

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

FUET

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

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

FINOCCHIONA

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

SWEET COPPA

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage, Nutmeg, Oregano,
Garlic, Peppercorns

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

AGED MANCHEGO

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

CAÑA DE OVEJA

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

IDIAZÁBAL

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

CABRA AL GOFIO

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

CABRA ROMERO

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

CAÑA DE CABRA

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

TETILLA

Galicia, ES
Soft, Cow's Milk, Aged 30 Days.
Creamy, Mild

ALISIOS

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

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

VALDEÓN

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

DELICE DE BOURGOGNE

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

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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

BRESAOLA

Milan, IT
Top Round Beef, Aged 2 Months. Deep,
Robust, Lean

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

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

ROASTED BEETS

Ricotta, Pistachios, Basil

COLLARD GREENS

Bacon, Onions

GREEN BEANS

Lemon, Sea Salt, Almonds

FRIED CAULIFLOWER

Pimentón

BURRATA

Spaghetti Squash, Sherry Reduction

CHARRED CARROTS

Spiced Yogurt, Apple Cider Vinaigrette

BROCCOLINI

Lemon Aioli, Capers

CRISPY BRUSSELS SPROUTS

Sherry Bacon Vinaigrette

CHAMPIÑONES

Garlic, Scallions

WHIPPED SHEEP'S CHEESE

Agave, Pimentón, Pistachios

PIQUILLO HUMMUS

Grilled Pita

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

REDFISH CRUDO*

Olives, Shallots, Almonds, Olive Oil

REDFRISH PLANCHA

Butternut Squash, Olive Relish

PRAWNS A LA PLANCHA

Piperade Purée

GRILLED PULPO

Chickpea Salad

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

SCALLOPS A LA PLANCHA

Sweet Potato Purée, Brown Butter Vinaigrette

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

GRILLED CHICKEN

Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

BACON WRAPPED DATES

Valdeon Mousse

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

PORK BELLY

Fennel Escabeche

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

ARUGULA SALAD

Fennel, Herbs, Lemon Vinaigrette

ENDIVE SALAD

Walnuts, Valdeón, Jicama, Champagne Vinaigrette

LARGE PLATES

WHOLE BRANZINO

Broccolini, Potatoes, Red Chimichurri

PAELLA MARISCOS

Gambas, Calamari, Clams, Mussels

PAELLA VERDURAS

Turnips, Carrots, Broccolini, Olives

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Garbanzos,
Garlic Aioli

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

ARROZ CON LECHE

Coconut Milk, Cinnamon

BURNT BASQUE CHEESECAKE

Pears

FLAN CATALÁN

EXECUTIVE CHEF LUIS ESCORCIA 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

NV BarCava, Brut, Penedès, Spain
 2020 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain
 2021 Caves São João, Brut Rosé, Bairrada, Portugal

	3oz	6oz	bottle
<i>Xarel-lo Blend</i>	4.75	9.5	38
<i>Macabeo Blend</i>	6.5	13	52
<i>Baga Blend</i>	6	12	48

WHITE

2021 Mila, Rías Baixas, Spain
 2022 Rezabal, Getariako, Txakolina, Spain
 2021 Menade, Rueda, Spain
 2021 Le Naturel, Navarra, Spain
 2019 Pinord, Diorama, Penedès, Spain
 2021 Orto Vins, Les Argiles, Montsant, Spain
 2022 La Vineyta, 'Pipa', Emporda, Spain
 2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
 2020 Alvear, 3 Miradas, Montilla-Moriles, Spain
 2021 Asnella, Vinho Verde, Portugal
 2020 Capítulo 7, Mendoza, Argentina
 2022 Aylin, San Antonio, Chile
 2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay
 2021 Iniceri, 'Abisso,' Sicily, Italy
 2021 L'Alpage, Mont-sur-Rolle, Switzerland
 2021 Leitz, Feinherb, Rheingau, Germany

	3oz	6oz	bottle
<i>Albariño</i>	6	12	48
<i>Hondarribi Zuri</i>	6.25	12.5	50
<i>Verdejo</i>	6.25	12.5	50
<i>Garnacha Blanca</i>	5	10	40
<i>Xarel-lo</i>	4.75	9.5	38
<i>Macabeo</i>	7	14	56
<i>Malvasia</i>	5.75	11.5	46
<i>Chardonnay</i>	5	10	40
<i>Pedro Ximénez</i>	5.5	11	44
<i>Arinto, Loureiro</i>	5	10	40
<i>Pedro Ximénez</i>	4.75	9.5	38
<i>Sauvignon Blanc</i>	5.5	11	44
<i>Petit Manseng Blend</i>	6.25	12.5	50
<i>Catarratto</i>	5.5	11	44
<i>Chasselas</i>	6.5	13	52
<i>Riesling</i>	5.25	10.5	42

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain
 2021 Familia Schroeder, Saurus, Patagonia, Argentina
 2022 Christophe Avi, Agenais, France
 2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain

	3oz	6oz	bottle
<i>Mencía</i>	5	10	40
<i>Pinot Noir</i>	4.5	9	36
<i>Cabernet Sauvignon</i>	5.5	11	44
<i>Malvar, Airén</i>	5	10	40

RED

2018 Nucerro, Reserva, Rioja, Spain
 2020 Marqués de Tomares, Crianza, Rioja Spain
 2021 Pedro González Mittelbrunn, Castilla y León, Spain
 2021 Garage Wine Company, Revival, Maule, Chile
 2020 Bardos, Romántica, Ribera del Duero, Spain
 2021 Glup Glup, Cariñena, Spain
 2021 Azul y Garanza, Navarra, Spain
 2016 Alberto Orte, A Portela, Valdeorras, Spain
 2019 Sotabosc, Montsant, Spain
 2018 Coster dels Olivers, Priorat, Spain
 2022 Vins de Pedra, Negre de Folls, Conca de Barberá
 2020 Primitivo Quiles, Cono 4, Alicante, Spain
 2021 Camino de Navaherreros, Sierra de Gredos, Spain
 2020 Uva de Vida, Biográfico, Toledo, Spain
 2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain
 2019 Earth First, Organic Crianza, Mendoza, Argentina
 2020 Quieto, Gran Corte, Mendoza, Argentina
 2019 Peñalolen, Maipo, Chile
 2019 Polkura, Colchagua, Chile
 2020 Casas del Bosque, Casablanca, Chile
 2018 Alto de la Ballena, Maldonado, Uruguay
 2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône
 2020 Dom. des Tourelles, Bekka Rouge, Lebanon

	3oz	6oz	bottle
<i>Tempranillo</i>	6.5	13	52
<i>Tempranillo</i>	6	12	48
<i>Prieto Picudo</i>	4.5	9	36
<i>País</i>	5.75	11.5	46
<i>Tempranillo</i>	6	12	48
<i>Garnacha</i>	4.5	9	36
<i>Tempranillo</i>	4.25	8.5 (L)	48
<i>Mencia</i>	6.5	13	52
<i>Garnacha, Cariñena</i>	6.25	12.5	50
<i>Cariñena, Garnacha</i>	7.5	15	60
<i>Trepato Blend</i>	5.75	11.5	46
<i>Monastrell</i>	4.25	8.5	34
<i>Garnacha</i>	6.25	12.5	50
<i>Tempranillo, Graciano</i>	6.75	13.5	54
<i>Bobal</i>	5.5	11	44
<i>Malbec</i>	5.75	11.5	46
<i>Cabernet Franc, Malbec</i>	6.25	12.4	50
<i>Cabernet Sauvignon</i>	6.5	13	52
<i>Syrah</i>	6.5	13	52
<i>Pinot Noir</i>	7	14	56
<i>Cabernet Franc Blend</i>	5.25	10.5	42
<i>Grenache Blend</i>	7	14	56
<i>Tinto Blend</i>	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL
 La Cigarrera, 375mL
 Los Arcos, Lustau, 750mL
 Carlos VII, Alvear, 375mL
 Península, Lustau, 750mL
 Marques de Poley, Toro Albala, 500mL

	3oz	bottle
<i>Fino</i>	5.5	44
<i>Manzanilla</i>	8.5	34
<i>Amontillado</i>	6	48
<i>Amontillado</i>	11.5	69
<i>Palo Cortado</i>	9	72
<i>Oloroso</i>	9.5	57

SWEET

East India Solera, Lustau, 750mL
 Nectar, Gonzalez Byass, 375mL
 Toro Albala, 1994, 375mL
 Solera 1927, Alvear, 375mL

	3oz	bottle
<i>Oloroso Dulce</i>	9	72
<i>Pedro Ximénez</i>	9	36
<i>Pedro Ximénez</i>	14	56
<i>Pedro Ximénez</i>	14	56

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS Diorama / Pedro González Mittelbrunn / Clos Lojen 15
 Many of our wines use Biodynamic farming practices, here are three incredible examples



COCKTAILS

BEES & 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

DOS PENÍNSULAS 13
 Libélula Joven Tequila, Lustau Palo Cortado
 Lemon, Agave, Nutmeg

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

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

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