

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

FUET

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

SPECK

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

SOBRASADA

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

FINNOCHIONA

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage, Nutmeg, Oregano,
Garlic, Peppercorns

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

ROMAO

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

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Cornmeal Coated

CAÑA DE CABRA

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

ALISIOS

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

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

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months.
Red Wine-Soaked

DELICE DE BOURGOGNE

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

VALDEÓN

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

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

BRESAOLA

Milan, IT
Top Round Beef, Aged 2 Months. Deep,
Robust, Lean

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

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

LOCAL HEIRLOOM TOMATOES

Buttermilk-Valdeón Dressing

ROASTED BEETS

Ricotta, Pistachios, Basil

PAN CON TOMATE

Sea Salt, Olive Oil

ZUCCHINI

Calabrian Chili Pesto, Basil

BROCCOLINI

Lemon Aioli, Capers

BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

FRIED CAULIFLOWER

Pimentón

BURRATA

Spaghetti Squash, Sherry Reduction

GREEN BEANS

Lemon, Sea Salt, Almonds

CHAMPIÑONES

Garlic, Scallions

WHIPPED SHEEP'S CHEESE

Agave, Pimentón, Pistachios

MEDITERRANEAN HUMMUS

Salsa Verde, Grilled Pita

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

BOQUERONES

Endive, Jicama

REDFISH CRUDO*

Olives, Shallots, Almonds, Olive Oil

REDFISH A LA PLANCHA

Eggplant Purée

STEAMED MUSSELS

Sofrito, Butter, White Wine

SCALLOPS A LA PLANCHA

Romesco, Lime

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

PRAWNS A LA PLANCHA

Piperade Purée

GRILLED CHICKEN

Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

BACON WRAPPED DATES

Valdeon Mousse

ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD

Crispy Potatoes, Red Pepper Vinaigrette

PORK BELLY

Fennel Escabeche

LAMB CHOP

Aleppo Yogurt, Parsley Crumbs

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

ARUGULA SALAD

Fennel, Herbs, Lemon Vinaigrette

ENDIVE SALAD

Walnuts, Valdeón, Jicama, Champagne Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Green Beans, Potatoes

PAELLA MARISCOS

Gambas, Calamari, Clams, Mussels

PAELLA VERDURAS

Broccoli, Garbanzos, Zucchini, Red Peppers

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Garbanzos,
Garlic Aioli

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

ARROZ CON LECHE

Coconut Milk, Cinnamon

BURNT BASQUE CHEESECAKE

Strawberries

FLAN CATALÁN

EXECUTIVE CHEF CHRISTOPHER LI 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

NV BarCava, Brut, Penedès, Spain
2020 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain
2021 Caves São João, Brut Rosé, Bairrada, Portugal

Xarel-lo Blend 4.75 9.5 38
Macabeo Blend 6.5 13 52
Baga Blend 6 12 48

WHITE

2022 Mila, Rías Baixas, Spain
2022 Rezabal, Getariako Txakolina, Spain
2021 Menade, Rueda, Spain
2021 Le Naturel, Navarra, Spain
2019 Pinord, Diorama, Penedès, Spain
2022 La Vineyta, 'Pipa', Emporda, Spain
2019 Viña Callejuela, Blanco de Hornillos, Jerez, Spain
2021 Asnella, Vinho Verde, Portugal
2020 Capítulo 7, Mendoza, Argentina
2022 Aylin, San Antonio, Chile
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay
2021 Iniceri, 'Abisso,' Sicily, Italy
2021 Leitz, Feinherb, Rheingau, Germany
2021 L'Alpage, Mont-sur-Rolle, Switzerland

Albariño 6 12 48
Hondarribi Zuri 6.25 12.5 50
Verdejo 6.25 12.5 50
Garnacha Blanca 5 10 40
Xarel-lo 4.75 9.5 38
Malvasia 5.75 11.5 46
Palomino 6.25 12.5 50
Arinto, Loureiro 5 10 40
Pedro Ximénez 4.75 9.5 38
Sauvignon Blanc 5.5 11 44
Chardonnay 5 10 40
Petit Manseng Blend 6.25 12.5 50
Catarratto 5.5 11 44
Riesling 5.5 11 44
Chasselas 6.5 13 52

ROSÉ & SKIN CONTACT

2021 Liquid Geography, Bierzo, Spain
2021 Familia Schroeder, Saurus, Patagonia, Argentina
2022 Christophe Avi, Agenais, France
2021 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain

Mencia 5 10 40
Pinot Noir 4.5 9 36
Cabernet Sauvignon 5.5 11 44
Malvar, Airén 5 10 40

RED

2018 Nucerro, Reserva, Rioja, Spain
2019 Marqués de Tomares, Crianza, Rioja Spain
2021 Pedro González Mittelbrunn, Castilla y León, Spain
2020 Bardos, Romántica, Ribera del Duero, Spain
2021 Glup Glup, Cariñena, Spain
2020 Azul y Garanza, Navarra, Spain
2020 César Marquez Pérez, Parajes, Bierzo, Spain
2019 Sotabosc, Montsant, Spain
2018 Coster dels Olivers, Priorat, Spain
2022 Vins de Pedra, Negre de Folls, Conca de Barberà
2020 Primitivo Quiles, Cono 4, Alicante, Spain
2021 Camino de Navaherros, Sierra de Gredos, Spain
2020 Uva de Vida, Biográfico, Toledo, Spain
2018 Fontes Cunha, 'Mondeco,' Dão, Portugal
2019 Earth First, Organic Crianza, Mendoza, Argentina
2019 Belinda, Mendoza, Argentina - served chilled
2020 Quieto, Gran Corte, Mendoza, Argentina
2019 Polkura, Colchagua, Chile
2020 Casas del Bosque, Casablanca, Chile
2021 Domaine Vallot, Côtes-du-Rhône, France
2020 Dom. des Tourelles, Bekka Rouge, Lebanon

Tempranillo 6.25 13 52
Tempranillo 6 12 48
Prieto Picudo 4.5 9 36
Tempranillo 6 12 48
Garnacha 4.5 9 36
Tempranillo 4.5 9 (L) 50
Mencia 6.75 13.5 54
Garnacha, Cariñena 6.25 12.5 50
Cariñena, Garnacha 7.5 15 60
Trepat Blend 5.75 10.5 42
Monastrell 4.5 9 36
Garnacha 6.25 12.5 50
Tempranillo, Graciano 6.75 13.5 54
Touriga National Blend 3.5 7 28
Malbec 5.75 11.5 46
Bonarda, Pedro Ximénez 4.75 9.5 38
Cabernet Franc, Malbec 6.25 12.5 50
Syrah 6.5 13 52
Pinot Noir 7 14 56
Grenache Blend 7 14 56
Tinto Blend 6 12 48

SHERRY

DRY

Jarana, Lustau, 750mL
La Cigarrera, 375mL
Los Arcos, Lustau, 750mL
Carlos VII, Alvear, 375mL
15 Años, El Maestro Sierra, 375mL
Marques de Poley, Toro Albala, 500mL

Fino 5.5 44
Manzanilla 8.5 34
Amontillado 6 48
Amontillado 11.5 69
Oloroso 9 36
Oloroso 9.5 57

SWEET

East India Solera, Lustau, 750mL
Nectar, Gonzalez Byass, 375mL
Toro Albala, 1994, 375mL
Solera 1927, Alvear, 375mL

Oloroso Dulce 9 72
Pedro Ximénez 9 36
Pedro Ximénez 14 56
Pedro Ximénez 14 56

WINE FLIGHT

3 Tastes / 3oz Pours

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.

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

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

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

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 3.75 7.5
Glover Park, Witness Belgian Wit - GA 4 8
Creature Comforts, Tropicália IPA - GA 4.5 9
Sweetwater, 420 Pale Ale - GA 4.25 8.5

BOTTLES & CANS
Peroni, Lager - Italy 8
Wild Heaven, Emergency Drinking Beer - GA 7.5
Yuengling, Light - PA 6.5
Pabst Blue Ribbon (16oz.) - IL 6
Estrella Damm, Daura Gluten-Free Lager - Spain 8.5
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
Eventide, Citrus Grove - GA 7.5

CIDERS
Treehorn, Dry Cider - GA 9
Pomarina Brut Sidra (750mL) - Spain 42