

# barcelona

## CHARCUTERIE & CHEESE

7 for one | 19.5 for three

<b>FUET</b> Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	<b>FINNOCHIONA</b> Georgia, US Pork Sausage With Fennel, Red Wine. Rich, Complex	<b>CABRA ROMERO</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	<b>JAMÓN MANGALICA</b> 14 Castilla y León, ES Aged for 36-42 months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
<b>JAMÓN SERRANO</b> Castilla y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<b>MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery Mild, Nutty	<b>FERMIN SALCHICHÓN DE IBÉRICO</b> 14 Castilla y León, ES Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>CABRA AL GOFIO</b> Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	<b>SAN SIMÓN</b> Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months, Smoked, Creamy, Mild	<b>QUESO DE TRUFA</b> 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
<b>SORIA CHORIZO</b> California, US Pimentón Pork Sausage. Smoky, Garlicky	<b>DELICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	<b>APERITIVO BOARD</b> 26 An Assortment Of Spanish Aperitivo Snacks To Pair With Your Anytime Drinks  <i>Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marinated Olives, Marcona Almonds</i>
<b>SOBRASADA</b> California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	<b>IBORES</b> Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	<b>CAÑA DE OVEJA</b> Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	
<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	<b>QUESO IBÉRICO</b> Castilla y León, ES Firm, Cow, Sheep & Goat's Milk, Aged 3 Months. Buttery, Nutty, Strong	<b>VALDEÓN</b> Castilla y León, ES Creamy Blue, Cow & Goat's Milk, Cave- Aged 2 Months. Mildly Pungent	

## TAPAS

<b>HOUSE MARINATED OLIVES</b> 5 Garlic, Thyme, Citrus, Giardiniera	<b>CRISPY CALAMARI</b> 11.5 Piquillos, Smoked Pepper Aioli
<b>EGGPLANT CAPONATA</b> 5.5 Sweet Peppers, Onions, Basil	<b>CRISPY COD</b> 11 Lemon Aioli
<b>CAULIFLOWER</b> 8 Pimentón	<b>PRAWNS</b> 12.5 Piperade Purée
<b>CATALAN SPINACH</b> 8.5 Garlic, Pepitas, Golden Raisins	<b>GAMBAS AL AJILLO</b> 9.5 Guindilla Peppers, Olive Oil, Garlic
<b>CUCUMBERS</b> 8 Marinated Feta, Crispy Garbanzos	<b>MUSSELS</b> 13.5 White Wine, Garlic, Tomatoes
<b>SUMMER SQUASH</b> 8.5 Xato Sauce	<b>SCALLOPS</b> 18 Tomato Chermula
<b>HEIRLOOM TOMATOES</b> 7 Basil Pistou, Croutons	<b>SWORDFISH A LA PLANCHA</b> 14.5 Pipirrana
<b>CHAMPIÑONES</b> 9.5 Garlic, Scallions	<b>GRILLED CHICKEN</b> 9.5 Aji Amarillo
<b>GREEN BEANS</b> 8 Aleppo Pepper, Lemon	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7 Garlic Aioli
<b>BURRATA &amp; LOCAL PEACH</b> 9.5 Pink Peppercorns	<b>BONE MARROW</b> 12 Walnut Gremolata
<b>BEETS</b> 8.5 Ricotta, Pistachios, Basil	<b>BACON WRAPPED DATES</b> 8 Whipped Valdeón
<b>ASPARAGUS</b> 9 Romesco	<b>CHORIZO W/ SWEET &amp; SOUR FIGS</b> 9 Balsamic Reduction
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Cumin, Roasted Onions, Lemon	<b>GRILLED LAMB</b> 16 Roasted Eggplant
<b>WHIPPED SHEEP'S CHEESE</b> 9.5 Pimentón, Pistachios	<b>SPICED BEEF EMPANADAS</b> 8 Red Pepper Sauce
<b>PIQUILLO HUMMUS</b> 9 Lavash	<b>ALBÓNDIGAS</b> 9.5 Spiced Meatballs in Jamón-Tomato Sauce
<b>POTATO TORTILLA</b> 7 Chive Sour Cream	<b>STEAK PAILLARD</b> 14.5 Crispy Potatoes, Red Pepper Vinaigrette
<b>PATATAS BRAVAS</b> 8 Salsa Brava, Garlic Aioli	

## SALADS

<b>ENSALADA MIXTA</b> 9 Olives, Onions, Tomatoes, Little Gem Lettuce
<b>ARUGULA SALAD</b> 8 Fennel, Herbs, Lemon Vinaigrette
<b>BIBB LETTUCE</b> 9 Grilled Peach, Corn, Mustard Vinaigrette

## LARGE PLATES

<b>CHICKEN PIMIENTOS</b> 23 Potatoes, Lemon, Hot Cherry Peppers
<b>WHOLE BRANZINO</b> 26.5 Asparagus, Potatoes, Red Chimichurri
<b>PAELLA MARISCOS</b> half / full / double 28 / 56 / 98 Gambas, Calamari, Clams, Mussels
<b>PAELLA VERDURAS</b> 18 / 36 / 64 Zucchini, Corn, Bell Peppers, Olives
<b>PAELLA SALVAJE</b> 28 / 56 / 98 Chicken, Chorizo, Pork Belly, Garbanzos, Garlic Aioli
<b>PARILLADA BARCELONA*</b> 31 / 62 / 108 Strip Steak, Chicken, Gaucho Sausage, Pork Loin

## DESSERTS

<b>OLIVE OIL CAKE</b> 9 Sea Salt
<b>ARROZ CON LECHE</b> 7 Coconut Milk, Cinnamon
<b>BURNT BASQUE CHEESECAKE</b> 9 Cherries
<b>CHOCOLATE CAKE</b> 9 Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF CHRISTOPHER LI  
EXECUTIVE SOUS CHEF JERMAINE WILBEY

\*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
2023 <b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	13	52
2023 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
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
2023 <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
2022 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2023 <b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6	12	48

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5	10	40
2023 <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2023 <b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44

## RED

		3oz	6oz	bottle
2020 <b>Marqués de Tomares, Crianza</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Nucero, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
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>Mencia</i>	6.5	13	52
2021 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2020 <b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal 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
2021 <b>Belinda</b> , Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2020 <b>Earth First, Organic Crianza</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
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

**SUMMER STREET SLING** 12  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

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

**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  
Terrapin, Recreation Ale - GA 7  
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