

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Segovia Dry-cured Spanish ham	6-MONTH AGED MANCHEGO La Mancha Soft, cured, sheep’s milk, sharp & piquant	DRUNKEN GOAT Murcia Goat’s milk, aged 78 days, mild and Buttery	JAMÓN MANGALICA Segovia Cured Hungarian pig	14
SOBRASADA Majorca Soft spreadable chorizo	IDIAZÁBAL Basque Country Smoked raw sheep’s milk, nutty & robust	CABRA ROMERO Murcia Goat’s milk cheese coated in rosemary	IBÉRICO CHORIZO Iberian Peninsula Dry cured sausage made from Spanish Ibérico pork	10
FUET Catalonia Dry-cured pork sausage	VALDEON Castilla-Leon Cow and goat’s milk blue chese, tangy & spicy	CAÑA DE CABRA Murcia Soft-ripened goat cheese, creamy & mild	MAXORATA CURADO Islas Canarias Semi-soft goats milk, coated in Pimentón	8
SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage & peppercorns	ALISIOS Islas Canarias Pasteurized cow and goat, sweet, slightly smoky spice of paprika	SAN SIMÓN Galicia Smoked cow’s milk, creamy & buttery	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	26
CHORIZO PICANTE La Rioja Smoky, spicy dry-cured sausage	GARROTXA Catalonia Semi-hard goat’s cheese, herbaceous & nutty	MARINATED MAHÓN Minorca Cow’s milk cheese in herb citrus oil	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Marinated Mahon, Marcona Almonds</i>	
SPECK Alto Adige, Italy Lightly smoked, dry-cured ham				

TAPAS

MARINATED OLIVES Pickled Vegetables, Garlic, Citrus, Thyme	5	GAMBAS AL AJILLO Arbol Chili, Olive Oil, Garlic	9.5
EGGPLANT CAPONATA Basil, Parsley, Chili Flakes	5.5	RED SNAPPER CRUDO* Pickled Cucumber Salad, EVOO	14.5
BOQUERONES Parsley, Garlic	6.5	PEI MUSSELS Chorizo, Sofrito	13
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
PAN CON TOMATE Garlic, Sea Salt	5	BACON WRAPPED DATES Valdeón Mousse	8
PIQUILLO PEPPER HUMMUS Olive Oil, Pita	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8
QUESO A LA PLANCHA Honey, Pimentón	7.5	TRUFFLED BIKINI Jamón Serrano, San Simón	9
ROASTED CHAMPIÑONES Garlic, Scallions	11	GRILLED HANGER STEAK* Truffle Vinaigrette	11.5
CHARRED ROMANO BEANS Almond Romesco	9.5	BUTCHER'S STEAK* Cherry Pepper Chimichurri	12.5
SEARED ZUCCHINI Red Chimichurri	8	SMOKED CHICKEN THIGH House-Made Harissa, Lemon	9.5
HONEY WHIPPED SHEEP’S CHEESE Pimentón, Pita	8.5	PORK BELLY A LA PLANCHA Red Chimichurri	10.5
POTATO TORTILLA Chive Sour Cream	7	CHULETA Boneless Pork Chop, Peach Mostarda	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	SEARED MORCILLA Almond Romesco	8
CORN CAZUELA Fava Beans, Garlic Aioli	8	STEAK PAILLARD* Crispy Potatoes, Pepper Vinaigrette	14.5
BLISTERED SHISHITOS Lime, Salt	8.5	ALBONDIGAS Spiced Meatballs in Jamon-Tomato Sauce	9.5
CHILLED HARICOTS VERTS Citrus Aioli, Pimentón	8.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
HEIRLOOM TOMATO Lemon Vinaigrette, Onions	9.5
ROASTED BEETS Arugula, Black Pepper Marscapone, Sherry Vinaigrette	8
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED RED SNAPPER Cauliflower, Arugula Salad	28.5

	half / full / double
PARILLADA BARCELONA* New York Strip, Pork Chop, Chicken, Lamb	31 / 62 / 108
PAELLA VERDURAS Romano Beans, Roasted Red Pepper, Mushrooms, Garlic Aioli	18 / 36 / 64
PAELLA SALVAJE Pork Loin, Pork Belly, Chorizo, Chickpeas	28 / 56 / 98
PAELLA MARISCOS Prawns, Clams, PEI Mussels, Calamari	28 / 56 / 98

DESSERTS

FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9
BURNT BASQUE CHEESECAKE Blueberry Preserves	9
WARM FLOURLESS CHOCOLATE CAKE Coffee Anglaise, Almond Crumble	9
CREPAS WITH SEASONAL FRUIT Strawberries, Citrus Cream, Walnuts	8
VILLA DOLCE GELATO & SORBET Chef Selection	5

EXECUTIVE SOUS CHEF NATHAN LECOUNT | 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

NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6.5	13	52
		6.25	12.5	50

WHITE

2020 Mila , Rias Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	6.25	12.5	50
2020 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.25	10.5	42
2021 La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Mestizaje, Mustiguillo , El Terreraza, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Viña Callejuela, Blanco de Hornillos , Jerez, Spain	<i>Merseguera, Malvasia</i>	5.75	11.5	46
2020 Asnella , Vinho Verde, Portugal	<i>Palomino</i>	6.25	12.5	50
2019 Capítulo 7 , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.25	10.5	42
2021 Aylin , San Antonio, Chile	<i>Pedro Ximénez</i>	4.5	9	36
2021 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.25	10.5	42
2018 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2019 Marcel Couturier , Mâcon-Loché, France	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Leitz, Feinherb , Rheingau, Germany	<i>Chardonnay</i>	7.25	14.5	58
2020 L’Alpage , Mont-Sur-Rolle, Switzerland	<i>Riesling</i>	5	10	40
	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

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

RED

2017 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020 Bodegas Lanzaga, LZ , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2019 Bardos, Romantica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain (L)	<i>Tempranillo</i>	5.75	11.5	46
2021 Le Naturel , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	48
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Garnacha</i>	5	10	40
2019 La Fanfarria , Asturias, Spain	<i>Mencía</i>	6.75	13.5	54
2020 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Mencía, Albarín Negro</i>	6	12	48
2020 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Trepat Blend</i>	5.25	10.5	42
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha</i>	5.75	11.5	46
2021 Bodegas Ponce, Clos Lojen , Machuela, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2019 Sotabosc, Montsant , Spain	<i>Bobal</i>	5.25	10.5	42
2016 Fontes Cunha, ‘Mondeco’ , Dão, Portugal	<i>Garnacha, Carineña</i>	6	12	48
2021 Earth First, Classic , Mendoza, Argentina	<i>Touriga National Blend</i>	3.5	7	28
2018 Peñalolen , Maipo, Chile	<i>Malbec</i>	5	10	40
2017 Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019 Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2020 Domaine Vallot , Côtes-du-Rhône, France	<i>Cabernet Franc Blend</i>	5	10	40
2019 Dom. des Tourelles , Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	6.75	13.5	54
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	11.5	46
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		11	44

SWEET

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

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarera / 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)		
GRENACHE (ON THE ROCKS) Camino Navaherreros / Le Naturel / Domaine Vallot		17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		



COCKTAILS

BEES & 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
Redemption Rye, 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
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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
Epic Brewing, Tart ‘n Juicy Sour IPA - CO	8.5
Bootstrap, Insane Rush IPA – CO	75
Peroni, Lager - Italy	7.5
Estrella Damm, Daura Gluten-Free Lager – Spain	8
Odell Brewing, Sippin Pretty Fruited Sour – CO	7
Ska Brewing, Modus Hoperandi - CO	7
Odell, Myrcenary Double IPA - CO	9
Left Hand, Milk Stout – CO	7
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