

# 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

### VALDEÓN

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

### JAMÓN MANGALICA

Segovia, Spain  
Cured Hungarian Pig

### APERITIVO BOARD

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

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

## TAPAS

### MARINATED OLIVES

Garlic, Citrus Zest, Chili

5

### GRILLED OCTOPUS

Hummus, Salsa Verde

11

### HARICOTS VERTS

Preserved Lemon, Marcona Almonds

8.5

### P.E.I. MUSSELS

White Wine, Lemon, Garlic, Parsley

11.5

### GRILLED BROCCOLINI

Garlic Chili Oil, Lemon

8.5

### SALMON CRUDO\*

Cucumber Water, Radish, Lime

13.5

### BLISTERED SHISHTOS

Lime, Sea Salt

8

### PRAWNS A LA PARRILLA

Piperada Emulsion

12.5

### TABBOULEH

Bulgur Wheat, Cucumber, Grape Tomatoes

7

### TROUT A LA PLANCHA

Salsa Verde

13

### SPICED SUMMER SQUASH

Herb Vinaigrette, Tarragon

8.5

### CRISPY CALAMARI

Smoked Pepper Aioli

10.5

### SAUTÉED WILD MUSHROOMS

Shiitake, Cremini & Oyster Mushrooms, Scallion

9.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### EGGPLANT CAPONATA

Sweet Peppers, Basil

5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onion, Lemon

8

### ALBONDIGAS

Spiced Meatballs, Ham-Tomato Sauce

8.5

### POTATO TORTILLA

Chive Sour Cream

6

### CRISPY PORK BELLY

Cherry Pepper Chimichurri

9.5

### PAN CON TOMATE

Garlic, Olive Oil

5

### GRILLED HANGER STEAK\*

Truffle Vinaigrette

11.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### GRILLED CHICKEN THIGH

Basque Tomato Glaze

9.5

### BOQUERONES

Parsley, Garlic, Extra Virgin Olive Oil

6

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### 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

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

## WHITE

		3oz	6oz	bottle
2019 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 <b>Azul y Ganza</b> , Navarra, Spain	<i>Viura</i>	4	8 (L)	45
2019 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2020 <b>Avinyó, Petillant</b> , Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2020 <b>Vinos Piñol, Raig de Raim</b> , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2018 <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2015 <b>Chéreau-Carré, Comte Leloup</b> , Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52
2017 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	6	12	48
2020 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

## ROSÉ

		3oz	6oz	bottle
2019 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.75	9.5	38

## RED

		3oz	6oz	bottle
2014 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.75	9.5	38
2019 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6.5	13	52
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	7	14	56
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2020 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	5.5	11	44
2018 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2019 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.5	13	52
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2018 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2017 <b>Vara y Pulgar</b> , Cadíz, Spain	<i>Tintilla</i>	6.75	13.5	54
2015 <b>Fontes Cunha, 'Mondeco,'</b> Dão, Portugal	<i>Touriga National Blend</i>	4.25	8.5	34
2019 <b>Earth First, Classic</b> , Mendoza, Argentina	<i>Malbec</i>	5.25	10.5	42
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2019 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.5	13	52

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	10	80
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	9	38
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6.5	52
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	9	54

## 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

# 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

**GRENAICHE (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

**BEEES & 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

**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

# GINTONICS

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

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

**LEAF**  
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

**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  
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