

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

DRUNKEN GOAT

Murcia
Semi-soft goat's milk cheese, soaked in red wine

VALDEÓN

Castilla-León
Cow & Goat's milk blue, tangy & spicy

ETXEGARAI

Basque Country
Smoked raw sheep's milk cheese aged 6 months

CAÑA DE OVEJA

Murcia
Soft ripened sheep's milk, buttery & tangy

6-MONTH AGED MANCHEGO

Castilla-La Mancha
Firm, cured sheep's milk, sharp & piquant

MAHÓN

Minorca
Semi soft cow's milk cheese rubbed with paprika

CABRA ROMERO

Castilla-La Mancha
Raw sheep's milk cheese, rubbed with rosemary

SORIA CHORIZO

United States
Dry-cured pork sausage & pimentón

COPPA

United States
Dry cured pork shoulder

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

SOBRASADA

Majorca
Soft, spreadable chorizo & pimentón

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

FUET

Catalonia
Dry-cured pork sausage

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

CHORIZO PICANTE

La Rioja
Dry-cured spicy pork sausage

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO JAMÓN

Salamanca
Lightly smoked acorn-fed pork sausage

APERITIVO BOARD

22
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

Marinated Olives, Patatas Bravas, Guindilla Peppers, Fuet, Serrano, Mahón, Manchego

TAPAS

MARINATED OLIVES

Pickled Vegetables, Garlic, Cirtus, Thyme

5

BOQUERONES

Garlic, Parsley

6

PIQUILLO HUMMUS

Grilled Pita

8.5

SCALLOP CRUDO

Pickled Habanero, Red Onions, Cilantro

14.5

PAN CON TOMATE

Sea Salt, Olive Oil

5.5

CRISPY CALAMARI

Chipotle Aioli

11.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

8.5

HADDOCK A LA PLANCHA

Salsa Verde

15.5

BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

7.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

BURRATA & GRILLED PEARSON PEACHES

Basil Vinaigrette, Sea Salt

11.5

STEAMED MUSSELS

Sofrito, White Wine, Grilled Bread

12

SPINACH & CHICKPEA CAZUELA

Roasted Onions, Cumin, Lemon

8

GRILLED PULPO

Chickpea Salad

15.5

GRILLED ASPARAGUS

Romesco Sauce

9

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

FRIED CAULIFLOWER

Pimentón

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

EGGPLANT CAPONATA

Parsley, Basil

5.5

GRILLED ADOBO CHICKEN

Aji Amarillo

8

CHAMPIÑONES

Garlic, Scallions

8.5

BACON-WRAPPED DATES

Valdeón Mousse

9

GRILLED FENNEL

Pernod, Sherry Vinegar

8.5

ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

GRILLED BROCCOLINI

Sea Salt, Red Pepper, Truffle Vinaigrette

9

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

FRIED ROMAN ARTICHOKE

Lemon Aioli, Pink Peppercorn

10

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

PORK BELLY

Fennel Escabeche

9.5

POTATO TORTILLA

Chive Sour Cream

6

SALAD

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

ARUGULA

Apples, Craisins, Valdeón

8.5

WATERMELON SALAD

Feta, Mint, Sherry Vinegar

8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE BRANZINO

Broccolini, Potatoes

28.5

WHOLE RED SNAPPER

Broccolini, Potatoes

42

PAELLA MARISCOS

Prawns, Calamari, Clams, Mussels

half / full / double
28 / 56 / 98

PAELLA VERDURAS

Piquillo Peppers, Zucchini, Broccolini, Asparagus

18 / 36 / 64

PAELLA SALVAJE

Chicken, Chorizo, Garbanzo, Garlic Aioli

28 / 56 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

31 / 62 / 108

DESSERTS

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberry, Mint, Pistachios

8

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

9

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

EXECUTIVE CHEF JEFF STAMP

*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	12	48

WHITE

		3oz	6oz	bottle
2020 Mila , Rías 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>	6.25	12.5	50
2019 Pinord , Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2019 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol, Raig de Raim , Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2018 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
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>	5.25	10.5	42
2020 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		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
2020 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2017 Nucero, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 Bodegas Lanzaga, LZ , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel , Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 Azul y Ganza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2019 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepas Blend</i>	5.75	10.5	46
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2019 Camino de Navaherros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2017 Vara y Pulgar , Cadíz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga Nacional Blend</i>	3.5	7	28
2019 Earth First, Organic Crianza , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2019 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2015 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
La Cigarera , 375mL	<i>Manzanilla</i>	8.5	34
Equipo Navazos , 375mL	<i>Manzanilla en Rama</i>	9	36
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	9.5	57

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1998, 375mL	<i>Pedro Ximénez</i>	14	56
Añada , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		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) Raig de Raim / Le Naturel / Finca L'Argatá 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

BEES & BAYS (No ABV*) 5
Lime, Salted Honey Syrup, Cardamom
Sparkling Water, Torched Bay Leaf

SUMMER STREET SLING 10
Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

RICHMOND GIMLET 10
Citadelle Gin, Lime, Mint

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

DOS PENÍNSULAS 11
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
Redemption Rye, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring 14
Hayman's London Dry Gin

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

RED OR WHITE SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9 30
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12 48
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT 7oz 14oz
Creature Comforts, Tropicália IPA - GA 4.25 8.5
Southbound, Scattered Sun Belgian Wit - GA 3.75 7.5
Sweetwater, 420 Pale Ale - GA 4 8

BOTTLES & CANS
Clausthaler, Non-Alcoholic - Germany 5
Peroni, Lager - Italy 7.5
Wild Heaven, Emergency Drinking Beer - GA 7.5
Pabst Blue Ribbon (16oz.) - IL 6
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Eventide Brewing, Citrus Grove Hefeweizen - GA 7.5
Red Hare, SPF 50/50 Grapefruit - GA 6.5
Three Taverns, Rapturous Raspberry Sour - GA 8.5
Wild Heaven, White Blackbird - GA 8.5
Yuengling, Light - PA 6
Terrapin, Recreation Ale (16oz) -GA 6.5
Monday Night Brewing, Slap Fight IPA-GA 7.5
Eventide, The A IPA - GA 7.5
Jekyll Brewing, Hop Dang Diggity IPA-GA 7.5
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - MN 10.5
Left Hand, Milk Stout - CO 8

CIDERS
Treehorn, Dry Cider - GA 8
Isastegi, Sagardo Natural Cider (750mL) - Spain 32
Pomarina Brut Sidra (750mL) - Spain 42