

# 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

### SWEET COPPA

United States  
Dry cured pork shoulder

### CHORIZO PICANTE

La Rioja  
Dry-cured spicy pork sausage

### 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

### FUET

Catalonia  
Dry-cured pork sausage

### 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*

14

12

22

## TAPAS

### PIQUILLO HUMMUS

Grilled Pita

8.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### SPINACH & CHICKPEA CAZUELA

Roasted Onions, Cumin, Lemon

8

### RED SNAPPER A LA PLANCHA

Salsa Verde

15.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### CRISPY CALAMARI

Chipotle Aioli

11.5

### POTATO TORTILLA

Chive Sour Cream

6

### BOQUERONES

Garlic, Parsley

6

### FRIED CAULIFLOWER

Pimentón

8.5

### STEAMED MUSSELS

Sofrito, White Wine, Grilled Bread

12

### CATALAN SAUTÉED SPINACH

Golden Raisins, Pepitas, Confit Garlic

8.5

### GRILLED PULPO

Chickpea Salad

15.5

### GRILLED ASPARAGUS

Romesco Sauce

9

### PORK BELLY

Fennel Escabeche

9.5

### EGGPLANT CAPONATA

Parsley, Basil

5.5

### GRILLED ADOBO CHICKEN

Aji Amarillo

8

### PAN CON TOMATE

Sea Salt, Olive Oil

5.5

### LECHÓN ASADO

Slow-Roasted Pork, Mojo Verde

10.5

### CHAMPIÑONES

Garlic, Scallions

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

9

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

7.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### MARINATED OLIVES

Pickled Vegetables, Garlic, Cirtus, Thyme

5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### BURRATA & SPAGHETTI SQUASH

Basil, Espelette, Sherry Gastrique

10

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### GRILLED BROCCOLINI

Sea Salt, Red Pepper, Truffle Vinaigrette

9

### ALBÓDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

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 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>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
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 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepas 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)

**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