

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
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage, Nutmeg, Oregano, Garlic, Peppercorns
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
FINNOCHIONA Georgia, US Pork Sausage With Fennel, Red Wine. Rich, Complex

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
DELICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy
CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy
CABRA DE PIMENTINO Murcia, ES Semi Soft Goat Cheese, Paprika

CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
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
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 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
EGGPLANT CAPONATA Sweet Peppers, Onions, Basil	5.5
CATALAN SPINACH Garlic, Pepitas, Golden Raisins	8.5
ASPARAGUS Romesco	9
ROASTED BEETS Ricotta, Pistachios, Basil	8.5
CAULIFLOWER Pimentón	8
SWISS CHARD Garlic, Lemon	8.5
CHARRED CARROTS Spiced Yogurt, Apple Cider Vinaigrette	8
QUESO PLANCHA Membrillo, Pistachios, Dates	8
SNAP PEAS Aleppo Pepper, Lemon	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
BOQUERONES Olives, Piquillo Peppers	6
PRAWNS Piperade Purée	12.5

GRILLED PULPO Chickpea Salad	15.5
CRISPY CALAMARI Piquillos, Smoked Pepper Aioli	11.5
SCALLOPS Fennel Confit, Tomato Chermula	18
TROUT A LA PLANCHA Peas, Charred Onions, Chili	14.5
STEAMED MUSSELS Sofrito, White Wine	13
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
BACON WRAPPED DATES Whipped Valdeón	8
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
CHORIZO W/ SWEET & SOUR FIGS Balsamic Reduction	9
SPICED BEEF EMPANADAS Red Pepper Sauce	8
STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
LAMB Roasted Eggplant	16
BONE MARROW Walnut Gremolata	12
PORK BELLY Fennel Escabeche	10.5
BRESEOLA Manchego, Arugula, Lemon	12

SALADS

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	9
ARUGULA SALAD Fennel, Herbs, Lemon Vinaigrette	8
CUCUMBERS Marinated Feta, Crispy Garbanzos	8
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 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 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	13	52
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
2020 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.4	50
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
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
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)

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.

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

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
Estrella Galicia, Lager - Spain	4.25	8.5
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

Yuengling Light, - PA	6.5
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