

# barcelona

## CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

### SAN SIMÓN

Galicia  
Smoked cow's milk, creamy & buttery

### CAÑA DE OVEJA

Murcia  
Soft ripened sheep's milk, buttery & tangy

### ROMAO

Castilla-La Mancha  
Raw sheep's milk cheese, rubbed with rosemary

### 6-MONTH MANCHEGO

La Mancha  
Firm, cured sheep's milk, sharp & piquant

### VALDEÓN

Castilla-León  
Cow & Goat's milk blue, tangy & spicy

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### SOBRASADA

Majorca  
Soft, spreadable chorizo & pimentón

### CHORIZO PICANTE

La Rioja  
Dry-cured spicy pork sausage

### FUET

Catalonia  
Dry-cured pork sausage

### SORIA CHORIZO

United States  
Dry-cured pork sausage & pimentón

### COPPA

Italy  
Cured, spicy, aged pork shoulder

### SALCHICHÓN IBÉRICO

Extremadura  
Dry-cured pork sausage

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

14

### APERITIVO BOARD

An assortment of Spanish aperitivo snacks to pair with your anytime drinks

22

*Marinated Olives, Patatas Bravas, Guindilla Peppers, Serrano, Fuet, Mahón, Manchego, Roasted Almonds*

## TAPAS

### PIQUILLO HUMMUS

Grilled Pita

8.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### GRILLED BROCCOLINI

Lemon Aioli, Crispy Capers

9

### ROASTED SWEET POTATO

Crispy Quinoa, Nduja

8

### SPINACH & CHICKPEA CAZUELA

Roasted Onion, Cumin, Lemon

8

### STEAMED MUSSELS

Sofrito, White Wine, Grilled Bread

12

### EGGPLANT CAPONATA

Parsley, Basil

5.5

### CRISPY CALAMARI

Chipotle Aioli

11.5

### CRISPY BRUSSELS SPROUTS

Pickled Red Onions

8.5

### REDFISH A LA PLANCHA

Salsa Verde

15.5

### CATALAN SAUTÉED SPINACH

Golden Raisins, Pepitas, Confit Garlic

8.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### CHAMPIÑONES

Garlic, Scallions

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

9

### POTATO TORTILLA

Chive Sour Cream

6

### DUCK BREAST

Rutebaga, Saffron

16

### MARINATED OLIVES

Garlic, Citrus

5.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### BURRATA & SPAGHETTI SQUASH

Basil, Espelette, Sherry Gastrique

10

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### TRUFFLE ARROZ MELOSO

Fresh Black Truffle, Mushrooms

23

### ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### COLLARD GREENS

Pork Belly

8.5

### GRILLED HANGER STEAK\*

Truffle Vinaigrette

11.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

## SALADS

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

### ARUGULA

Pear, Cranberries, Valdeón

8.5

### BABY KALE

Manchego, Croutons, Lemon

8.5

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Broccolini, Potatoes

28.5

### PAELLA VERDURAS

Mushrooms, Broccolini

half / full / double  
18 / 37 / 64

### PAELLA SALVAJE

Chicken, Chorizo, Garlic Aioli

28 / 56 / 98

### PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

28 / 56 / 98

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

31 / 62 / 108

## DESSERTS

### FLAN CATALÁN

7

### CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

9

### OLIVE OIL CAKE

Sea Salt

9

### BASQUE BURNT CHEESECAKE

Luxardo Cherries

9

## EXECUTIVE CHEF CHRISTOPHER LI | SOUS CHEF MIKE COLLINS

\*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
2017 Sumarroca, Gran Reserva, Brut Nature, Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

		3oz	6oz	bottle
2020 Mila, Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2020 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2019 Menade, Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2020 Azul y Garanza, Navarra, Spain	<i>Viura</i>	4	8	(L) 45
2019 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2020 Avinyó, Petillant, Penedès, Spain	<i>Muscat Blend</i>	5.5	11	44
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2017 Celler del Roure, Cullerot, Valencia, Spain	<i>Malvasia Blend</i>	5.75	11.5	46
2020 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2018 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2019 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2019 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2018 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2014 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52
2017 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2018 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42

## ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	5	10	40
2020 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2020 Lafage, 'Miraflores', Roussillon, France	<i>Mourvedre Blend</i>	6.5	13	52

## RED

		3oz	6oz	bottle
2014 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 La Maldita, Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 Bardos, Romántica, Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 Le Naturel, Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 César Marquez Pérez, Parajes, Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepát Blend</i>	5.75	10.5	46
2018 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2017 Vara y Pulgar, Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 Fontes Cunha, 'Mondeco,' Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 Earth First, Organic Crianza, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2015 Alto de la Ballena, Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 Domaine Vallot, Côtes-du-Rhône, France	<i>Grenache 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
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillado</i>	14	84
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	11.5	69
Península, Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
Marques de Poley, Toro Albala, 500mL	<i>Oloroso</i>	9.5	57

## SWEET

		3oz	bottle
East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1994, 375mL	<i>Pedro Ximénez</i>	14	56
Añada, Alvear, 2011, 375mL	<i>Pedro Ximénez</i>		60

# WINE FLIGHTS

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)

**ACID TRIP** Asnella / Comte Leloup / Belinda 15  
High. Acid. Wines.

# COCKTAILS

**SUMMER STREET SLING** 10  
Chamomile Infused Tito's Vodka  
Grapefruit, Lemon, Grapefruit Bitters, Peychaud's

**RICHMOND GIMLET** 10  
Citadelle Gin, Lime, Mint

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

**DOS PENÍNSULAS** 11  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup,  
Lemon Juice, Aquafaba, Bee Pollen & Dragonfruit Powder

**BOURBON SPICE RACK** 12  
Redemption Rye, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**SMOKED SHERRY MANHATTAN** 15  
Hudson Bourbon, Gonzalez Byass Pedro Ximenez,  
Lustau Amontillado, Angostura, Luxardo Cherry  
\*Smoked and Stirred Tableside

**LAIRD'S WAY** 15  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by the Biodynamic calendar, featuring 14  
Hayman's London Dry Gin and prepared tableside.

**FRUIT**  
Fever Tree Grapefruit, Fever Tree Elderflower,  
Strawberry, Lemon, Pink Peppercorn

**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

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused Dark Rum, 9 30  
Guava Nectar

**GUNS & ROSÉS** glass carafe  
São João Brut Rosé, Lillet Rosé, Etion Vodka, 12 48  
Peach Nectar, Lemon, Grapefruit Bitters

# BEER

**DRAFT** 7oz 14oz  
Creature Comforts, Tropicália IPA - GA 4.25 8.5  
Eventide Brewing, Kölsch - GA 3.75 7.5  
Southbound, Scattered Sun Belgian Wit - GA 3.75 7.5  
Sweetwater, 420 Pale Ale - GA 4 8

**BOTTLES & CANS**  
Clausthaler, Non-Alcoholic - Germany 5  
Peroni, Lager - Italy 7.5  
Wild Heaven, Emergency Drinking Beer - GA 7.5  
Yuengling, Light - PA 6  
Pabst Blue Ribbon (16oz.) - IL 6  
Estrella Damm, Daura Gluten-Free Lager - Spain 8  
Eventide Brewing, Citrus Grove Hefeweizen - GA 7.5  
Red Hare, SPF 50/50 Grapefruit (16oz.) - GA 6.5  
Wild Heaven, White Blackbird - GA 8.5  
Terrapin, Recreation Ale (16oz) - GA 6.5  
Monday Night Brewing, Slap Fight IPA-GA 7.5  
Eventide, The A IPA - GA 7.5  
Allagash, Tripel Reserve - MN 10.5  
Left Hand, Milk Stout - CO 8

**CIDERS**  
Treehorn, Dry Cider - GA 8  
Isastegi, Sagardo Natural Cider (750mL) - Spain 32  
Pomarina Brut Sidra (750mL) - Spain 42