

# 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

### ALISIOS

Canary Islands  
Semi soft goat and cow's milk, rubbed with Pimentón

### 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

### MAXORATA

Canary Islands  
Firm goat's milk, cured with pimentón

### COPPA

United States  
Dry cured pork shoulder

### SOBRASADA

Majorca  
Soft, spreadable chorizo & pimentón

### SPECK

Alto Adige, Italy  
Lightly smoked, dry-cured 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 SERRANO

Segovia  
Dry-cured Spanish ham

### 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, Marcona Almonds, Fuet, Serrano, Mahón, Manchego*

## TAPAS

### MARINATED OLIVES

Pickled Vegetables, Garlic, Citrus, Thyme

5

### FRIED ROMAN ARTICHOKE

Lemon Aioli, Pink Peppercorn

10

### PIQUILLO HUMMUS

Grilled Pita

8.5

### BOQUERONES

Garlic, Parsley

6

### PAN CON TOMATE

Sea Salt, Olive Oil

5.5

### GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

9.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

8.5

### STEAMED MUSSELS

Sofrito, White Wine, Grilled Bread

12

### BLISTERED SHISHITO PEPPERS

Sea Salt, Lime

7.5

### GRILLED PRAWNS

Salsa Verde

12

### BURRATA & GRILLED PEARSON PEACHES

Basil Vinaigrette, Sea Salt

11.5

### GRILLED SALMON

Pickled Fennel, Arugula

15.5

### SPINACH & CHICKPEA CAZUELA

Roasted Onions, Cumin, Lemon

8

### GRILLED PULPO

Chickpea Salad

15.5

### GRILLED BROCCOLINI

Sea Salt, Red Pepper, Truffle Vinaigrette

9

### CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

9

### FRIED CAULIFLOWER

Pimentón

8.5

### BACON-WRAPPED DATES

Valdeón Mousse

9

### EGGPLANT CAPONATA

Parsley, Basil

5.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

6.5

### GRILLED ASPARAGUS

Romesco Sauce

9

### GRILLED ADOBO CHICKEN

Aji Amarillo

8

### CHAMPIÑONES

Garlic, Scallions

8.5

### ALBÓNDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

8.5

### CATALAN SAUTÉED SPINACH

Golden Raisins, Pepitas, Confit Garlic

8.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### SQUASH A LA PLANCHA

Red Chimichurri, Sesame Seeds

7.5

### SHORT RIB

Fennel Puree, Truffle Chimichurri

18.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

7.5

### PORK BELLY

Fennel Escabeche

9.5

### POTATO TORTILLA

Chive Sour Cream

6

## SALAD

### ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

8

### GRILLED CORN SALAD

Tomatoes, Cucumber, Jalapeño, Manchego

8

### WATERMELON SALAD

Feta, Mint, Sherry Vinegar

8

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

### WHOLE BRANZINO

Potatoes, Broccolini

32

### PAELLA MARISCOS

Prawns, Calamari, Mussels, Clams

half / full / double

28 / 56 / 98

### PAELLA VERDURAS

Piquillo Peppers, Zucchini, Broccolini, Asparagus

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

### BASQUE BURNT CHEESECAKE

Pearson Peaches

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

## WHITE

		3oz	6oz	bottle
2021 <b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2020 <b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2019 <b>Pinord</b> , 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
2019 <b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.75	11.5	46
2019 <b>Vinos Piñol</b> , Raig de Raim, Terra Alta, Spain	Garnacha Blanca	4.5	9	36
2020 <b>Mestizaje Blanco</b> , El Terrerazo, Spain	<i>Merseguera Blend</i>	5.75	11.5	46
2020 <b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5	10	40
2019 <b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2020 <b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2020 <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
2019 <b>Marcel Couturier</b> , Mâcon-Loché, France	<i>Chardonnay</i>	7.25	14.5	58
2020 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <b>Iniceri, 'Abisso'</b> , Sicily, Italy	<i>Catarratto</i>	5.5	11	44
2020 <b>L'Alpage</b> , Mont-sur-Rolle, Switzerland	Chasselas	6.5	13	52

## ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2020 <b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</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
2019 <b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40

## RED

		3oz	6oz	bottle
2017 <b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	6.25	12.5	50
2019 <b>La Maldita</b> , Rioja, Spain	<i>Garnacha</i>	4.25	8.5	34
2020 <b>Bodegas Lanzaga, LZ</b> , Rioja Spain	<i>Tempranillo</i>	6	12	48
2018 <b>Bardos, Romántica</b> , Ribera del Duero, Spain	<i>Tempranillo</i>	5.75	11.5	46
2020 <b>Le Naturel</b> , Navarra, Spain	<i>Garnacha</i>	5	10	40
2020 <b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 <b>César Marquez Pérez, Parajes</b> , Bierzo, Spain	<i>Mencia</i>	6.75	13.5	54
2018 <b>La Fanfarria</b> , Asturias, Spain	<i>Mencia, Albarín Negro</i>	6.5	13	52
2018 <b>Joan d'Anguera, Finca L'Argatá</b> , Montsant, Spain	<i>Garnacha</i>	8.5	17	68
2019 <b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2019 <b>Vins de Pedra, Negre de Folls</b> , Conca de Barberá	<i>Trepát Blend</i>	5.75	10.5	46
2019 <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	4.25	8.5	34
2019 <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2019 <b>Camino de Navaherreros</b> , Sierra de Gredos, Spain	Garnacha	6.25	12.5	50
2017 <b>Vara y Pulgar</b> , Cadíz, Spain	Tintilla	6.5	13	52
2015 <b>Fontes Cunha, 'Mondeco'</b> , Dão, Portugal	<i>Touriga Nacional 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
2019 <b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017 <b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2017 <b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2018 <b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2019 <b>Domaine Vallot</b> , Côtes-du-Rhône, France	<i>Grenache Blend</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

# SHERRY

## DRY

		3oz	bottle
<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>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<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

		3oz	bottle
<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> , 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)

**GRENADE (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

**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  
Isastegi, Sagardo Natural Cider (750mL) - Spain 32  
Pomarina Brut Sidra (750mL) - Spain