

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7 For one | 19.5 For three

#### JAMÓN SERRANO

Castilla y León, ES  
15-20 Months Cured Ham. Tender,  
Salty, Sweet  
Pork Sausage. Rich, Garlic, Black Pepper

#### FINNOCHIONA

Georgia, US  
Pork Sausage With Fennel, Red Wine.  
Rich, Complex

#### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky,  
Garlicky

#### SOBRASADA

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

#### FUET

Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

#### SPECK

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

#### SWEET COPPA

New Jersey, US  
Seasoned Aged Pork Shoulder Sausage,  
Cayenne Pepper, Red Peppercorns

#### IDIAZÁBAL

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

#### IBORES

Extremadura, Spain  
Semi-firm, Goat's Milk, Aged 2 Months,  
Tangy, Sharp Finish, Pimenton and Olive  
Oil Rub

#### CABRA AL GOFIO

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months.  
Cornmeal Coated

#### VALDEÓN

Castilla y León, ES  
Creamy Blue, Cow & Goat's Milk, Cave-  
Aged 2 Months. Mildly Pungent

#### CAÑA DE OVEJA

Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21  
Days, Thick Mold Rind. Buttery, Tangy

#### CABRA DE PIMENTINO

Murcia, ES  
Semi soft goat cheese, paprika

#### AGED MANCHEGO

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

#### SAN SIMÓN

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

#### MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months.  
Buttery Mild, Nutty

#### DRUNKEN GOAT

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

#### ALISIOS

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

#### CAÑA DE CABRA

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

#### DELICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

#### CABRA ROMERO

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

#### JAMÓN MANGALICA

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

#### LOMO IBÉRICO DE BELLOTA

Castilla y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

#### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months,  
Black Truffle. Savory, Piquant

#### APERITIVO BOARD

An Assortment Of Spanish  
Aperitivo Snacks To Pair With  
Your Anytime Drinks

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

### TAPAS

#### OLIVE OIL PANCAKES

Maple Butter, Maple Syrup

8

#### PIQUILLO HUMMUS

Lavash

8.5

#### VEGETABLE BENEDICT

Spinach, Mushrooms, Onions

6.5

#### POTATO TORTILLA

Chive Sour Cream

7

#### JAMÓN SERRANO BENEDICT

Pan Con Tomato, Pimentón Hollandaise

8.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

#### SHRIMP & GRITS

Tomatoes, Shallots, Cream

11

#### TROUT A LA PLANCHA

Peas, Charred Onions, Chili

13.5

#### GRILLED VEGETABLE FRITTATA

Basil Aioli, Seasonal Vegetables

10.5

#### GRILLED PULPO

Chickpea Salad

15.5

#### CAULIFLOWER

Pimentón

8

#### GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

#### ESTRELLADOS

Fries, Aioli, Lomo, Sunny Side-Up Egg

11

#### SCALLOPS

Fennel Confit, Tomato Chermula

18

#### HOUSE-MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

#### STEAMED MUSSELS

Sofrito, White Wine

14

#### EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

#### FRIED CHICKEN THIGH

Spicy Honey

9.5

#### SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

#### QUESO PLANCHA

Membrillo, Pistachios, Dates

8

#### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

#### CHAMPIÑONES

Garlic, Scallions

9.5

#### ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

#### ROASTED BEETS

Ricotta, Pistachios, Basil

8.5

#### BRESEOLA

Manchego, Arugula, Lemon

12

#### CATALAN SPINACH

Garlic, Pepitas, Golden Raisins

8.5

#### PORK BELLY

Fennel Escabeche

10.5

#### ASPARAGUS

Romesco

9

#### GRILLED LAMB

Roasted Eggplant Dip

18

#### WHIPPED SHEEP'S CHEESE

Pimentón, Pistachios

8.5

#### BONE MARROW

Walnut Gremolata

12

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

#### ARUGULA SALAD

Fennel, Lemon Vinaigrette

9

### LARGE PLATES

#### WHOLE BRANZINO

Broccolini, Potatoes, Red Chimichurri

26.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

#### PAELLA MARISCOS

Gambas, Calamari, Clams, Mussels

half / full / double

28 / 62 / 98

#### PAELLA VERDURAS

Parsnips, Squash, Broccolini

18 / 36 / 64

#### PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Garbanzos  
Garlic Aioli

28 / 56 / 98

#### PARILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

31 / 62 / 108

### DESSERTS

#### OLIVE OIL CAKE

Sea Salt

9

#### ARROZ CON LECHE

Coconut Milk, Cinnamon

7

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

#### BURNT BASQUE CHEESECAKE

Orange Marmalade

9

#### FLAN CATALÁN

7

EXECUTIVE SOUS CHEF JERMAINE WILBEY

EXECUTIVE SOUS CHEF GRADY WILBURN

\*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>	5	10	40
2020 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

		3oz	6oz	bottle
2022 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 <b>Columna</b> , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2021 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2023 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2022 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	13	52
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2016 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepas Blend</i>	5.75	10.5	42
2022 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2022 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2019 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.4	50
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56

# SHERRY

## DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	11.5	69
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72

## SWEET

		3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 375m86L	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL			

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / Lustau Vermut Rojo 13.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

**GRENADE (ON THE ROCKS)** Le Naturel / Camino de Navaherreros / Cuvée Paul 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



**MIMOSA** 11  
Choice of: Classic with Fresh Squeezed OJ, Orange-Peach-Grapefruit or Guava-Lavender-Lemon

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

**SUMMER STREET SLING** 12  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

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

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

**LAIRD'S WAY** 15  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

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

**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

# GINTONICS

Inspired by three of Spain's most iconic regions 15

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused Dark Rum 9.5 34  
Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12.5 50  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager - Spain 4.25 8.5  
Creature Comforts, Tropicália IPA - GA 4.5 9  
Glover Park, Witness Belgian Wit - GA 4 8  
Sweetwater, 420 Pale Ale - GA 4.25 8.5

## BOTTLES & CANS

Yuengling Light, - PA 6.5  
Jekyll Brewing, Hop Dang Diggity IPA-GA 8  
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7  
Peroni, Lager - Italy 8  
Wild Heaven, Emergency Drinking Beer - GA 7.5  
Estrella Damm, Lager - Spain 8.5  
Three Taverns, Rapturous Raspberry Sour - GA 8.5  
Wild Heaven, White Blackbird - GA 8.5  
Monday Night Brewing, Slap Fight IPA - GA 8.5  
Lagunitas, Maximus IPA - CA 8.5  
Allagash, Tripel Reserve - ME 11  
Pabst Blue Ribbon (16oz.) - IL 6  
Left Hand, Milk Stout - CO 9.5

**CIDERS**  
Isastegi, Sagardo Natural Cider (750mL)- Spain 32  
Pomarina Brut Sidra (750mL) - Spain 42