

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

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

SWEET COPPA

New Jersey, US
Seasoned Aged Pork Shoulder Sausage,
Cayenne Pepper, Red Peppercorns

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

FINNOCHIONA

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

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 DE PIMENTINO

Murcia, ES
Semi soft goat cheese, paprika

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

DELICE DE BOURGOGNE

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

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

CAÑA DE CABRA

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

JAMÓN MANGALICA

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

LOMO IBÉRICO DE BELLOTA

Castilla y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

FERMIN SALCHICHÓN DE IBÉRICO

Castilla y León, ES
Mountain Air-Cured Ibérico Pork Sausage.
Peppery & Rich

QUESO DE TRUFA

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

APERITIVO BOARD

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

Garlic, Thyme, Citrus, Giardiniera

5

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

9.5

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

PRAWNS

Piperade Purée

12.5

ROASTED BEETS

Ricotta, Pistachios, Basil

8.5

GRILLED PULPO

Chickpea Salad

15.5

SWISS CHARD

Garlic, Lemon

8.5

SCALLOPS

Fennel Confit, Tomato Chermula

18

CAULIFLOWER

Pimentón

8

STEAMED MUSSELS

Sofrito, White Wine

13

SNOW PEAS

Aleppo Pepper, Lemon

8

TROUT A LA PLANCHA

Peas, Charred Onions, Chili

13.5

CHAMPIÑONES

Garlic, Scallions

9.5

GRILLED CHICKEN

Aji Amarillo

9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

QUESO PLANCHA

Membrillo, Pistachios, Dates

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

PIQUILLO HUMMUS

Lavash

9

ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

WHIPPED SHEEP'S CHEESE

Pimentón, Pistachios

9.5

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

14.5

POTATO TORTILLA

Chive Sour Cream

7

BONE MARROW

Walnut Gremolata

12

CHARRED CARROTS

Spiced Yogurt, Apple Cider Vinaigrette

8

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

BACON WRAPPED DATES

Whipped Valdeón

8

BOQUERONES

Olives, Piquillo Peppers

6

BRESAOLA

Manchego, Arugula, Lemon

12

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

ARUGULA SALAD

Fennel, Herbs, Lemon Vinaigrette

8

CUCUMBERS

Marinated Feta, Crispy Garbanzos

8

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 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Columna , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2023 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2022 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 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
2022 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 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
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5	10	40
2023 Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2022 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
2020 Bardos, Viñedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 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
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	5.75	10.5	42
2022 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2022 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2019 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.4	50
2020 Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
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

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375m86L	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	14	56

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)

GRENAche (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

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

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

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
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
Estrella Damm, Lager - Spain 8.5
Yuengling Light, - PA 6.5
Peroni, Lager - Italy 8
Wild Heaven, Emergency Drinking Beer - GA 7.5
Pabst Blue Ribbon (16oz.) - IL 6
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
Left Hand, Milk Stout - CO 9.5

CIDERS
Isastegi, Sagardo Natural Cider (750mL)- Spain 32
Pomarina Brut Sidra (750mL) - Spain 42