

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano,  
Garlic, Peppercorns

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky,  
Garlicky

### SAN SIMÓN

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 3 Months.  
Smoked, Creamy, Mild

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months.  
Buttery, Nutty, Complex

### MARINATED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. In  
Herbed Citrus Oil

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2  
Months. Red Wine-Soaked

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 45 Days,  
Rosemary. Mildly Tart, Creamy

### SMOKIN' GOAT

Islas Canarias, ES  
Pasteurized Semi-Soft goat's Milk,  
Aged 15 Days. Smoked, Creamy, Mild

### ALISIOS

Canary Islands, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3  
Months. Toasted, Creamy, Sweet  
Pimentón

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6  
Months. Smoked, Sharp, Fruity

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty

### APERITIVO BOARD

An Assortment of Spanish Aperitivo  
Snacks to Pair with Your Anytime Drinks

*Marinated Olives, Patatas Bravas,  
Jamón Serrano, Chorizo, Idiazábal,  
Marinated Mahón, Marcona Almonds*

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Garlic, Citrus, Thyme, Giardiniera

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**MARCONA ALMONDS** 5  
Pimentón, Garlic, Rosemary

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**ROASTED CAULIFLOWER** 9.5  
Almond Romesco

**CRISPY BRUSSELS SPROUTS** 9  
Maple Vinaigrette, Fresnos

**BURRATA** 12.5  
Apples, Hazelnuts

**ROASTED CARROTS** 9  
Pistachio Pesto

**CHAMPIÑONES** 11  
Garlic, Scallions

**QUESO A LA PLANCHA** 11.5  
Honey, Pimentón

**MEDITERRANEAN HUMMUS** 9  
Moroccan Beef, Mint

**HONEY-WHIPPED SHEEP'S CHEESE** 8.5  
Pimentón, Pita

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**BOQUERONES** 6  
Parsley, Garlic

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**MAHI-MAHI A LA PLANCHA** 13.5  
Salsa Verde

**SCALLOPS A LA PLANCHA** 18.5  
Butternut Purée, Za'atar

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**CHICKEN THIGH** 9.5  
Aji Verde

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**ALBONDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**STEAK PAILLARD** 14.5  
Crispy Potatoes, Pepper Vinaigrette

**CHULETA** 11.5  
Boneless Pork Chop, Cherry Pepper Chimichurri

**FLANK STEAK** 14.5  
Salsa Verde

**PORK BELLY A LA PLANCHA** 10.5  
Red Chimichurri

**SHORT RIB** 18.5  
Fennel Purée, Truffle Chimichurri

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**SEARED MORCILLA** 10.5  
Almond Romesco

## SALADS

**ENSALADA MIXTA** 9  
Olives, Onions, Tomatoes, Little Gem Lettuce

**RADICCHIO** 9.5  
Dates, Walnuts, Valdeón, Sherry Vinaigrette

**HEART OF PALM** 9.5  
Oranges, Arugula, Pepitas, Lemon

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE ROASTED STRIPED BASS** 28.5  
Butternut Squash, Arugula, Onions

**PAELLA VERDURAS** half / full / double  
18 / 36 / 64  
Roasted Red Peppers, Squash, Mushrooms,  
Garlic Aioli

**PAELLA MARISCOS** 28 / 56 / 98  
P.E.I. Mussels, Calamari, Clams, Prawns

**PAELLA SALVAJE** 28 / 56 / 98  
Pork Loin, Pork Belly, Chorizo, Chickpeas

**PARILLADA BARCELONA\*** 31 / 62 / 108  
Strip Steak, Pork Loin, Chicken, Chorizo

## DESSERTS

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**BURNT BASQUE CHEESECAKE** 9  
Apple Compote

**CHOCOLATE CAKE** 9  
Coffee Crème Anglaise, Almond Crumble

**CREPAS WITH SEASONAL FRUIT** 8  
Pears, Citrus Cream, Pistachios

**VILLA DOLCE GELATO & SORBET** 5  
Chef Selection

## EXECUTIVE CHEF LIBRY DARUSMAN & EXECUTIVE SOUS CHEF CESAR LUGARO

\*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
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6.25	12.5	50

## WHITE

		3oz	6oz	bottle
2021 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade, Rueda, Spain	<i>Verdejo</i>	6	12	48
2021 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.25	10.5	42
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Mestizaje, Mustiguillo, El Terreraza, Spain	<i>Merseguera, Malvasia</i>	5.75	11.5	46
2021 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
2020 Capitulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2022 Aylin, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	8	16	64
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5	10	40
2021 L'Alpage, Mont-Sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	5	10	40
2021 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.25	12.5	50
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Airén, Malvar</i>	5	10	40

## RED

		3oz	6oz	bottle
2018 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Marqués de Tomares, Crianza, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Bardos, Romantica, Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza, Navarra, Spain (L)	<i>Tempranillo</i>	4.25	8.5	48
2021 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2020 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6	12	48
2021 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas Blend</i>	5.25	10.5	42
2020 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	5.75	11.5	46
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2021 Bodegas Ponce, Clos Lojen, Machuela, Spain	<i>Bobal</i>	5.25	10.5	42
2016 Fontes Cunha, 'Mondeco', Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2021 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2021 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 1L	<i>Manzanilla</i>	8.5	93
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	46
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
Asuncion, Alvear, 375mL	<i>Oloroso</i>	12	48
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

# 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 16  
Many of our wines use Biodynamic farming practices, here are three incredible examples

**GRENAICHE (ON THE ROCKS)** Camino Navaherreros / Le Naturel / Vallot 17.5  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

**ACID TRIP** Asnella / L'Alpage / Belinda 15  
High. Acid. Wines.



# COCKTAILS

**BEEES & 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 Mell Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

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

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12  
Four Roses, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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

**LAIRD'S WAY** 14.5  
Monkey Shoulder Scotch, Berto Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin 14.5

## FRUIT

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

## 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** 9.5 34  
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar

**GUNS & ROSÉS** 12.5 50  
São João Brut Rosé, Lillet Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Avery Brewing, White Rascal - CO 3.25 6.5  
Great Divide, Titan IPA - CO 3.75 7.5  
Ratio Beerworks, Dear You French Saison - CO 3.75 7.5

## BOTTLES & CANS

Clausthaler Dry-Hopped, Non-Alcoholic 6.5  
Dry Dock, Apricot Blonde - CO 7.5  
Crooked Stave, Petit Rose Sour - CO 10  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Bootstrap, Insane Rush IPA - CO 7.5  
Peroni, Lager - Italy 8  
Odell, Hazy Tag Hazy IPA - CO 8.5  
Ska Brewing, Modus Hoperandi - CO 8  
Odell, Myrcenary Double IPA - CO 9  
Telluride, Face Down Brown - CO 8  
Hitachino, Nest White - Japan 14  
Maredsous, Tripel - Belgium 13  
Left Hand, Milk Stout - CO 7.5  
Great Divide, Yeti Imperial Stout - CO 9

## CIDERS

Stem Ciders, Off-Dry - CO 10.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 36  
Pomarina Brut Sidra (750mL) - Spain 42