

# 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** 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

**FERMIN SALCHICHÓN DE IBÉRICO** 14  
Castilla y León, ES  
Mountain Air-Cured Ibérico Pork Sausage.  
Peppery & Rich

**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

**CATALAN SPINACH** 8.5  
Garlic, Pepitas, Golden Raisins

**ROASTED BEETS** 8.5  
Ricotta, Pistachios, Basil

**SWISS CHARD** 8.5  
Garlic, Lemon

**CAULIFLOWER** 8  
Pimentón

**SNOW PEAS** 8  
Aleppo Pepper, Lemon

**CHAMPIÑONES** 9.5  
Garlic, Scallions

**SPINACH & CHICKPEA CAZUELA** 8.5  
Cumin, Roasted Onions, Lemon

**CHARRED CARROTS** 8  
Spiced Yogurt, Apple Cider Vinaigrette

**QUESO PLANCHA** 8  
Membrillo, 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 CALAMARI** 11.5  
Piquillos, Smoked Pepper Aioli

**CRISPY FISH** 11  
Pickle Veggie Aioli

**GAMBAS AL AJILLO** 9.5  
Guindilla Peppers, Olive Oil, Garlic

**PRAWNS** 12.5  
Piperade Purée

**GRILLED PULPO** 15.5  
Chickpea Salad

**SCALLOPS** 18  
Fennel Confit, Tomato Chermula

**STEAMED MUSSELS** 13  
Sofrito, White Wine

**TROUT A LA PLANCHA** 13.5  
Peas, Charred Onions, Chili

**GRILLED CHICKEN** 9.5  
Aji Amarillo

**JAMÓN & MANCHEGO CROQUETAS** 7  
Garlic Aioli

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**ALBÓNDIGAS** 9.5  
Spiced Meatballs in Jamón-Tomato Sauce

**STEAK PAILLARD** 14.5  
Crispy Potatoes, Red Pepper Vinaigrette

**BONE MARROW** 12  
Walnut Gremolata

**CHORIZO W/ SWEET & SOUR FIGS** 9  
Balsamic Reduction

**BACON WRAPPED DATES** 8  
Whipped Valdeón

**BRESAOLA** 12  
Manchego, Arugula, Lemon

**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 <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5	10	40
2020 <b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
2021 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

### WHITE

		3oz	6oz	bottle
2022 <b>Columna</b> , Rías Baixas, Spain	<i>Albariño</i>	6.75	13.5	54
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2022 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 <b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 <b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2020 <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2020 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 <b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023 <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2021 <b>Iniceri, 'Abisso,'</b> Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2021 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

### ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5	10	40
2023 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2022 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

### RED

		3oz	6oz	bottle
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	13	52
2021 <b>Pedro González Mittelbrunn</b> , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 <b>Bardos, Viñedos de Altura</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 <b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2016 <b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepas Blend</i>	5.75	10.5	42
2022 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.5	9	36
2022 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 <b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2019 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2021 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.4	50
2020 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 <b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56

## SHERRY

### DRY

		3oz	bottle
<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	11.5	69
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72

### SWEET

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

## WINE FLIGHTS

3 Half Glasses

**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