

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

SALCHICHÓN DE VIC Catalunya, ES Pork Sausage, Nutmeg, Oregano, Garlic, Peppercorns
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

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

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA Castilla y León, ES Aged for 36-42 months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	14
LOMO IBÉRICO DE BELLOTA Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	12
BRESAOLA Milan, IT Top Round Beef, Aged 2 Months. Deep, Robust, Lean	12
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks	26
<i>Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marinated Olives, Marcona Almonds</i>	

TAPAS

HOUSE MARINATED OLIVES Garlic, Thyme, Citrus, Giardiniera	5
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
SPINACH & CHICKPEA CAZUELA Cumin, Roasted Onions, Lemon	8.5
ROASTED BEETS Ricotta, Pistachios, Basil	9
COLLARD GREENS Bacon, Onions	8.5
CHARRED CARROTS Spiced Yogurt, Apple Cider Vinaigrette	8
FRIED CAULIFLOWER Pimentón	8
BROCCOLINI Lemon Aioli, Capers	9
BLISTERED SHISHITO PEPPERS Sea Salt, Lime	8.5
CHAMPIÑONES Garlic, Scallions	11
BURRATA Spaghetti Squash, Sherry Reduction	10
CRISPY BRUSSELS SPROUTS Sherry Bacon Vinaigrette	8.5
WHIPPED SHEEP’S CHEESE Pimentón, Pistachios	9.5
PIQUILLO HUMMUS Grilled Pita	9
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8
POTATO TORTILLA Chive Sour Cream	7

REDFISH CRUDO* Olives, Shallots, Almonds, Olive Oil	14
TROUT A LA PLANCHA Butternut Squash, Olive Relish	13.5
PRAWNS Piperade Purée	12.5
GRILLED PULPO Chickpea Salad	15.5
STEAMED MUSSELS Sofrito, Butter, White Wine	13
GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
SEARED SCALLOPS Sweet Potatoes, Brown Butter	18
CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5
GRILLED CHICKEN Aji Amarillo	9.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
BACON WRAPPED DATES Valdeon Mousse	8
ALBÓNDIGAS Spiced Meatballs in Jamón-Tomato Sauce	9.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8
STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	15

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
ARUGULA SALAD Fennel, Herbs, Lemon Vinaigrette	9
ENDIVE SALAD Walnuts, Valdeón, Jicama, Champagne Vinaigrette	9

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Broccolini, Potatoes, Red Chimichurri	26.5
PAELLA MARISCOS Gambas, Calamari, Clams, Mussels	half / full / double 28 / 56 / 98
PAELLA VERDURAS Turnips, Carrots, Broccolini, Olives	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
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
ARROZ CON LECHE Coconut Milk, Cinnamon	7
BURNT BASQUE CHEESECAKE Pears	9
FLAN CATALÁN	7

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	Xarel-lo Blend	3oz	6oz	bottle
2020 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	4.75	9.5	38
2021 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6.5	13	52
		6	12	48

WHITE

2021 Mila, Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2022 Rezabal, Getariako, Txakolina, Spain	Hondarribi Zuri	6	12	48
2021 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
2021 Le Naturel, Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2019 Pinord, Diorama, Penedès, Spain	Xarel-lo	5	10	40
2021 Orto Vins, Les Argiles, Montsant, Spain	Macabeo	4.75	9.5	38
2022 La Vineyta, ‘Pipa’, Emporda, Spain	Malvasia	7	14	56
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	5.75	11.5	46
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	Pedro Ximénez	5	10	40
2021 Asnella, Vinho Verde, Portugal	Pedro Ximénez	5.5	11	44
2020 Capítulo 7, Mendoza, Argentina	Arinto, Loureiro	5	10	40
2022 Aylin, San Antonio, Chile	Pedro Ximénez	4.75	9.5	38
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Sauvignon Blanc	5.5	11	44
2021 Iniceri, ‘Abisso,’ Sicily, Italy	Petit Manseng Blend	6.25	12.5	50
2021 L’Alpage, Mont-sur-Rolle, Switzerland	Catarratto	5.5	11	44
2021 Leitz, Feinherb, Rheingau, Germany	Chasselas	6.5	13	52
	Riesling	5.25	10.5	42

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain	Mencía	3oz	6oz	bottle
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	5	10	40
2022 Christophe Avi, Agenais, France	Cabernet Sauvignon	4.5	9	36
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5.5	11	44
		5	10	40

RED

2020 Marqués de Tomares, Crianza, Rioja Spain	Tempranillo	3oz	6oz	bottle
2021 Pedro González Mittelbrunn, Castilla y León, Spain	Prieto Picudo	6	12	48
2021 Garage Wine Company, Revival, Maule, Chile	País	4.5	9	36
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	5.75	11.5	46
2021 Glup Glup, Cariñena, Spain	Garnacha	6	12	48
2021 Azul y Garanza, Navarra, Spain	Tempranillo	4.5	9	36
2016 Alberto Orte, A Portela, Valdeorras, Spain	Tempranillo	4.25	8.5	(L) 48
2019 Sotabosc, Montsant, Spain	Mencia	6.5	13	52
2018 Coster dels Olivers, Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	Cariñena, Garnacha	7.5	15	60
2020 Primitivo Quiles, Cono 4, Alicante, Spain	Trepat Blend	5.75	11.5	46
2021 Camino de Navaherreros, Sierra de Gredos, Spain	Monastrell	4.25	8.5	34
2020 Uva de Vida, Biográfico, Toledo, Spain	Garnacha	6.25	12.5	50
2021 Bodegas Ponce, Clos Lojen, Manchuela, Spain	Tempranillo, Graciano	6.75	13.5	54
2019 Earth First, Organic Crianza, Mendoza, Argentina	Bobal	5.5	11	44
2019 Belinda, Mendoza, Argentina - served chilled	Malbec	5.75	11.5	46
2020 Quieto, Gran Corte, Mendoza, Argentina	Bonarda, Pedro Ximénez	4.75	9.5	38
2019 Peñalolen, Maipo, Chile	Cabernet Franc, Malbec	6.25	12.4	50
2019 Polkura, Colchagua, Chile	Cabernet Sauvignon	6.5	13	52
2020 Casas del Bosque, Casablanca, Chile	Syrah	6.5	13	52
2018 Alto de la Ballena, Maldonado, Uruguay	Pinot Noir	7	14	56
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	Cabernet Franc Blend	5.25	10.5	42
2020 Dom. des Tourelles, Bekka Rouge, Lebanon	Grenache Blend	7	14	56
	Tinto Blend	6	12	48

SHERRY

DRY

Jarana, Lustau, 750mL	Fino	3oz	bottle
La Cigarrera, 375mL	Manzanilla	5.5	44
Los Arcos, Lustau, 750mL	Amontillado	8.5	34
Carlos VII, Alvear, 375mL	Amontillado	6	48
Península, Lustau, 750mL	Palo Cortado	11.5	69
Marques de Poley, Toro Albala, 500mL	Oloroso	9	72
		9.5	57

SWEET

East India Solera, Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar, Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala, 1994, 375mL	Pedro Ximénez	9	36
Solera 1927, Alvear, 375mL	Pedro Ximénez	14	56
		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

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
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