

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Segovia, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SOPPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	WAGYU CECINA Chicago, US Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepperi, Smokey	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
BASQUE SALAMI Chicago, US Berkshire Pork, Pepper, Fruity	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	CANA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	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.	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<i>Marinated Olives, Patatas Bravas, Guindillas, Almonds, Salchichon De Vic , Jamón Serrano, Manchego, Idiazabal</i>	
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	CANA DE OVEJA Jumilla, ES Soft-Ripened, Sheeps Milk, Aged 21 Days. Creamy, Mild	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months, Cornmeal Coated		
NDUJA SALAMI Chicago, US Spicy, Spreadable Salami				

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4.5	MARINATED BOQUERONES Pickled Guindillas, Olive Oil	8.5	ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
PICKLED BEETS Skordalia, Dill	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11	ARUGULA Manchego, Apples, Cider	8.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	STEAMED MUSSELS Arrabbiata, Gaucho Sausage	14.5		
BRAISED CABBAGE Queso De Trufa, Migas	8.5	SEARED SCALLOPS Cauliflower Pimenton Coulis	18.5		
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	RED SNAPPER CRUDO* Blood Orange, Aleppo Pepper	15.5	CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GRILLED PULPO Peewee Potatoes, Chimichurri	16.5	WHOLE BRANZINO Carrots, Arugula, Cider Vinaigrette	29.5
CRISPY BRUSSEL SPROUTS Cherry Peppers Chimichurri	9.5	GROUPER CHEEKS A LA PLANCHA Braised Cabbage	15.5	PAELLA VERDURAS Broccolini, Fennel, Cauliflower, Squash, Mojo Verde Aioli	19 / 36
CHARRED BROCCOLINI Truffle Vinaigrette	8.5	CHICKEN THIGH Tzatziki	10.5	PAELLA SALVAJE Chicken, Porkbelly, Gaucho Sausage, Chorizo, Chickpeas	28 / 56
ROASTED CARROTS Spiced Labneh	8	MORUNO PORK Piquillo Pepper, Red Onion	10	PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
BRAISED FENNEL Romesco	8.5	PORK BELLY Spicy Membrillo	10.5	PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69
CRISPY OYSTER MUSHROOMS Mojo Verde	12.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5		
CANNELLINI BEANS Broccolini, Coriander	8.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5		
WHIPPED GOAT CHEESE Dates	10	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5	FLAN CATALÁN	8
HUMMUS Za'atar, Olive Oil	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8	CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
POTATO TORTILLA Chive Sour Cream	7.5	NY STRIP Horseradish Gremolata	18.5	OLIVE OIL CAKE Sea Salt	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5			BASQUE BURNT CHEESECAKE Apples	10.5

SALADS

LARGE PLATES

DESSERTS

EXECUTIVE CHEF VICTOR M. LOPEZ
EXECUTIVE SOUS CHEF ALVARO VAZQUEZ | SOUS CHEF JUAN 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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2020	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	La Vinyeta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2022	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<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
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2022	Filipe Ferreira , Douro, Portugal	<i>Tempranillo</i>	4.75	9.5 (L)	53
2016	Alberto Orte, A Portela , Valdeorras, Spain	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Trepat Blend</i>	6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Bobal</i>	6	12	48
2021	Belinda , Mendoza, Argentina – Served Chilled	<i>Tempranillo</i>	6.5	13	52
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2018	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>País</i>	5.75	11.5	46
2020	Peñalolen , Maipo, Chile	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Sauvignon</i>	7	14	56
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	93
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
		13.5	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	9.5	38
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
		15	60

WINE FLIGHTS

3 Half Glasses

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)	13.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
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
ACID TRIP Asnella / B.R.O.T. / Belinda High. Acid. Wines.	15
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	

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrrón For The Table 48	12
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PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	14
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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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	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

GUNS & ROSÉS Sao Joao Espumante Brut Rosé, Lillet Rosé, Big Cypress Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Estrella Galicia, Lager Green Bench, Sunshine City IPA—FL Hidden Springs, Orange Crush Wheat—FL	caña	doble
	4.50	8.5
	4.25	8.5
	4.75	9

BOTTLES & CANS

Peroni, Lager—Italy	9
Green Bench, Postcard Pilsner—FL	8.5
Motorworks, Adoptable, Lager—FL (16oz)	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Ology, Rainbow Colored Glasses, Sour Ale—FL	12
Magnanimous Brewing, Juice Lord IPA—FL (16oz)	13.5
Lagunitas, Maximus IPA—CA	9
Copperpoint, A-10 Red IPA—FL	9
3 Daughters, Rod Bender, Red Ale—FL	9
Coppertail Free Dive, IPA—FL	8.5
Cigar City, Maduro Brown Ale—FL	8.5
Cigar City Cider & Meade, Golden—FL	9
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36