

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

FINOCCHIONA

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

SALCHICHÓN DE VIC

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

SOBRASADA

Balearic Islands, Mallorca
Pork Sausage, Paprika

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

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

DELICE DE BOURGOGNE

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

TETILLA

Galicia, ES
Semi-soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

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

VALDEÓN

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

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, Soria Chorizo,
Manchego, Mahón, Marinated Olives,
Marcona Almonds*

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5
Sweet Peppers, Onions, Basil

CHARRED CARROTS 8
Spiced Yogurt, Apple Cider Vinaigrette

COLLARD GREENS 8.5
Bacon, Onions

BROCCOLINI 9
Lemon Aioli, Capers

BURRATA 9.5
Spaghetti Squash, Sherry Reduction

CRISPY BRUSSELS SPROUTS 8.5
Sherry Bacon Vinaigrette

WHIPPED SHEEP'S CHEESE 9.5
Pimentón, Pistachios

ROASTED BEETS 8.5
Ricotta, Pistachios, Basil

CAULIFLOWER 8
Pimentón

PIQUILLO HUMMUS 9
Grilled Pita

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BRESEOLA 12
Manchego, Arugula, Lemon

BOQUERONES 6
Squash, Mushroom Conserva

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

GRILLED PULPO 15.5
Chickpea Salad

PRAWNS 12.5
Piperade Purée

SCALLOPS 18
Sweet Potato Purée, Brown Butter Vinaigrette

STEAMED MUSSELS 13
Sofrito, White Wine

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

MAHI MAHI A LA PLANCHA 14.5
Butternut Squash, Olive Relish

GRILLED CHICKEN 9.5
Aji Amarillo

PORK BELLY 10.5
Fennel Escabeche

ALBÓNDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

BONE MARROW 12
Walnut Gremolata

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

ARUGULA SALAD 9
Fennel, Herbs, Lemon Vinaigrette

ENDIVE SALAD 9
Walnuts, Valdeón, Jicama, Champagne Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 26.5
Broccolini, Potatoes, Red Chimichurri

PAELLA MARISCOS half / full / double
28 / 56 / 98
Gambas, Calamari, Clams, Mussels

PAELLA VERDURAS 18 / 36 / 64
Parsnips, Butternut Squash, Broccolini, Olives

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Pork Belly, Garbanzos,
Garlic Aioli

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

ARROZ CON LECHE 7
Coconut Milk, Cinnamon

BURNT BASQUE CHEESECAKE 9
Orange Marmalade

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

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

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

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)

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

GRENAche (ON THE ROCKS) Le Naturel / Glup Glup / 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

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

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

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

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

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

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
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

Peroni, Lager - Italy 8
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
Wild Heaven, Emergency Drinking Beer - GA 7.5
Yuengling Light, - PA 6.5
Pabst Blue Ribbon (16oz.) - IL 6
Estrella Daura Gluten, Lager - Spain 8.5
Eventide Brewing, Citrus Grove Hefeweizen - 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

CIDERS

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