

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

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

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

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

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

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

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

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21
Days. Creamy, Mild

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

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

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

JAMÓN MANGALICA 14
Castilla y León, ES
Aged for 36-42 months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA 12
Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD 26
An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks

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

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

CATALAN SPINACH 8.5
Garlic, Pepitas, Golden Raisins

ASPARAGUS 9
Romesco

ROASTED BEETS 8.5
Ricotta, Pistachios, Basil

CAULIFLOWER 8
Pimentón

CHARRED CARROTS 8
Spiced Yogurt, Apple Cider Vinaigrette

CHAMPIÑONES 9.5
Garlic, Scallions

QUESO PLANCHA 8
Membreo Glaze, Pistachios, Dates

PIQUILLO HUMMUS 9
Lavash

WHIPPED SHEEP'S CHEESE 9.5
Pimentón, Pistachios

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

CRISPY BRUSSELS SPROUTS 8.5
Sherry Bacon Vinaigrette

BOQUERONES 6
Olive, Piquillo Pepper

GRILLED PULPO 15.5
Chickpea Salad

PRAWNS 12.5
Piperade Purée

MAHI MAHI A LA PLANCHA 14.5
Peas, Charred Onions, Chili

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

SCALLOPS 18
Fennel Confit, Tomato Chermula

STEAMED MUSSELS 13
Sofrito, White Wine

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

GRILLED CHICKEN 9.5
Aji Amarillo

BACON WRAPPED DATES 8
Whipped Valdeón

BRESAOLA 12
Manchego, Arugula, Lemon

ALBÓNDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

GRILLED LAMB 18
Cucumbers, Dill

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

BONE MARROW 12
Walnut Gremolata

PORK BELLY 10.5
Fennel Escabeche

SALADS

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

ARUGULA SALAD 8
Fennel, Herbs, Lemon Vinaigrette

CUCUMBERS 8
Marinated Feta, Crispy Garbanzos

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 26.5
Asparagus, Potatoes, Red Chimichurri

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

PAELLA VERDURAS 18 / 36 / 64
Peas, Asparagus, Snow Peas, 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

ARROZ CON LECHE 7
Coconut Milk, Cinnamon

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE 9
Cherries

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>	5	10	40
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
2022 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
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
2021 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52
2021 Iniceri, 'Abisso' , Sicily, Italy	<i>Catarratto</i>	5.5	11	44

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2021 Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2021 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2020 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Nucero, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	13	52
2021 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2016 Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</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>Trepát Blend</i>	5.75	11.5	46
2020 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.4	50
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2018 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</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
2021 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50

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	34
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
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
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
Nectar , Gonzalez Byass, 375m86L	<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
Añada , Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		60

WINE FLIGHTS

3 Tastes / 3oz Pours

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)

COCKTAILS

BEEES & 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

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

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
Wild Heaven, Emergency Drinking Beer - GA 7.5
Pabst Blue Ribbon (16oz.) - IL 6
Eventide Brewing, Citrus Grove Hefeweizen – GA 7.5
Three Taverns, Rapturous Raspberry Sour - GA 8.5
Wild Heaven, White Blackbird - GA 8.5
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