

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	AGED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SPECK Alta Adige, IT Spice-Rubbed Ham. Smoky, Lean	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	WAGYU CECINA Chicago, US Cured Beef, 12-16 Weeks, Cold Smoked, Hickory, Peppery, Smokey	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN LOMO IBÉRICO Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty	16
BASQUE SALAMI Chicago, US Berkshire Pork, Peppery, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	QUESO DE TRUFA Castilla La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent		<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras</i>	
NDUJA SALAMI Chicago, US Spicy, Spreadable Salami				

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	COD A LA PLANCHA Salsa Puttanesca	14.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	GRILLED PULPO Fingerling Potatoes, Green Chimichurri	16.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
ROASTED MUSHROOMS Garlic, Scallions, Aleppo Pepper	10.5	SEARED SCALLOPS Honeynut Squash Purée, Chive Gremolata	18.5
CRISPY BRUSSELS SPROUTS Onion Mermelada, Piquillo Peppers	10.5	SEARED SALMON Xató, Arugula	14.5
ROASTED CARROTS Chermoula	8.5	GRILLED CHICKEN THIGH Mojo Verde	10.5
GRILLED BROCCOLINI Salbitxada	10.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
GRILLED LEEKS Green Romesco	8.5	TRUFFLED BIKINI Jamón Serrano, San Simón	10.5
ROASTED PARSNIPS Muhammara	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HARISSA HUMMUS Baked Lavash, Olive Oil	7.5	PORK BELLY Piri Piri	10.5
HOUSE-MADE RICOTTA Fennel Pollen, Honey	10.5	CHORIZO W/SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	DEL TERRUÑO FARM'S BEEF TARTARE* Egg, Mustard, Capers, Jalapeños	14.5
POTATO TORTILLA Chive Sour Cream	7.5	BRAISED BEEF CHEEKS Parsnip Puree, Chives	17.5
BOQUERONES Mushroom & Squash Conserva	8	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
TUNA CRUDO* Valencia Orange, Serrano Peppers	15.5	COSTILLAS Smoked Apricot	16.5
STEAMED MUSSELS Sobrasada, Sofrito	14.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
		WAGYU BEEF CARPACCIO Capers, Arugula, Truffle Aioli	16.5
		GRILLED RIBEYE Wild Mushroom Demi-Glace	16.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
MARINATED BEETS House-Made Ricotta, Mint, Pistachios	8.5
BURRATA Roasted Grapes, Figs, Arugula, Candied Walnuts	13

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Broccolini, Potatoes	29.5
	HALF / FULL
PAELLA VERDURAS Brussels Sprouts, Carrots, Cauliflower, Squash, Green Garlic Aioli	19 / 38
PAELLA SALVAJE Chicken, Chorizo, Morcilla, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Mussels, Calamari	29 / 58
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
CREPAS WITH SEASONAL FRUIT Spiced Apples, Pistachios	8.5
BASQUE BURNT CHEESECAKE Poached Pears	10.5

EXECUTIVE CHEF EMILIO GARCIA SOUS CHEFS JUAN VALENCIA & DIOGO SOUZA

*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

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rias Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022	Pinord, Diorama , Penedès, Spain	<i>Verdejo</i>	6	12	48
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	Le Naturel , Navarra, Spain	<i>Macabeo</i>	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Asnella , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Arinto, Loureiro</i>	5.5	11	44
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	<i>Chardonnay</i>	5	10	40
2023	Leitz, Feinherb , Rheingau, Germany	<i>Catarratto</i>	6	12	48
		<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	6	12	48
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Pinot Noir</i>	5	10	40
		<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Tempranillo</i>	6	12	48
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Prieto Picudo</i>	5	10	40
2022	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Touriga</i>	5.75	11.50	46
2020	Peñalolen , Maipo, Chile	<i>Tempranillo</i>	4.75	9.5	(L)53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Cabernet Sauvignon</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Garnacha, Cariñena</i>	6	12	48
2020	Coster dels Olivers , Priorat, Spain	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Bobal</i>	5.5	11	44
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Garnacha, Piñuela</i>	6	12	48
2019	Polkura , Colchagua, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.25	12.5	50
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>País</i>	5.75	11.5	46
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8	32
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	8.5	68
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
	<i>Oloroso</i>	14	56

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	7.5	60
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	16	64

WINE FLIGHTS

3 Half Glasses			
APERITIVOS BarCava / La Cigarera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5	
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella		17.5	
UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto Non alcoholic wines, all made using the process of dealcoholization		13.5	
BIO-CURIOUS Diorama / Abisso / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples		15	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7	
TEA TIME (NO ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8	
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48		12	
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber		13	
PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5	
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13	
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder		13.5	
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		13	
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13	
LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		14.5	
GINTONICS Inspired by three of Spain’s most iconic regions.		15	
CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary			
VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme			
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint			
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher	
	10.5	38	
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit	glass	carafe	
	13	52	
BEER			
DRAFT Troegs, Perpetual IPA—PA	caña	doble	
	4.25	8.5	
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT			7
Estrella Damm, Daura Gluten-Free Lager—Spain			8.5
Von Trapp, Bohemian Pilsner—VT			8
Hitachino, Nest White—Japan			14
Lord Hobo, Boom Sauce—MA			13
Founders, All Day IPA—MI			6.5
Night Shift, Whirlpool Hazy NE IPA—MA			8.5
Jack’s Abby, Hoponius Union IPL—MA			7.5
Lagunitas, Maximus IPA—CA			8
Allagash, Tripel—ME			10.5
Down East Cider, Original—MA			9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)			28