

# 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

### VALDEÓN

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

### ETXEGARAI

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

### CAÑA DE OVEJA

Murcia  
Soft ripened sheep's milk, buttery & tangy

### 6-MONTH AGED MANCHEGO

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

### MAHÓN

Minorca  
Semi soft cow's milk cheese rubbed with paprika

### CABRA ROMERO

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

### SORIA CHORIZO

United States  
Dry-cured pork sausage & pimentón

### COPPA

United States  
Dry cured pork shoulder

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured ham

### SOBRASADA

Majorca  
Soft, spreadable chorizo & pimentón

### JAMÓN SERRANO

Segovia  
Dry-cured Spanish ham

### FUET

Catalonia  
Dry-cured pork sausage

### SALCHICHÓN DE VIC

Catalonia  
Dry-cured pork sausage with peppercorns

### CHORIZO PICANTE

La Rioja  
Dry-cured spicy pork sausage

### JAMÓN MANGALICA

Segovia  
Cured Hungarian pig

### LOMO IBÉRICO JAMÓN

Salamanca  
Lightly smoked acorn-fed pork sausage

### APERITIVO BOARD

22  
An assortment of Spanish aperitivo snacks to pair with your anytime drinks

*Marinated Olives, Patatas Bravas, Guindilla Peppers, Fuet, Serrano, Mahón, Manchego*

## TAPAS

### MARINATED OLIVES

Pickled Vegetables, Garlic, Cirtus, Thyme

5

### POTATO TORTILLA

Chive Sour Cream

6

### PIQUILLO HUMMUS

Grilled Pita

8.5

### BOQUERONES

Garlic, Parsley

6

### PAN CON TOMATE

Sea Salt, Olive Oil

5.5

### CRISPY CALAMARI

Chipotle Aioli

11.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

8.5

### TROUT A LA PLANCHA

Salsa Verde

15.5

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

7.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### BURRATA & GRILLED PEARSON PEACHES

Basil Vinaigrette, Sea Salt

11.5

### STEAMED MUSSELS

Sofrito, White Wine, Grilled Bread

12

### SPINACH & CHICKPEA CAZUELA

Roasted Onions, Cumin, Lemon

8

### GRILLED PULPO

Chickpea Salad

15.5

### GRILLED ASPARAGUS

Romesco Sauce

9

### LECHÓN ASADO

Slow-Roasted Pork, Mojo Verde

10.5

### FRIED CAULIFLOWER

Pimentón

8.5

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### EGGPLANT CAPONATA

Parsley, Basil

5.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### CHAMPIÑONES

Garlic, Scallions

8.5

### GRILLED ADOBO CHICKEN

Aji Amarillo

8

### CATALAN SAUTÉED SPINACH

Golden Raisins, Pepitas, Confit Garlic

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

9

### SQUASH A LA PLANCHA

Red Chimichurri, Sesame Seeds

7.5

### ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### GRILLED BROCCOLINI

Sea Salt, Red Pepper, Truffle Vinaigrette

9

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### FRIED ROMAN ARTICHOKE

Lemon Aioli, Pink Peppercorn

10

### GRILLED HANGER STEAK\*

Truffle Vinaigrette

11.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

## SALAD

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

### ARUGULA

Apples, Craisins, Valdeón

8.5

### WATERMELON SALAD

Feta, Mint, Sherry Vinegar

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Broccolini, Potatoes

28.5

### WHOLE RED SNAPPER

Broccolini, Potatoes

50

### PAELLA MARISCOS

Prawns, Calamari, Clams, Mussels

half / full / double

28 / 56 / 98

### PAELLA VERDURAS

Piquillo Peppers, Zucchini, Broccolini, Asparagus

18 / 36 / 64

### PAELLA SALVAJE

Chicken, Chorizo, Garbanzo, Garlic Aioli

28 / 56 / 98

### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

31 / 62 / 108

## DESSERTS

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberry, Mint, Pistachios

8

### CHOCOLATE CAKE

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
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
2020 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48

## WHITE

		3oz	6oz	bottle
2020 Mila, Rias 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
2019 Vinos Piñol, Raig de Raim, Terra Alta, Spain	Garnacha Blanca	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	Sauvignon Blanc	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
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 Iniceri, 'Abisso,' Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 L'Alpage, Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

## ROSÉ & SKIN CONTACT

		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
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>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 Sotabosc, Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
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, 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, 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
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
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

**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

**BEES & BAYS** (No ABV\*) 5  
Lime, Salted Honey Syrup, Cardamom Sparkling Water, Torched Bay Leaf

**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

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

# GINTONICS

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

**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

**DRAFT** 7oz 14oz  
Creature Comforts, Tropicália IPA - GA 4.25 8.5  
Southbound, Scattered Sun Belgian Wit - GA 3.75 7.5  
Sweetwater, 420 Pale Ale - GA 4 8  
Eventide Brewing, Kölsch - GA 3.75 7.5

**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