable chorizo

CHORIZO PICANTE

La Rioja
Smoky, spicy, dry-cured sausage

SPECK

Aldo Adige, Italy
Lightly smoked, dry-cured ham

6-MONTH MANCHEGO

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

SAN SIMÓN

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

ROMAO

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

IBORES

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

12-MONTH MAHÓN

Spain
Raw, semi-soft cow's milk

ETXEGARAI

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

CAÑA DE OVEJA

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

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, Mahón

TAPAS

MARINATED OLIVES

Garlic, Citrus Zest, Chili 5

HARICOTS VERTS

Preserved Lemon, Marcona Almonds 8.5

GRILLED BROCCOLINI

Garlic Chili Oil, Lemon 8.5

BLISTERED SHISHITOS

Lime, Sea Salt 8

TABBOULEH

Bulgur Wheat, Cucumber, Grape Tomatoes 7

SPICED SUMMER SQUASH

Herb Vinaigrette, Tarragon 8.5

SAUTÉED WILD MUSHROOMS

Shiitake, Cremini & Oyster Mushrooms, Scallion 9.5

EGGPLANT CAPONATA

Sweet Peppers, Basil 5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon 8

POTATO TORTILLA

Chive Sour Cream 6

PAN CON TOMATE

Garlic, Olive Oil 5

MEDITERRANEAN HERB HUMMUS

Pita Chips, Salsa Verde 7.5

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

GRILLED OCTOPUS

Hummus, Salsa Verde 11

P.E.I. MUSSELS

White Wine, Lemon, Garlic, Parsley 11.5

SALMON CRUDO*

Cucumber Water, Radish, Lime 13.5

PRAWNS A LA PARRILLA

Piperada Emulsion 12.5

TROUT A LA PLANCHA

Salsa Verde 13

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, Ham-Tomato Sauce 8.5

CRISPY PORK BELLY

Cherry Pepper Chimichurri 9.5

GRILLED HANGER STEAK*

Truffle Vinaigrette 11.5

GRILLED CHICKEN THIGH

Basque Tomato Glaze 9.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 7

STEAK PAILLARD*

Red Pepper Vinaigrette, Frites 14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 8

CUCUMBER SALAD

Marinated Feta, Grape Tomatoes, Red Onions 8.5

BURRATA

Heirloom Tomatoes, Fresh Basil 10

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 21

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage 27 / 54 / 108

PAELLA VERDURAS

Piquillo Peppers, Red Onion, Summer Squash 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

Luxardo Cherries 8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 8

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Pistachios 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

		3oz	6oz	bottle
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 Ganza, 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 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</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 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
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
2015 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

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>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
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 Polkura, Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
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
Greenall's Gin, Lime, Mint	
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	

SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	9	31
GUNS & ROSÉS	glass	carafe
São João Brut Rosé, Lillet Rosé, Pickers Vodka, Peach Nectar, Lemon, Grapefruit Bitters	12	50

BEER

DRAFT

	7oz	14oz
TN Brew Works, Southern Wit - TN	3.75	7.5
Yazoo, Hop Perfect IPA - TN	3.75	7.5

BOTTLES & CANS

St. Pauli Girl, Non-Alcoholic - Germany	5
Estrella Galicia, Lager - Spain	8
Hap & Harry's, Lager - TN	7
Peroni, Lager - Italy	7.5
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
Wiseacre, 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
Petrus, Oak Aged Sour Ale - Belgium	14.5
Against the Grain, 35K Stout (16oz.) - KY	14
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