

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

DRUNKEN GOAT

Murcia
Semi-soft goat's milk cheese, soaked in red wine

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

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

6-MONTH MANCHEGO

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

VALDEÓN

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

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

APERITIVO BOARD

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

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

12

22

TAPAS

PIQUILLO HUMMUS

Grilled Pita

8.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

GRILLED BROCCOLINI

Lemon Aioli, Crispy Capers

9

SEARED SCALLOPS

Parsnip Purée, Brown Butter-Sherry Vinaigrette

16.5

SPINACH & CHICKPEA CAZUELA

Roasted Onion, Cumin, Lemon

8

STEAMED MUSSELS

Sofrito, White Wine, Grilled Bread

11.5

FRIED BRUSSEL SPROUTS

Pimentón, Pickled Red Onions

8.5

CRISPY CALAMARI

Chipotle Aioli

10.5

EGGPLANT CAPONATA

Parsley, Basil

5

STRIPED BASS A LA PLANCHA

Salsa Verde

14

BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

7.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

CATALAN SAUTÉED SPINACH

Golden Raisins, Pepitas, Confit Garlic

8.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

POTATO TORTILLA

Chive Sour Cream

6

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

MARINATED OLIVES

Garlic, Citrus

5.5

PORK BELLY

Fennel Escabeche

9.5

BURRATA & SPAGHETTI SQUASH

Basil, Espelette, Sherry Gastrique

10

ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

ARROZ MELOSO

Mushrooms, Sherry, Thyme

11

GRILLED HANGER STEAK*

Truffle Vinaigrette

11.5

WHIPPED SHEEP CHEESE

Truffle Honey, Pimentón

8.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

LAMB MERGUEZ

Tzatziki

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

ARUGULA

Pear, Cranberries, Valdeón

8.5

BABY KALE

Manchego, Lemon, Croutons

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

21

WHOLE ROASTED BRANZINO

Broccolini, Potatoes

28.5

PAELLA VERDURAS

Mushrooms, Baby Kale, Broccolini

half / full / double
16 / 32 / 64

PAELLA SALVAJE

Pork Belly, Chicken, Chorizo, Garlic Aioli

24.5 / 49 / 98

PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

24.5 / 49 / 98

PARILLADA BARCELONA*

NY Strip, Chicken, Pork Loin, Sausage

27 / 54 / 108

DESSERTS

FLAN CATALÁN

6.5

CHOCOLATE CAKE

Crème Anglaise, Almond Crumble

8

OLIVE OIL CAKE

Sea Salt

8

BASQUE BURNT CHEESECAKE

Luxardo Cherries

8

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>	4.25	8.5	34
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
2018 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	5	10	40
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 Aylin, 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	12	48
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>	5.5	11	44
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
2017 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 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 Los Conejos Malditos, Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2016 Bodegas Ponce, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2018 Vara y Pulgar, Cadíz, 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
2016 Polkura, Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque, Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
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 Cigarera / 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 / La Casilla 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

GRENA CHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Domaine Vallot 16.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

SUMMER STREET SLING 9.5
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 9.5
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

WHISKEY ROOT 10
Four Roses Bourbon, Byrrh Quinquina
Ginger, Basil, Lemon Juice

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

GINTONICS

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

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
Jekyll Brewing, Hop Dang Diggity IPA-GA 7.5
Lagunitas, Maximus IPA - CA 8.5
Allagash, Tripel Reserve - MN 10.5

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