

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

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

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
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón
ROMAO Castilla-La Mancha, ES Semi-Firm, Raw Sheep's Milk, Aged 9 Months. Rosemary Coated, Buttery

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
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	BRESEOLA Manchego, Arugula, Lemon	12
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5	GRILLED PULPO Chickpea Salad	15.5
CHARRED CARROTS Spiced Yogurt, Apple Cider Vinaigrette	8	PRAWNS Piperade Purée	12.5
COLLARD GREENS Bacon, Onions	8.5	STEAMED MUSSELS Sofrito, White Wine	13
BROCCOLINI Lemon Aioli, Capers	9	SCALLOPS Sweet Potato Purée, Brown Butter Vinaigrette	18
BURRATA Spaghetti Squash, Sherry Reduction	9.5	CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5
CRISPY BRUSSELS SPROUTS Sherry Bacon Vinaigrette	8.5	MAHI MAHI A LA PLANCHA Butternut Squash, Olive Relish	14.5
ROASTED BEETS Ricotta, Pistachios, Basil	8.5	GAMBAS AL AJILLO Guindilla Peppers, Olive Oil, Garlic	9.5
CAULIFLOWER Pimentón	8	BACON WRAPPED DATES Whipped Valdeón	8
WHIPPED SHEEP'S CHEESE Pimentón, Pistachios	9.5	GRILLED CHICKEN Aji Amarillo	9.5
PIQUILLO HUMMUS Lavash	9	SHORT RIB Puréed Parsnips, Jus	18.5
POTATO TORTILLA Chive Sour Cream	7	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8
BOQUERONES Squash, Mushroom Conserva	6	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
CHAMPIÑONES Garlic, Scallions	9.5	CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
CATALAN SPINACH Garlic, Pepitas, Golden Raisins	8.5	BONE MARROW Walnut Gremolata	12

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
	half / full / double
PAELLA MARISCOS Gambas, Calamari, Clams, Mussels	28 / 56 / 98
PAELLA VERDURAS Parsnips, Butternut Squash, 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 Orange Marmalade	9
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	<i>Xarel-lo Blend</i>	4.75	9.5	38
2020 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

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

SWEET

		3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala, 1994, 375mL	<i>Pedro Ximénez</i>	14	56
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	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 / Camino De Navaherreros / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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

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