

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	ETXEGARAI País Vasco, ES Semi-Firm, Raw Sheep's Milk, Smoked, 6 Months. Sharp, Fruity, Smoky	JAMÓN MANGALICA 14 Castilla y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	BRESAOLA 12 Georgia, US Dry-Cured, Black Pepper, Mushroom
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage, Nutmeg, Oregano, Garlic, Peppercorns	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	LOMO IBÉRICO DE BELLOTA 12 Castilla y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months, Smoked, Creamy, Mild	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	MAXORATA 8 Islas Canaria, ES Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	QUESO DE TRUFA Castilla -La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	APERITIVO BOARD 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks
FINOCCHIONA Georgia, US Pork Sausage With Fennel, Red Wine. Rich, Complex	DELICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Fuet, Jamón Serrano, Mahón, Etxegarai</i>

TAPAS

HOUSE MARINATED OLIVES 5 Garlic, Thyme, Citrus, Giardiniera	PRAWNS A LA PLANCHA 12 Salsa Verde	ENSALADA MIXTA 9 Olives, Onions, Tomatoes, Little Gem Lettuce
EGGPLANT CAPONATA 5.5 Sweet Peppers, Onions, Basil	GRILLED PULPO 15.5 Chickpea Salad	BABY KALE SALAD 8.5 Manchego, Croutons, Lemon Vinaigrette
SPINACH & CHICKPEA CAZUELA 8.5 Cumin, Roasted Onions, Lemon	MAHI-MAHI A LA PLANCHA 15.5 Salsa Verde	ARUGULA SALAD 9 Squash, Feta, Pecans
BLISTERED SHISHITO PEPPERS 8.5 Sea Salt, Lime	SCALLOPS A LA PLANCHA 18 Romesco, Lime	LARGE PLATES
CHAMPIÑONES 11 Garlic, Scallions	STEAMED MUSSELS 13 Bouillabaisse Broth, White Wine	WHOLE BRANZINO 28.5 Green Beans, Potatoes
FRIED ARTICHOKE 10 Lemon Aioli, Pink Peppercorns	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Olive Oil, Garlic	CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers
FRIED CAULIFLOWER 8.5 Pimentón	SALMON A LA VIZCAINA 15.5 Red Pepper Sauce, Piperade	PAELLA MARISCOS half / full / double Prawns, Calamari, Clams 28 / 56 / 98
BRUSSELS SPROUTS 9 Bacon Sherry Vinaigrette, Pickled Red Onions	GRILLED ADOBO CHICKEN 9.5 Aji Amarillo	PAELLA VERDURAS 18 / 36 / 64 Piquillo Peppers, Broccolini, Butternut Squash
GREEN BEANS 9 Brown Butter Vinaigrette, Almond	SPICED BEEF EMPANADAS 8 Red Pepper Sauce	PAELLA SALVAJE 28 / 56 / 98 Chicken, Chorizo, Italian Sausage, Garbanzos, Garlic Aioli
BURRATA & ROASTED RED PEPPERS 10 Basil, Balsamic Vinegar	BACON-WRAPPED DATES 9 Valdeón Mousse	PARILLADA BARCELONA* 31 / 62 / 108 Strip Steak, Chicken, Pork Loin, Gaucho Sausage
WHIPPED SHEEP'S CHEESE 8.5 Truffle Agave, Pimentón, Pistachios	CHORIZO W/ SWEET & SOUR FIGS 9 Balsamic Reduction	DESSERTS
MEDITERRANEAN HUMMUS 9 Salsa Verde, Grilled Pita	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli	BURNT BASQUE CHEESECAKE 9 Port Wine Poached Pears
POTATO TORTILLA 7 Chive Sour Cream	LAMB PINTXOS 11.5 Mint Yogurt	FLAN CATALÁN 7
PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli	ALBÓNDIGAS 9.5 Spiced Meatballs in Jamón-Tomato Sauce	OLIVE OIL CAKE 9 Sea Salt
BOQUERONES 6 Garlic, Parsley	LECHÓN ASADO 10.5 Slow-Roasted Pork, Mojo Verde	CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
SCALLOP CRUDO 12.5 Serrano, Smoked Salt, Cilantro Oil, Red Onions	SHORT RIB 18.5 Truffle Chimichurri, Fennel Purée	
CRISPY CALAMARI 11.5 Shishito Peppers, Piquillos, Smoked Pepper Aioli		

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	<i>Xarel-lo Blend</i>	4.75	9.5	38
2019 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
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	<i>Petit Manseng Blend</i>	6.25	12.5	50
2020 Pinord , Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 Avinyó, Petillant , Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2021 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 Vinos Piñol , Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2021 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2019 Marcel Couturier , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

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
2021 Lafage, 'Miraflores' , Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2016 Fontes Cunha, 'Mondeco' , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 Marqués de Tomares , Crianza	<i>Tempranillo, Mazuelo, Viura</i>	6	12	48
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	5.75	10.5	46
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Earth First, Organic Crianza , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2021 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Domaine de Tournelles, Bekka Rouge , Lebanon	<i>Tinto Blend</i>	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
Tradicion , Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	
Equipo Navazos , 375mL	<i>Manzanilla en Rama</i>	9	36
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	9.5	57

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	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

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

São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT

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