

# 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

### FINOCCHIONA

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

### SPECK

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

### 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

### QUESO DE TRUFA

Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months,  
Black Truffle. Savory, Piquant

### DELICE DE BOURGOGNE

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

### ETXEGARAI

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Smoked,  
6 Months. Sharp, Fruity, Smoky

### 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

### 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

### VALDEÓN

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

### JAMÓN MANGALICA

Castilla y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed  
Mangalica. Marbled, Tender, Nutty

### BRESAOLA

Georgia, US  
Dry-Cured, Black Pepper, Mushroom

### 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, Etxegarai*

## TAPAS

**HOUSE MARINATED OLIVES** 5  
Garlic, Thyme, Citrus, Giardiniera

**EGGPLANT CAPONATA** 5.5  
Sweet Peppers, Onions, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**BLISTERED SHISHITO PEPPERS** 8.5  
Sea Salt, Lime

**CHAMPIÑONES** 11  
Garlic, Scallions

**FRIED CAULIFLOWER** 8.5  
Pimentón

**BRUSSELS SPROUTS** 9  
Bacon Sherry Vinaigrette, Pickled Red Onions

**GREEN BEANS** 9  
Brown Butter Vinaigrette, Almond

**BURRATA & ROASTED RED PEPPERS** 10  
Basil, Balsamic Vinegar

**WHIPPED SHEEP'S CHEESE** 8.5  
Truffle Agave, Pimentón, Pistachios

**MEDITERRANEAN HUMMUS** 9  
Salsa Verde, Grilled Pita

**POTATO TORTILLA** 7  
Chive Sour Cream

**PATATAS BRAVAS** 8  
Salsa Brava, Garlic Aioli

**CRISPY CALAMARI** 11.5  
Shishito Peppers, Piquillos, Smoked Pepper Aioli

**SCALLOP CRUDO** 12.5  
Serrano, Smoked Salt, Cilantro Oil, Red Onions

**GRILLED PULPO** 15.5  
Chickpea Salad

**MAHI-MAHI A LA PLANCHA** 15.5  
Salsa Verde

**SCALLOPS A LA PLANCHA** 18  
Romesco, Lime

**STEAMED MUSSELS** 13  
Bouillabaisse Broth, White Wine

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**PRAWNS A LA PLANCHA** 12  
Salsa Verde

**SALMON A LA VIZCAINA** 15.5  
Red Pepper Sauce, Piperade

**GRILLED ADOBO CHICKEN** 9.5  
Aji Amarillo

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**BACON-WRAPPED DATES** 9  
Valdeón Mousse

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**ALBÓNDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**LAMB PINTXOS** 11.5  
Mint Yogurt

**SHORT RIB** 18.5  
Truffle Chimichurri, Fennel Purée

## SALADS

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

**BABY KALE SALAD** 8.5  
Manchego, Croutons, Lemon Vinaigrette

**ARUGULA SALAD** 9  
Squash, Feta, Pecans

## LARGE PLATES

**CHICKEN PIMIENTOS** 23  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE BRANZINO** 28.5  
Green Beans, Potatoes

**PAELLA MARISCOS** **half / full / double**  
Prawns, Calamari, Clams  
28 / 56 / 98

**PAELLA VERDURAS** 18 / 36 / 64  
Piquillo Peppers, Broccolini, Butternut Squash

**PAELLA SALVAJE** 28 / 56 / 98  
Chicken, Chorizo, Italian Sausage, Garbanzos,  
Garlic Aioli

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

## DESSERTS

**BURNT BASQUE CHEESECAKE** 9  
Port Wine Poached Pears

**FLAN CATALÁN** 7

**OLIVE OIL CAKE** 9  
Sea Salt

**CHOCOLATE CAKE** 9  
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
2021 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6	12	48

## WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	Albariño	6	12	48
2022 Rezabal, Getariako Txakolina, Spain	Hondarribi Zuri	6.25	12.5	50
2020 Menade, Rueda, Spain	Verdejo	6.25	12.5	50
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 Aylín, San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2021 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2019 Marcel Couturier, Mâcon-Loché, France	Chardonnay	7.25	14.5	58
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	6	12	48
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	Touriga National Blend	3.5	7	28
2017 Polkura, Colchagua, Chile	Syrah	6.5	13	52
2018 Nucerro, Reserva, Rioja, Spain	Tempranillo	6.25	12.5	50
2018 Alto de la Ballena, Maldonado, Uruguay	Cabernet Franc Blend	5.25	10.5	42
2019 Marqués de Tomares, Crianza	Tempranillo, Mazuelo, Viura	6	12	48
2020 Azul y Garanza, Navarra, Spain	Tempranillo	4.25	8.5	(L) 48
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
2019 Primitivo Quiles, Cono 4, Alicante, Spain	Monastrell	4.25	8.5	34
2019 Earth First, Organic Crianza, Mendoza, Argentina	Malbec	5.75	11.5	46
2021 Camino de Navaherreros, Sierra de Gredos, Spain	Garnacha	6.25	12.5	50
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	6.75	13.5	54
2018 Peñalolen, Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2021 Glup Glup, Cariñena, Spain	Garnacha	4.5	9	36
2020 Domaine de Tourelles, Bekka Rouge, 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)

# 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

**ALEBRIJES** 13

Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**LAIRD'S WAY** 15

Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

**BOURBON SPICE RACK** 12

Redemption Rye, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15

Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry

# 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

**DRAFT** 7oz 14oz

Creature Comforts, Tropicália IPA - GA 4.25 8.5  
Terrapin, Los Bravos Lager - GA 3.75 7.5  
Sweetwater, 420 Pale Ale - GA 4 8

## BOTTLES & CANS

Pabst Blue Ribbon (16oz.) - IL 6  
Peroni, Lager - Italy 7.5  
Terrapin, Recreation Ale (12oz) -GA 7  
Yuengling, Light - PA 6.5  
Left Hand, Milk Stout - CO 8  
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

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