

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham. Tender,
Salty, Sweet

SPECK

Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

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

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

ROMAO

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

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

ALISIOS

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

AGED MANCHEGO

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

TETILLA

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

BRESAOLA

Georgia, US
Dry-Cured, Black Pepper, Mushroom

LOMO IBÉRICO DE BELLOTA

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

MAXORATA

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

APERITIVO BOARD

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

FRIED ARTICHOKE 10
Lemon Aioli, Pink Peppercorns

GREEN BEANS 9
Lemon, Sea Salt, Almonds

FRIED CAULIFLOWER 8.5
Pimentón

BLISTERED SHISHITO PEPPERS 8.5
Sea Salt, Lime

SNAP PEAS 8
Aleppo Peppers, Lemon

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

GRILLED ASPARAGUS 9
Chipotle Vinaigrette

CHAMPIÑONES 11
Garlic, Scallions

MEDITERRANEAN HUMMUS 9
Salsa Verde, Grilled Pita

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 6
Pickled Fennel, Cucumbers

SCALLOP CRUDO* 14.5
Olive Oil, Salt, Red Onions

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
Eggplant Purée

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

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

PORK BELLY 10.5
Fennel, Calabrian Chili

SALADS

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

ARUGULA SALAD 9
Fennel, Herbs, Lemon Vinaigrette

FARRO SALAD 9
Tomatoes, Cucumbers, Feta

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	Xarel-lo Blend	4.75	9.5	38
2020 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	Macabeo Blend	6.5	13	52
2020 Caves São João, Brut Rosé, Bairrada, Portugal	Baga Blend	6	12	48

WHITE

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

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2021 Liquid Geography, Bierzo, Spain	Mencía	5	10	40
2020 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	Malvar, Airén	5	10	40

RED

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

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	Fino	5.5	44
Tradicion, Bodegas Tradicion, 750mL	Fino	9.5	76
La Cigarrera, 375mL	Manzanilla	8.5	34
Equipo Navazos, 375mL	Manzanilla en Rama	9	36
Los Arcos, Lustau, 750mL	Amontillado	6	48
Península, Lustau, 750mL	Palo Cortado	9	72
15 Años, El Maestro Sierra, 375mL	Oloroso	9	36
Marques de Poley, Toro Albala, 500mL	Oloroso	9.5	57

SWEET

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

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

RICHMOND GIMLET 10
Citadelle Gin, Lime, Mint

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

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 48
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