

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SORIA

United States  
Dry-cured pork sausage, smoky & garlicky

### CHORIZO PICANTE

La Rioja  
Smoky, spicy dry-cured sausage

### FUET

Catalonia  
Dry-cured pork sausage

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### SAN SIMÓN

Galicia  
Smoked cow's milk, creamy & buttery

### CAÑA DE CABRA

Murcia  
Soft-ripened goat cheese, creamy & mild

### VALDEÓN

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

### MARINATED MAHÓN

Minorca  
Cow's milk cheese in herb citrus oil

### DRUNKEN GOAT

Murcia  
Goat's milk, aged 78 days, mild and Buttery

### CABRA ROMERO

Murcia  
Goat's milk cheese coated in rosemary

### IDIAZÁBAL

Basque Country  
Smoked raw sheep's milk, nutty & robust

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

14

### APERITIVO BOARD

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

26

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

## TAPAS

### MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

### POTATO TORTILLA

Chive Sour Cream

7

### MARCONA ALMONDS

Pimentón, Garlic, Rosemary

5

### EGGPLANT CAPONATA

Basil, Parsley, Chili Flakes

5.5

### BOQUERONES

Parsley, Garlic

6.5

### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### QUESO A LA PLANCHA

Honey, Pimentón

7.5

### PIQUILLO HUMMUS

Olive Oil, Pita

9

### BLISTERED SHISHITOS

Lime, Salt

8.5

### SEARED ZUCCHINI

Red Chimichurri

8

### CHARRED ASPARAGUS

Almond Romesco

8.5

### ROASTED CAULIFLOWER

Green Garlic, Herb Bread Crumbs

9.5

### PAN CON TOMATE

Garlic, Sea Salt

5

### HONEY WHIPPED GOAT'S CHEESE

Pimentón, Toasted Pita

8.5

### CHAMPIÑONES A LA PLANCHA

Garlic, Scallions

11

### HAMACHI CRUDO

Pickled Rhubarb, EVOO

14.5

### GAMBAS AL AJILLO

Arbol Chili, Olive Oil, Garlic

9.5

### SEARED SCALLOPS

Aji Amarillo, Chive Oil

18.5

### WAHOO A LA PLANCHA\*

Salsa Verde

13.5

### ALBONDIGAS

Spiced Meatballs in Jamon-Tomato Sauce

9.5

### STEAK PAILLARD\*

Crispy Potatoes, Pepper Vinaigrette

14.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8

### BACON WRAPPED DATES

Valdeón Mousse

8

### PORK BELLY A LA PLANCHA

Red Chimichurri

10.5

### GRILLED HANGER STEAK\*

Truffle Vinaigrette

11.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### SMOKED CHICKEN THIGH

House-Made Harissa, Lemon

9.5

### SEARED MORCILLA

Almond Romesco, Charred Scallions

8

### PORK TENDERLOIN

Green Chimichurri

10.5

### CHULETA

Boneless Pork Chop, Pear Mostarda

8

### BUTCHER'S STEAK

Cherry Pepper Chimichurri

12.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

### ROASTED BEETS

Black Pepper Mascarpone, Sherry Vinaigrette, Arugula

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE ROASTED BRANZINO

Cauliflower, Arugula, Onions

28.5

half / full / double

### PARILLADA BARCELONA\*

New York Strip, Pork Chop, Chicken, Lamb Merguez

31 / 62 / 108

### PAELLA VERDURAS

Summer Squash, Mushrooms, Roasted Red Peppers, Garlic Aioli

18 / 36 / 64

### PAELLA SALVAJE

Pork Loin, Pork Belly, Chorizo, Chickpeas

28 / 56 / 98

### PAELLA MARISCOS

Prawns, PEI Mussels, Calamari, Clams

28 / 56 / 98

## DESSERTS

### FLAN CATALÁN

7

### BURNT BASQUE CHEESECAKE

Blueberry Preserves

9

### OLIVE OIL CAKE

Sea Salt

9

### WARM FLOURLESS CHOCOLATE CAKE

Coffee Anglaise, Almond Crumble

9

### CREPAS WITH SEASONAL FRUIT

Starwberries, Citrus Cream, Pistachios

8

### VILLA DOLCE GELATO & SORBET

Chef Selection

5

EXECUTIVE CHEF RYAN CALBAY | SOUS CHEFS ALEX DELFINO & 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
2018 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
2020 Mila, Rias Baixas, Spain	<i>Albariño</i>	6	12	48
2021 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 (L)	<i>Viura</i>	5.5	11	48
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.25	10.5	42
2020 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	5	10	40
2020 Mestizaje, Mustiguillo, El Terreraza, Spain	<i>Merseguera, Malvasia</i>	5.75	11.5	46
2019 Los Conejos Malditos, Toledo, Spain	<i>Airén, Malvar</i>	5	10	40
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.25	10.5	42
2019 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.5	9	36
2021 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
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5	10	40
2020 L'Alpage, Mont-Sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36

## RED

		3oz	6oz	bottle
2017 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bodegas Lanzaga, LZ, Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2018 Bardos, Romantica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Azul y Garanza, Navarra, Spain (L)	<i>Tempranillo</i>	5.25	10.5	48
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2019 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6	12	48
2020 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
2019 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2018 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2019 Sotabosc, Montsant, Spain	<i>Garnacha, Carineña</i>	6	12	48
2016 Fontes Cunha, 'Mondeco', Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2020 Earth First, Classic, Mendoza, Argentina	<i>Malbec</i>	5	10	40
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2019 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2017 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2019 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

		3oz	bottle
Jarana, Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera, 375mL	<i>Manzanilla</i>	8.5	34
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
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, 750mL	<i>Pedro Ximénez</i>	9	72
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)

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



# COCKTAILS

**BEEES & BAYS (No ABV\*)** 6  
Lime, Salted Honey Syrup, Cardamom, Sparkling Water, Torched Bay Leaf

**SUMMER STREET SLING** 12  
Chamomile Infused Mell 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** 13  
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

**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 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 9.5 34  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Sao Joao Brut Rosé, Lustau Rosé, Woody Creek Vodka, Peach Nectar, Lemon, Grapefruit Bitters 12.5 50

# BEER

**DRAFT** 7oz 14oz  
Avery Brewing, White Rascal - CO 3.25 6.5  
Epic Brewing, Lunar Transit IPA - CO 3.75 7.5  
Great Divide, Titan IPA - CO 3.75 7.5  
Ratio Beerworks, Domestica - CO 3 6

**BOTTLES & CANS**  
Clausthaler Dry-Hopped, Non-Alcoholic - Germany 5.5  
Upslope, Craft Lager - CO 7.5  
Peroni, Lager - Italy 7.5  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Dry Dock, Apricot Blonde - CO 7.5  
Epic Brewing, Tart 'n Juicy Sour IPA - CO 8.5  
Bootstrap, Insane Rush IPA - CO 7.5  
Odell Brewing, Sippin Pretty Fruited Sour - CO 7  
Firestone Walker, Luponic Distortion - CA 7  
Ska Brewing, Modus Hoperandi - CO 7  
Odell, Myrcenary Double IPA - CO 9  
Bull & Bush, Big Ben Brown Ale - CO 14.5  
Left Hand, Milk Stout - CO 7  
Hitachino, Nest White - Japan 14  
Maredsous, Tripel - Belgium 13  
Great Divide, Yeti Imperial Stout - CO 9

**CIDERS**  
Stem Ciders, Off-Dry - CO 8.5  
Isastegi, Sagardo Natural Cider (750mL) - Spain 36  
Pomarina Brut Sidra (750mL) - Spain 42