

barcelona

CHARCUTERIE & CHEESE

6.75 for one | 18.5 for three

SAN SIMÓN

Galicia
Smoked cow's milk, creamy & buttery

DRUNKEN GOAT

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

CAÑA DE OVEJA

Murcia
Soft ripened sheep's milk, buttery & tangy

6-MONTH AGED MANCHEGO

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

VALDEÓN

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

ETXEGARAI

Basque Country
Smoked raw sheep's milk cheese aged 6 months

MAHÓN

Minorca
Semi soft cow's milk cheese rubbed with paprika

ROMAO

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

SWEET COPPA

United States
Dry cured pork shoulder

SOBRASADA

Majorca
Soft, spreadable chorizo & pimentón

JAMÓN SERRANO

Segovia
Dry-cured Spanish ham

SPECK

Alto Adige, Italy
Lightly smoked, dry-cured ham

SALCHICHÓN DE VIC

Catalonia
Dry-cured pork sausage with peppercorns

JAMÓN MANGALICA

Segovia
Cured Hungarian pig

LOMO IBÉRICO JAMÓN

Salamanca,
lightly smoked acorn-fed pork sausage

APERITIVO BOARD

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

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

14

12

22

TAPAS

PIQUILLO HUMMUS

Grilled Pita

8.5

SPINACH & CHICKPEA CAZUELA

Roasted Onions, Cumin, Lemon

8

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

FRIED CAULIFLOWER

Pimentón

8.5

COLLARD GREENS

Pork Belly

8.5

EGGPLANT CAPONATA

Parsley, Basil

5.5

POTATO TORTILLA

Chive Sour Cream

6

CATALAN SAUTÉED SPINACH

Golden Raisins, Pepitas, Confit Garlic

8.5

PAN CON TOMATE

Sea Salt, Olive Oil

5.5

CHAMPIÑONES

Garlic, Scallions

8.5

BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

7.5

MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

BURRATA & SPAGHETTI SQUASH

Basil, Espelette, Sherry Gastrique

10

GRILLED BROCCOLINI

Sea Salt, Red Pepper, Truffle Vinaigrette

9

WHIPPED SHEEP CHEESE

Truffle Honey, Pimentón

8.5

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8.5

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

REDFISH A LA PLANCHA

Salsa Verde

15.5

CRISPY CALAMARI

Chipotle Aioli

11.5

BOQUERONES

Garlic, Parsley

6

STEAMED MUSSELS

Sofrito, White Wine, Grilled Bread

12

GRILLED ADOBO CHICKEN

Aji Amarillo

8

BACON-WRAPPED DATES

Valdeón Mousse

9

PORK BELLY

Fennel Escabeche

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

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

Piquillo Peppers, Potatoes, Broccolini

half / full / double
18 / 36 / 64

PAELLA SALVAJE

Chicken, Chorizo, Garlic Aioli

28 / 56 / 98

PAELLA MARISCOS

Prawns, Calamari, Clams, Mussels

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

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberry, Mint, Pistachios

8

EXECUTIVE CHEF JEFF STAMP

*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
2018 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52
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
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
2020 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
2019 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
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
2019 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
2017 Chéreau-Carré, Comte Leloup, Muscadet, France	<i>Melon de Bourgogne</i>	6.5	13	52
2019 Marcel Couturier, Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	5.25	10.5	42
2020 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	6.5	13	52

ROSÉ

		3oz	6oz	bottle
2020 Liquid Geography, Bierzo, Spain	<i>Mencia</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
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>Mencia</i>	6.75	13.5	54
2018 La Fanfarria, Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 Joan d'Anguera, Finca L'Argatá, Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal 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, La Casilla, Manchuela, Spain	<i>Bobal</i>	6.75	13.5	54
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
2019 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
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

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
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, 1998, 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)

BIO-CURIOUS Diorama / Abisso / La Casilla 16

Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENAche (ON THE ROCKS) Raig de Raim / Le Naturel / Finca L'Argatá 17.5

All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

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

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

GINTONICS

Inspired by the Biodynamic calendar, featuring
Hayman's London Dry Gin 14

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

FLOWER
Fever Tree Elderflower, Rosebud, Lime, Cucumber

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, Etion Vodka,
Peach Nectar, Lemon, Grapefruit Bitters 12 48

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
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
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
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