

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

SOBRASADA Majorca Soft, spreadable chorizo & pimentón	6-MONTH AGED MANCHEGO Castilla-La Mancha Firm, cured sheep's milk, sharp & piquant	SAN SIMÓN Galicia Smoked cow's milk, creamy & buttery	JAMÓN MANGALICA Segovia Cured Hungarian pig	14
SALCHICHÓN DE VIC Catalonia Dry-cured pork sausage with peppercorns	SPECK Alto Adige, Italy Lightly smoked, dry-cured ham	VALDEÓN Castilla-León Cow & Goat's milk blue, tangy & spicy	LOMO IBÉRICO JAMÓN Salamanca Lightly smoked acorn-fed pork sausage	12
CHORIZO PICANTE La Rioja Dry-cured spicy pork sausage	RED WINE FENNEL SALAMI Atlanta Local, dry cured, natural casing	ETXEGARAI Basque Country Smoked raw sheep's milk cheese aged 6 months	MAXORATA Islas Canarias Firm goat's milk, cured with pimentón	8
JAMÓN SERRANO Segovia Dry-cured Spanish ham	MAHÓN Minorca Semi soft cow's milk cheese rubbed with paprika	CAÑA DE OVEJA Murcia Soft ripened sheep's milk, buttery & tangy	APERITIVO BOARD An assortment of Spanish aperitivo snacks to pair with your anytime drinks	22
FUET Catalonia Dry-cured pork sausage	ROMAO Castilla-La Mancha Raw sheep's milk cheese, rubbed with rosemary	ALISIOS Islas Canarias Semi soft goat and cow's milk, rubbed with pimentón	<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Marcona Almonds, Fuet, Serrano, Mahón, Manchego</i>	
SORIA CHORIZO United States Dry-cured pork sausage & pimentón	AL GOFIO Islas Canarias Semi soft goat milk, coated with gofio	DRUNKEN GOAT Murcia Semi-soft goat's milk cheese, soaked in red wine		

TAPAS

MARINATED OLIVES Pickled Vegetables, Garlic, Citrus, Thyme	5	FRIED ARTICHOKE Lemon Aioli, Pink Peppercorn	10
PAN CON TOMATE Sea Salt, Olive Oil	5.5	BOQUERONES Garlic, Parsley	6
WHIPPED SHEEP'S CHEESE Truffle Agave, Pimentón, Pistachio	8.5	CRISPY CALAMARI Chipotle Aioli	11.5
MISSION FIG AGRODULCE Burrata, Grilled Bread	12.5	GRILLED PULPO Chickpea Salad	15.5
BLISTERED SHISHITO PEPPERS Sea Salt, Lime	7.5	STEAMED MUSSELS Bouillabaisse Broth, White Wine	12
SPINACH & CHICKPEA CAZUELA Roasted Onions, Cumin, Lemon	8	GRILLED PRAWNS Salsa Verde	12
GRILLED BROCCOLINI Truffle Vinaigrette	9	GAMBAS AL AJILLO Guindilla Pepper, Olive Oil, Garlic	9.5
FRIED CAULIFLOWER Pimentón	8.5	MAHI MAHI A LA PLANCHA Salsa Verde	15.5
CHAMPIÑONES Garlic, Scallions	8.5	BACON-WRAPPED DATES Valdeón Mousse	9
EGGPLANT CAPONATA Parsley, Basil	5.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	6.5
CATALAN SAUTÉED SPINACH Golden Raisins, Pepitas, Confit Garlic	8.5	GRILLED ADOBO CHICKEN Aji Amarillo	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	7.5	ALBÓNDIGAS Spiced Meatballs in Jamón-Tomato Sauce	8.5
POTATO TORTILLA Chive Sour Cream	6	LAMB PINTXOS Mint Yogurt	11.5
OLIVE OIL CONFIT PIQUILLO PEPPERS Orange Zest, Garlic	8	SPICED BEEF EMPANADAS Red Pepper Sauce	7
SQUASH A LA PLANCHA Red Chimichurri, Sesame Seeds	7.5	LECHÓN ASADO Slow-Roasted Pork, Mojo Verde	10.5
SWEET POTATO HUMMUS Grilled Pita	8.5	SHORT RIB Fennel Purée, Truffle Chimichurri	18.5

SALAD

ENSALADA MIXTA Olives, Onions, Tomatoes, Little Gem Lettuce	8
GRILLED CORN SALAD Tomatoes, Cucumbers, Jalapeño, Manchego	8
ARUGULA SALAD Butternut Squash, Feta, Sherry Vinaigrette, Pecan	9
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE BRANZINO Cauliflower, Potatoes	28.5

LARGE PLATES

PAELLA MARISCOS Prawns, Calamari, Mussels, Clams	half / full / double 28 / 56 / 98
PAELLA VERDURAS Piquillo Peppers, Broccolini, Okra, Sweet Potatoes	18 / 36 / 64
PAELLA SALVAJE Chicken, Chorizo, Garbanzos, Garlic Aioli	28 / 56 / 98
PARILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Sausage	31 / 62 / 108

DESSERTS

BURNT BASQUE CHEESECAKE Port Wine Poached Pears	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
FLAN CATALÁN	7
OLIVE OIL CAKE Sea Salt	9

EXECUTIVE CHEF JEFF STAMP | 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

		3oz	6oz	bottle
2018 AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
NV BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	4.75	9.5	38
2020 Caves São João, Brut Rosé , Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

WHITE

		3oz	6oz	bottle
2021 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
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 La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 Vinos Piñol , Raig de Raim, Terra Alta, Spain	<i>Garnacha Blanca</i>	4.5	9	36
2020 Mestizaje Blanco , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2020 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020 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
2020 Iniceri, 'Abisso' , Sicily, Italy	<i>Cataratto</i>	5.5	11	44
2020 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ & SKIN CONTACT

		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
2019 Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

RED

		3oz	6oz	bottle
2017 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
2020 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
2020 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 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
2018 Joan d'Anguera, Finca L'Argatá , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepát Blend</i>	5.75	10.5	46
2019 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2019 Camino de Navaherreros , Sierra de Gredos, Spain	<i>Garnacha</i>	6.25	12.5	50
2017 Vara y Pulgar , Cadiz, Spain	<i>Tintilla</i>	6.5	13	52
2019 Earth First, Organic Crianza , Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2018 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38
2017 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 Domaine Vallot , Côtes-du-Rhône, France	<i>Grenache Blend</i>	6.75	13.5	54
2015 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.25	10.5	42

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
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
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 , 1998, 375mL	<i>Pedro Ximénez</i>	14	56

WINE FLIGHTS

3 Half Glasses

GRENACHE (ON THE ROCKS) Raig de Raim / Le Naturel / Finca L'Argatá	17.5
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All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



COCKTAILS

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

RICHMOND GIMLET	10
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Citadelle Gin, Lime, Mint

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

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

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

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

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

SMOKED SHERRY MANHATTAN	15
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Hudson Bourbon, Gonzalez Byass Pedro Ximenez,
Lustau Amontillado, Angostura, Luxardo Cherry

GINTONICS

Inspired by the Biodynamic calendar, featuring Hayman's London Dry Gin	14
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LEAF	Fever Tree Mediterranean, Juniper Berries, Lemon, Bay Leaves
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FLOWER	Fever Tree Elderflower, Rosebud, Lime, Cucumber
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FRUIT	Fever Tree Grapefruit, Fever Tree Elderflower, Strawberry, Lemon, Pink Peppercorn
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ROOT	Fever Tree Mediterranean, Q Ginger Beer, Cardamom, Ginger, Lime
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CLASSIC BARCELONA GINTONIC	Fever Tree Mediterranean, Grapefruit, Lime, Jasmine
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SANGRIA

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

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

BEER

	7oz	14oz
DRAFT		
Creature Comforts, Tropicália IPA - GA	4.25	8.5
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
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 - GA	6.5
Three Taverns, Rapturous Raspberry Sour - GA	8.5
Wild Heaven, White Blackbird - GA	8.5
Yuengling, Light - PA	6
Terrapin, Recreation Ale (16oz) - GA	6.5
Monday Night Brewing, Slap Fight 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