

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

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

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage, Nutmeg, Oregano,
Garlic, Peppercorns

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

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

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

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

SAN SIMÓN
Galicia, ES
Semi- Soft, Cow's Milk, Aged 3 Months,
Smoked, Creamy, Mild

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

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

TETILLA
Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

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

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

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

MAXORATA 8
Islas Canaria, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Buttery, Tangy

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

*Marinated Olives, Patatas Bravas,
Marcona Almonds, Fuet, Chorizo Picante,
Mahón, Manchego*

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

BURRATA & ROASTED RED PEPPERS 10
Basil, Balsamic Vinegar

ROASTED BEETS 9
Ricotta, Pistachios, Basil

GREEN BEANS 9
Lemon, Sea Salt, Almonds

SNAP PEAS 8
Aleppo Peppers, Lemon

BLISTERED SHISHITO PEPPERS 8.5
Sea Salt, Lime

CATALAN SPINACH 8.5
Garlic Confit, Pepitas, Golden Raisins, Pine Nuts

GRILLED ASPARAGUS 9
Chipotle Vinaigrette

CHAMPIÑONES 11
Garlic, Scallions

WHIPPED SHEEP'S CHEESE 8.5
Truffle Agave, Pimentón, Pistachios

MEDITERRANEAN HUMMUS 9
Salsa Verde, Grilled Pita

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

SCALLOP CRUDO* 14.5
Olive Oil, Salt, Red Onions

BOQUERONES 6
Garlic, Parsley

CRISPY CALAMARI 11.5
Shishito Peppers, Piquillos, Smoked Pepper Aioli

GAMBAS AL AJILLO 9.5
Guindilla Peppers, Olive Oil, Garlic

GRILLED PULPO 15.5
Chickpea Salad

TROUT A LA PLANCHA 15.5
Salsa Verde

SCALLOPS A LA PLANCHA 18
Romesco, Lime

STEAMED MUSSELS 14
Sofrito, Butter, White Wine

PRAWNS A LA PLANCHA 12
Piperade Purée

GRILLED CHICKEN 9.5
Aji Amarillo

BACON-WRAPPED DATES 9
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

CHORIZO W/ SWEET & SOUR FIGS 9
Balsamic Reduction

ALBÓNDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

LAMB CHOP 18
Cucumber Salad, Red Onions

SOLOMILLO IBÉRICO BELLOTA 18
Black Garlic Aioli

PORK BELLY 10.5
Fennel, Calabrian Chili

STEAK PAILLARD* 14.5
Crispy Potatoes, Red Pepper Vinaigrette

SALADS

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

ARUGULA SALAD 9
Fennel, Herbs, Lemon Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 36
Green Beans, Potatoes

PAELLA MARISCOS half / full / double
28 / 62 / 98
Prawns, Calamari, Clams, Mussels

PAELLA VERDURAS 18 / 36 / 64
Green Beans, Fava Beans, English Peas, Broccoli

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Italian Sausage, Garbanzos,
Garlic Aioli

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE 9
Strawberries

CHEF GRADY WILBURN | SOUS CHEF MATT HERRON

*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>	4.75	9.5	38
2019 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52

WHITE

		3oz	6oz	bottle
2021 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2020 Pinord , Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2021 Vinos Piñol , Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2021 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2021 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2021 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2019 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5	10	40
2022 Christophe Avi , Agenais, France	Cabernet Sauvignon	5.5	11	44
2020 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 Marqués de Tomares , Crianza	<i>Tempranillo, Mazuelo, Viura</i>	6	12	48
2020 Bardos, Romántica , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5 (L)	48
2020 César Marquez Pérez, Parajes , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2019 La Fanfarria , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepat Blend</i>	5.75	10.5	46
2019 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2021 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2016 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2018 Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2019 Earth First, Organic Crianza , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Belinda , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2021 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2020 Dom. des Tourelles, Bekka Rouge , Lebanon	<i>Tinto Blend</i>	6	12	48

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
Equipo Navazos , 375mL	<i>Manzanilla en Rama</i>	9	36
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
Marques de Poley , Toro Albalá, 500mL	<i>Oloroso</i>	9.5	57

SWEET

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

WINE FLIGHT

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Clos Lojen 15
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

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

RICHMOND GIMLET 10
Citadelle Gin, Lime, Mint

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

SANGRIA

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 12.5 50
Peach Nectar, Lemon, Grapefruit Bitters

GINTONICS

Inspired by the Biodynamic calendar, featuring 14.5
Hayman's London Dry Gin

FRUIT

Fever Tree Grapefruit, Fever Tree Elderflower,
Strawberry, Lemon, Pink Peppercorns

LEAF

Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves

FLOWER

Fever Tree Elderflower, Rosebud, Lime, Cucumber

ROOT

Fever Tree Mediterranean, Q Ginger Beer, Cardamom,
Ginger, Lime

CLASSIC BARCELONA GINTONIC

Fever Tree Mediterranean, Grapefruit, Lime, Jasmine

BEER

DRAFT

	7oz	14oz
Creature Comforts, Tropicália IPA - GA	4.25	8.5
Sweetwater, 420 Pale Ale - GA	4	8
Terrapin, Los Bravos Lager - GA	3.75	7.5

BOTTLES & CANS

Pabst Blue Ribbon (16oz.) - IL	6
Peroni, Lager - Italy	7.5
Yuengling, Light - PA	6.5
Red Hare, SPF 50/50 Grapefruit - GA	8
Wild Heaven, Emergency Drinking Beer - GA	7.5
Estrella Damm, Daura Gluten-Free Lager - Spain	8
Three Taverns, Rapturous Raspberry Sour - GA	8.5
Wild Heaven, White Blackbird - GA	8.5
Lagunitas, Maximus IPA - CA	8.5
Allagash, Tripel Reserve - ME	10.5
Left Hand, Milk Stout - CO	8

CIDERS

Treehorn, Dry Cider - GA	9
Isastegi, Sagardo Natural Cider (750mL) - Spain	32
Pomarina Brut Sidra (750mL) - Spain	42