

# 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

### STEAMED MUSSELS

Sofrito, White Wine, Grilled Bread

11.5

### SPINACH & CHICKPEA CAZUELA

Roasted Onion, Cumin, Lemon

8

### SEARED SCALLOPS

Parsnip Purée, Brown Butter

18.5

### EGGPLANT CAPONATA

Parsley, Basil

5

### CRISPY CALAMARI

Chipotle Aioli

10.5

### 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

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### POTATO TORTILLA

Chive Sour Cream

6

### LECHÓN ASADO

Slow-Roasted Pork, Mojo Verde

10.5

### MARINATED OLIVES

Garlic, Citrus

5.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### BURRATA & SPAGHETTI SQUASH

Basil, Espelette, Sherry Gastrique

10

### PORK BELLY

Fennel Escabeche

9.5

### ARROZ MELOSO

Mushrooms, Sherry, Thyme

11

### ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### COLLARD GREENS

Pork Belly

8.5

### GRILLED HANGER STEAK\*

Truffle Vinaigrette

11.5

### WHIPPED SHEEP CHEESE

Truffle Honey, Pimentón

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

## 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 BRANZINO

Broccolini, Potatoes

28.5

### PAELLA VERDURAS

Mushrooms, Broccolini

half / full / double  
16 / 32 / 64

### PAELLA SALVAJE

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

NV <b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	4.25	8.5	34
2017 <b>Sumarroca, Gran Reserva, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	6	12	48
2019 <b>Caves São João, Brut Rosé</b> , Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

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

## ROSÉ

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

## RED

2014 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2019 Bodegas Lanzaga, LZ, Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.5	11	44
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	5	10	40
2018 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencía</i>	6.75	13.5	54
2017 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencía, Albarín Negro</i>	6.5	13	52
2019 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepal Blend</i>	5.75	10.5	46
2018 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2019 <b>Los Conejos Malditos</b> , Toledo, Spain	<i>Tempranillo</i>	4.5	9	36
2016 <b>Bodegas Ponce, La Casilla</b> , Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
2018 <b>Vara y Pulgar</b> , Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2015 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga National Blend</i>	3.5	7	28
2019 <b>Earth First, Organic Crianza</b> , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 <b>Belinda</b> , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2018 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	6	12	48
2016 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.75	13.5	54
2015 <b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9.5	76
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34
<b>Equipo Navazos</b> , 375mL	<i>Manzanilla en Rama</i>	9	36
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
<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
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	36
<b>Marques de Poley</b> , Toro Albala, 500mL	<i>Oloroso</i>	9.5	57

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9	72
<b>Toro Albala</b> , 1994, 375mL	<i>Pedro Ximénez</i>	14	56
<b>Añada</b> , 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)

**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.

**GRENAACHE (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 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  
Jekyll Brewing, Hop Dang Diggity IPA-GA 7.5  
Lagunitas, Maximus IPA - CA 8.5  
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