

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	SALAME DI MANZO Illinois, US Wagyu Beef, Black Pepper	14
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	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
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	DUCK PROSCIUTTO New York, US Moultard Dark Breast. Spiced, Tender, Sweet	16
SOPRESSATA St. Louis, US Pork Salami, Paprika, Garlic	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	WOOLY WOOLY BLACK GARLIC Castilla-La Mancha, ES Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns			<i>Marinated Olives, Patatas Bravas, Guindilla Peppers, Jamón Serrano, Fuet, Manchego, Idiazábal</i>	

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4.5	GROUPEr CHEEKS Garlic, Parsley	15.5
MARCONA ALMONDS Sea Salt	6	MARINATED BOQUERONES Piquillo Pepper, Olive Oil	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	FISH A LA PLANCHA Arugula, Pickled Red Onions	15.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	SAUTÉED MUSSELS Italian Sausage, White Wine	14.5
BROCCOLINI Tahini Harissa	10.5	GRILLED PULPO Fingerling Potatoes, Red Chimichurri	16.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	FAROE ISLAND SALMON Dill Aioli	15.5
ROASTED CARROTS Spiced Labneh	8	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
CAULIFLOWER Red Pepper Coulis, Citrus	8.5	CHICKEN THIGH Tzatziki	10.5
TZATZIKI Crudite, Sumac	9.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
BEETS Dill Aioli, Cilantro, Sea Salt	8.5	MORUNO PORK Piquillo Pepper, Red Onions	10
CRISPY OYSTER MUSHROOMS Mojo Verde	12.5	NY STRIP* Crispy Potatoes, Red Chimichurri	18
HUMMUS Za'atar, Lavash	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
HOUSE-MADE RICOTTA Date Honey	10	PORK BELLY Spicy Membrillo	10.5
SWEET POTATO Salsa Verde	8.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5
POTATO TORTILLA Chive Sour Cream	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA Manchego, Apples, Cider	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE BRANZINO Carrots, Arugula, Pickled Red Onions	29.5
HALF / FULL	
PAELLA VERDURAS Roasted Red Pepper, Sweet Potato, Carrots, Garlic Aioli	19 / 38
PAELLA MARISCOS Shrimp, Calamari, Mussels, Clams	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Sausage, Chorizo, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Sausage	34.5 / 69

DESSERTS

CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
OLIVE OIL CAKE Sea Salt	10.5
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Apples	10.5

EXECUTIVE CHEF EMMANUEL ECHEVERRY
EXECUTIVE SOUS CHEF ADRIAN UZCATEGUI & SOUS CHEF JUAN D. GOMEZ

*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
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	La Vinyeta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
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>	13	52
La Cigarrera , 1L	<i>Manzanilla</i>	8.5	93

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	20	80
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses			
BIO-CURIOUS Diorama / Sotabosc / Biografico			
Many of our wines use Biodynamic farming practices, here are three incredible examples			
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País			
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style			
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut			
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)			

COCKTAILS

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

TEA TIME (No ABV)		
Blue Flower Earl Grey Tea, Blueberry Shrub,		
Salted Honey Syrup, Lemon, Aquafaba, Mint		

PICA PICA		
Reyka Vodka, Cappelletti Aperitivo, Orange,		
Lemon, Aquafaba, Jalapeño		

GIN & JUS		
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn,		
Ginger		

DOS PENÍNSULAS		
Libélula Joven Tequila, Lustau Palo Cortado		
Lemon, Agave, Nutmeg		

ALEBRIJES		
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,		
Aquafaba, Dragonfruit & Tangerine Powders		

SIDE HUSTLE		
Lustau Solera Reserva Brandy, Bénédictine,		
Pineapple, Lemon, Barcava		

BOURBON SPICE RACK		
Four Roses Bourbon, Cardamaro, Maple Syrup,		
Lemon, Cardamom & Lavender Bitters		

IPANEMA		
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		

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

GINTONICS

Inspired by three of Spain’s most iconic regions.		
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CATALAN		
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,		
Lime, Rosemary		

VALENCIAN		
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,		
Orange Blossom Water, Lemon, Orange, Thyme		

GALICIAN		
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint		

SANGRIA

NON-ALC WHITE OR RED SANGRIA	glass	pitcher
NA Red or White Wine, Fever Tree Grapefruit, Lemon,	9.5	34
Guava Nectar, Orange, Mint		

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	10.5	38
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka,	13	52
Peach Nectar, Grapefruit		

BEER

DRAFT	caña	doble
Estrella Galicia, Lager	4.5	9
Green Bench, Sunshine City IPA—FL	4.25	8.5
Hidden Springs, Orange Crush Wheat—FL	4.5	9

BOTTLES & CANS

Peroni, Lager—Italy		
Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT		
Estrella Damm, Daura Gluten-Free Lager—Spain		
Green Bench, Postcard Pilsner—FL		
Motorworks, Adoptable, Lager—FL		
Ology, Rainbow Colored Glasses, Sour Ale—FL		
Coppertail Free Dive, IPA—FL		
Lagunitas, Maximus IPA—CA		
Magnanimous Brewing, Juice Lord IPA—FL (16oz)		
Copperpoint, Everflow IPA—FL		
Cigar City, Maduro Brown Ale—FL		
Cigar City Cider & Meade, Golden—FL		
Trabanco, Cosecha, Sidra Natural (700mL)—FL		