

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

FUET
Catalonia
Dry-cured pork sausage

CHORIZO PICANTE
La Rioja
Smoky, spicy dry-cured sausage

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

SALCHICHÓN DE VIC
Catalonia
Dry-cured pork sausage & peppercorns

SAN SIMÓN
Galicia
Smoked cow's milk, creamy & buttery

CAÑA DE OVEJA
Murcia
Soft-ripened Sheep cheese, creamy & mild

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

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

CABRA ROMERO
Murcia
Goat's milk cheese coated in rosemary

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

JAMÓN MANGALICA 14
Segovia
Cured Hungarian pig

APERITIVO BOARD 26
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Drunken Goat, Marinated Mahon, Marcona Almonds

TAPAS

MARINATED OLIVES 5
Pickled Vegetables, Garlic, Citrus, Thyme

EGGPLANT CAPONATA 5.5
Basil, Parsley, Chili Flakes

MARCONA ALMONDS 5
Pimentón, Garlic, Rosemary

BOQUERONES 6.5
Parsley, Garlic

SPINACH & CHICKPEA CAZUELA 8.5
Cumin, Roasted Onions, Lemon

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

PIQUILLO HUMMUS 9
Olive Oil, Pita

PAN CON TOMATE 5
Garlic, Sea Salt

QUESO A LA PLANCHA 7.5
Honey, Pimentón

POTATO TORTILLA 7
Chive Sour Cream

HONEY WHIPPED GOAT'S CHEESE 8.5
Pimentón, Toasted Pita

CHARRED ASPARAGUS 9
Almond Romesco

CHAMPIÑONES A LA PLANCHA 11
Garlic, Scallions

BLISTERED SHISHTOS 8.5
Lime, Salt

SEARED ZUCCHINI 8
Red Chimichurri

TROUT A LA PLANCHA* 13.5
Salsa Verde

GAMBAS AL AJILLO 9.5
Arbol Chili, Olive Oil, Garlic

SEARED SCALLOPS 18.5
Pepper Puree, Chive Oil

PEI MUSSELS 13
Chorizo, Sofrito

ALBONDIGAS 9.5
Spiced Meatballs in Jamon-Tomato Sauce

PORK TENDERLOIN 10.5
Green Chimichurri

STEAK PAILLARD* 14.5
Crispy Potatoes, Pepper Vinaigrette

BACON WRAPPED DATES 8
Valdeón Mousse

PORK BELLY A LA PLANCHA 10.5
Red Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SMOKED CHICKEN THIGH 9.5
House-Made Harissa, Lemon

GRILLED HANGER STEAK* 11.5
Truffle Vinaigrette

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

CHULETA 8
Boneless Pork Chop, Pear Mostarda

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

BUTCHER'S STEAK 12.5
Cherry Pepper Chimichurri

SALADS

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

ROASTED BEETS 8
Black Pepper Marscapone, Sherry Vinaigrette, Arugula

LARGE PLATES

CHICKEN PIMENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED STRIPED BASS 28.5
Cauliflower, Arugula, Onions

half / full / double

PARILLADA BARCELONA* 31 / 62 / 108
New York Strip, Pork Chop, Chicken, Lamb Merguez

PAELLA VERDURAS 18 / 36 / 64
Summer Squash, Mushrooms, Roasted Red Peppers, Garlic Aioli

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

PAELLA MARISCOS 28 / 56 / 98
Prawns, PEI Mussels, Calamari, Clams

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

BURNT BASQUE CHEESECAKE 9
Blueberry Preserves

WARM FLOURLESS CHOCOLATE CAKE 9
Coffee Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT 8
Starwberries, Citrus Cream, Pistachios

VILLA DOLCE GELATO & SORBET 5
Chef Selection

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
2021 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 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Palomino</i>	6.25	12.5	50
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 & SKIN CONTACT

		3oz	6oz	bottle
2020 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Airén, Malvar</i>	5	10	40

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>Mencia</i>	6.75	13.5	54
2019 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6	12	48
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal 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 Bodegas Ponce, La Casilla , Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
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 - <i>served chilled</i>	<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
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
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.

GRENACHE (ON THE ROCKS) Raig de Raim / Le Naturel / Domaine Vallot 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

BIO-CURIOUS Diorama / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples



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, Lillet 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
Left Hand, Milk Stout - CO 7
Hitachino, Nest White - Japan 14
Maredsous, Tripel - Belgium 13
Bull & Bush, Big Ben Brown Ale - CO 14.5
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