

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MARINATED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	ROMAO Castilla-La Mancha Raw Sheep's Milk. Rosemary	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	BRESAOLA Lombardy, IT Cured, Eye Round, Soft Texture, Sweet, Tender	10.5
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	WAGYU CECINA Chicago, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey	14
CHORIZO PICANTE La Rioja, ES Pork Sausage, Smokey, Spicy, Pimenton	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	<i>Manchego, Drunken Goat, Jamon Serrano, Fuet, Patatas Bravas, Olives, Guindilla Peppers</i>	
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	CANA DE OVEJA Murcia,Es Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind, Buttery, Tangy		

TAPAS

EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	BOQUERONES Green Olives, Piquillo Peppers	7
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	OYSTERS HOT & COLD Sobrasada, Jicama Relish	14
BRUSSELS SPROUTS Honey Yogurt, Pomegranate, Pickled Onions	9.5	MUSSELS Sobrasada, Sofrito, Lemon	13.5
CAULIFLOWER Mustard Vinaigrette	8.5	SWORDFISH A LA PLANCHA Putanessca	15.5
CHARRED CABBAGE Harissa, Jicama	7.5	SALT COD BUÑUELOS Chive Aioli	11.5
PIQUILLOS RELLENOS Drunken Goat, Sea Salt	9	CHICKEN THIGH Aji Amarillo	10.5
ROASTED CARROTS Salsa Verde	8.5	DUCK CONFIT CALDOSO Squash, Sage, Manchego	15.5
COLLARD GREENS Serrano, Bread Crumbs	7.5	BEEF SHORT RIB Fennel Purée, Truffle Chimichurri	18.5
BUTTERNUT SQUASH SOUP Butternut, Honey, Sheep's Cheese	10	BONE MARROW Serrano, Onion Jam	15.5
WHIPPED SHEEP'S CHEESE Pimentón Honey, Pepitas	8.5	WAGYU CARPACCIO* Idiazábal, Harissa Aioli	17.5
WILD MUSHROOM MONTADITO <i>Fox Farm & Forage, Truffle Ricotta</i>	12.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
SWEET POTATO HUMMUS Tahini, Lavash	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
POTATO TORTILLA Chive Sour Cream	7.5	PORK BELLY Red Pepper Agrodolce	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	11
ARUGULA & QUINOA Pomegranate, Butternut Squash	9.5

LARGE PLATES

PORK BELLY FIDEOS Butternut Squash, Cherry Peppers	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Broccolini, Salsa Verde, Potatoes, Lemon	28.5
HALF / FULL	
PAELLA VERDURAS Fennel, Squash, Cauliflower, Brussels, Olives, Garlic Aioli	18 / 36
PAELLA MARISCOS Shrimp, Calamari, Clams, Mussels, Salmorreta	29 / 58
PAELLA SALVAJE Chicken, Chorizo, Pork Belly, Chickpeas, Olives, Egg	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho	33 / 66

DESSERTS

FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
OLIVE OIL CAKE Sea Salt	10
BASQUE BURNT CHEESECAKE Spiced Apples	10
CREPAS WITH SEASONAL FRUIT Citrus Cream, Spiced Apples, Walnuts	8.5

EXECUTIVE SOUS DAVID ELLIS | SOUS CHEF THOMAS PARESO

*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	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	5.5	11	44
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.5	13	52
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	4.75	9.5	38
2022	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	7	14	56
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Menade , Rueda, Spain	<i>Verdejo</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6.25	12.5	50
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	5	10	40
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2022	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
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2021	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
			6	12	48

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	7	14	56
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	53
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	4.5	9	36
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	6.5	13	52
2016	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	7	14	56
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	14	84
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		13	52

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	16	64
		20	80

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

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 Porrón For The Table 48	12
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	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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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Beefeater Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Beefeater Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Beefeater 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
	11	39

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

BEER

DRAFT	caña	doble
Raleigh Brewing, Not Another Hazy NE IPA —	4.25	8.5
Trophy Brewing, Trophy Wife Session IPA—NC	4.25	8.5
R & D Brewing, Riviera Lager—NC	3.75	7.5
Tobacco Wood, 565 Amber Ale—NC	4.25	8.5

BOTTLES & CANS

Estrella Galicia, Lager—Spain	8.5
Peroni, Lager—Italy	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Fullsteam, Paycheck Pilsner—NC	8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC	8.5
Lynnwood Brewing Concern, Blonde Moment—NC	9.5
Trophy Brewing, Trophy Husband Witbier (16oz)—NC	10
Fullsteam, Rocket Science IPA—NC	8.5
Jade IPA, Foothills Brewing—NC	8.5
Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC	9.5
Allagash, Tripel—ME	10.5
Bull City, Off Main Cider—NC	8
Isastegi, Sagardo Natural Cider—Spain (750mL)	28