

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMON 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

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

ROMAO

Castilla-La Mancha, ES
Semi-Firm, Raw Sheep's Milk, Aged 9
Months. Rosemary Coated, Buttery

CAÑA DE CABRA

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

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

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

ALISIOS

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

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

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

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera 5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil 5.5

BURRATA

Spaghetti Squash, Sherry Reduction 9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

CRISPY BRUSSELS SPROUTS

Sherry Bacon Vinaigrette 8.5

CUCUMBERS

Marinated Feta, Crispy Garbanzo 8

CATALAN SPINACH

Garlic, Pepitas, Golden Raisins 8.5

ASPARAGUS

Romesco 9

COLLARD GREENS

Bacon, Onions 8.5

ROASTED BEETS

Ricotta, Pistachios, Basil 8.5

CAULIFLOWER

Pimentón 8

CHARRED CARROTS

Spiced Yogurt, Apple Cider Vinaigrette 8

CHAMPIÑONES

Garlic, Scallions 9.5

QUESO PLANCHA

Membreo Glaze, Pistachios, Dates 8

PIQUILLO HUMMUS

Lavash 9

WHIPPED SHEEP'S CHEESE

Pimentón, Pistachios 9.5

POTATO TORTILLA

Chive Sour Cream 7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

BRESEOLA

Manchego, Arugula, Lemon 12

BOQUERONES

Squash, Mushroom Conserva 6

GRILLED PULPO

Chickpea Salad 15.5

PRAWNS

Piperade Purée 12.5

MAHI MAHI A LA PLANCHA

Peas, Charred Onions, Chili 14.5

STEAMED MUSSELS

Sofrito, White Wine 13

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli 11.5

SCALLOPS

Fennel Confit, Lemon Zest 18

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic 9.5

GRILLED CHICKEN

Aji Amarillo 9.5

ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

SPICED BEEF EMPANADAS

Red Pepper Sauce 8

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette 14.5

GRILLED LAMB CHOPS

Cucumbers, Dill 18

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 9

PORK BELLY

Fennel Escabeche 10.5

BONE MARROW

Walnut Gremolata 12

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

ARUGULA SALAD

Fennel, Herbs, Lemon Vinaigrette 8

ENDIVE SALAD

Walnuts, Valdeón, Jicama, Champagne Vinaigrette 9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

WHOLE BRANZINO

Asparagus, Potatoes, Red Chimichurri 26.5

PAELLA MARISCOS

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

PAELLA VERDURAS

Peas, Asparagus, Snow Peas, 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

ARROZ CON LECHE

Coconut Milk, Cinnamon 7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

BURNT BASQUE CHEESECAKE

Cherries 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>	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 Rezabal, Getariako, Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
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
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>	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>Mencia</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 Nucerro, 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>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
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
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42

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
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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
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Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

FLOR DE SAL (Low ABV)	12
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La Cigarrera Manzanilla, Alma de Trabanco Cider Apéritif
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón for the Table 48

SUMMER STREET SLING	12
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Chamomile Infused Tito's Vodka
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

DOS PENÍNSULAS	13
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Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

ALEBRIJES	13
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Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,
Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK	12
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Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

SMOKED SHERRY MANHATTAN	15
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Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by three of Spain's most iconic regions	15
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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
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
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