

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

SOBRASADA

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

SALCHICHÓN DE VIC

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

FUET

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

FINOCCHIONA

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

CABRA AL GOFIO

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

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

VALDEÓN

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

AGED MANCHEGO

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

MAHÓN

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

CAÑA DE OVEJA

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

DÉLICE DE BOURGOGNE

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

DRUNKEN GOAT

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

CABRA ROMERO

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

JAMÓN MANGALICA

Castilla y León, ES
Aged 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

MAXORATA

Islas Canaria, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Buttery, Tangy

APERITIVO BOARD

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

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

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

FRIED CAULIFLOWER

Pimentón

FRIED ARTICHOKE

Lemon Aioli, Pink Peppercorns

ROASTED BUTTERNUT & ARUGULA

Feta, Sherry Vinaigrette, Pomegranate Molasses,
Pecans

CHAMPIÑONES

Garlic, Scallions

BRUSSELS SPROUTS

Bacon Sherry Vinaigrette, Pickled Red Onions

BURRATA & ROASTED RED PEPPER

Basil, Balsamic Vinegar

WHIPPED SHEEP'S CHEESE

Truffle Agave, Pimentón, Pistachios

MEDITERRANEAN HUMMUS

Salsa Verde, Grilled Pita

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

CRISPY CALAMARI

Shishito Peppers, Piquillos, Smoked Pepper Aioli

SCALLOP CRUDO

Serrano, Smoked Salt, Cilantro Oil, Red Onions

GRILLED PULPO

Chickpea Salad

MAHI MAHI A LA PLANCHA

Salsa Verde

SCALLOPS A LA PLANCHA

Romesco, Lime

STEAMED MUSSELS

Bouillabaisse Broth, White Wine

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

SALMON A LA VIZCAINA

Red Pepper Sauce, Piperade

LANGOSTA

Roasted Carrots, Salsa Verde

GRILLED ADOBO CHICKEN

Aji Amarillo

SPICED BEEF EMPANADAS

Red Pepper Sauce

BACON-WRAPPED DATES

Valdeón Mousse

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SOLOMILLO IBÉRICO BELLOTA

Black Garlic Aioli

ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

LAMB PINTXOS

Mint Yogurt

SHORT RIB

Truffle Chimichurri, Fennel Purée

LECHÓN ASADO

Slow-Roasted Pork, Mojo Verde

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

BABY KALE SALAD

Manchego, Croutons, Lemon Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE RED SNAPPER

Broccolini, Potatoes

PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

Add Lobster Tail 20

PAELLA VERDURAS

Piquillo Peppers, Broccolini, Butternut Squash

PAELLA SALVAJE

Chicken, Chorizo, Italian Sausage, Garbanzos,

Garlic Aioli

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

BURNT BASQUE CHEESECAKE

Port Wine Poached Pears

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF CHARLES ALEXANDER 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
2019 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 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
2019 1752 Gran Tradicion, Cerro Chapeu, Uruguay	Petit Manseng Blend	6.25	12.5	50
2020 Pinord, Diorama, Penedès, Spain	Xarel-lo	4.75	9.5	38
2021 Avinyó, Petillant, Penedès, Spain	Muscat Blend	5.5	11	44
2021 La Vineyta, 'Pipa', Emporda, Spain	Malvasia	5.75	11.5	46
2021 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2020 Mestizaje Blanco, El Terrerazo, Spain	Merseguera Blend	5.75	11.5	46
2021 Asnella, Vinho Verde, Portugal	Arinto, Loureiro	5	10	40
2021 Aylin, San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2020 Marcel Couturier, Mâcon-Loché, France	Chardonnay	8	16	64
2019 Capítulo 7, Mendoza, Argentina	Pedro Ximénez	4.75	9.5	38
2021 Iniceri, 'Abisso,' Sicily, Italy	Catarratto	5.5	11	44
2020 L'Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2021 Familia Schroeder, Saurus, Patagonia, Argentina	Pinot Noir	4.5	9	36
2021 Lafage, 'Miraflores', Roussillon, France	Mourvedre Blend	6.5	13	52
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

		3oz	6oz	bottle
2020 Bardos, Romántica, Ribera del Duero, Spain	Tempranillo	5.75	11.5	46
2019 Marqués de Tomares, Crianza	Tempranillo, Mazuelo, Viura	6	12	48
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5 (L)	48
2021 Le Naturel, Navarra, Spain	Garnacha	5	10	40
2020 César Marquez Pérez, Parajes, Bierzo, Spain	Mencía	6.75	13.5	54
2019 La Fanfarria, Asturias, Spain	Mencía, Albarín Negro	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	Garnacha	8.5	17	68
2019 Sotabosc, Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	Trepát Blend	5.75	10.5	46
2020 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.5	9	36
2021 Camino de Navaherreros, Sierra de Gredos, Spain	Garnacha	6.25	12.5	50
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 Casas del Bosque, Casablanca, Chile	Pinot Noir	7	14	56
2020 Quieto, Gran Corte, Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2021 Domaine Vallot, Côtes-du-Rhône, France	Grenache Blend	7	14	56
2017 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2020 Domaine de Tourelles, Bekka, Lebanon	Tinto Blend	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	9.5	76
La Cigarrera, 375mL	Manzanilla	8.5	
Equipo Navazos, 375mL	Manzanilla en Rama	9	36
Los Arcos, Lustau, 750mL	Amontillado	6	48
Península, Lustau, 750mL	Palo Cortado	9	72
15 Años, El Maestro Sierra, 375mL	Oloroso	9	36
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

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / 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) Le Naturel / Camino de Navaherreros / Finca L'Argatá 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

COCKTAILS

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

DOS PENÍNSULAS 13
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

GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5
Hayman's London Dry Gin

LEAF
Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

FRUIT
Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorns

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, 9.5 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
Clausthaler, Non-Alcoholic - Germany 6
Wild Heaven, Emergency Drinking Beer - GA 7.5
Estrella Damm, Daura Gluten-Free Lager - Spain 8
Three Taverns, Rapturous Raspberry Sour - GA 8.5
Wild Heaven, White Blackbird - GA 8.5
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - ME 10.5

CIDERS
Treehorn, Dry Cider - GA 9
Isastegi, Sagardo Natural Cider (750mL) - Spain 32
Pomarina Brut Sidra (750mL) - Spain 42