

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, 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	QUESO DE TRUFFA Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle
NDUJA SALAMI Chicago, US Spicy, Spreadable Salami	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	WAGYU CECINA Chicago, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	MAXORATA CON PIMENTÓN Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy
SPECK Alto Adige, IT Spice-Rubbed Ham, Smoky Lean	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
<i>Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata</i>			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GRILLED PULPO Potato Fingerling, Olive Chimichurri	15.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	PE.I. MUSSELS Sofrito	14
BROCCOLINI Confit Garlic, Rosemary	8.5	SCALLOPS* Cauliflower Purée	18.5
BABY CARROTS Labneh, Dill, Coconut Yogurt	9.5	LITTLENECK CLAMS Sobrasada	13
ROASTED PARSNIPS Gremolata, Orange Zest	9.5	MAHI MAHI A LA PLANCHA* Escabeche	14.5
CHAMPINONES Scallions, Garlic	10.5	GRILLED SALMON Fennel Salad	15
CAULIFLOWER Romesco, Almonds	8.5	ROASTED CHICKEN THIGH Aji Verde	9.5
BRUSSELS SPROUTS Smoked Pepper Aioli	9.5	BACON-WRAPPED DATES Valdeón Mousse	8
SWEET POTATO HUMMUS Pita Bread	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
STUFFED PIQUILLO RELLENOS Mahón, Sea Salt	9.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9
WHIPPED SHEEP'S CHEESE Truffle, Honey	8.5	PORK BELLY Mojo Picante	10.5
POTATO TORTILLA Chive Sour Cream	7	DUCK LEG CONFIT Mojo Verde	13.5
SWEET POTATOES Mustard Vinaigrette, Champagne Vinegar	8	ROASTED BONE MARROW Bacon, Mostarda	14
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
MARINATED BOQUERONES Piquillo Peppers, Castlevetrano Olives	7	GRILLED FLANK STEAK* Red Chimichurri	14.5
		LAMB LOIN CHOP* Carrots, Garlic	15
		SPICED BEEF EMPANADAS Red Pepper Sauce	8

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	9
RADICCHIO SALAD Fennel, Apples	9
WHOLE ROASTED BRANZINO Broccolini, Potatoes	28.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23

	HALF / FULL
PAELLA VERDURAS Delicata Squash, Brussels Sprouts, Parsnips	18 / 44
PAELLA SALVAJE Chorizo, Pork Belly, Chicken, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Gaucho Sausage, Pork Loin	31 / 62

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE RC Farms Gala Apples	10

EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF CESAR DIAZ

*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>	5.5	11	44
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7.5	15	60
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.75	13.5	54

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	7	14	56
2023	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>	5.5	11	44
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.75	11.5	46
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
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>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	5	10	40
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	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
2021	Uva de Vida, Biográfico,, Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle	6	48
La Cigarrera ,	<i>Manzanilla</i>			9	93
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>			14	84
Los Arcos , Lustau, 750mL	<i>Amontillado</i>			6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>			9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>			12.5	50

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	9.5	76
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>			10	40
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>			17	68

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
ACID TRIP Asnella / B.R.O.T. / Negre De Folls High. Acid. Wines.		16
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		17
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Filipe Ferreira All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone		18.5
UNTOXICATED Leitz Eins Zwei Zero/Le Naturel Zero Zero Blanco /Le Naturel Zero Zero Tino Non alcoholic wines, all made using the process of dealcoholization		13.5

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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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	13
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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	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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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
	11	39

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Jackalope, Bearwalker Maple Brown—TN	8
Peroni, Lager—Italy	8.5
Hap & Harry’s, Lager—TN	8
Lagunitas, Maximus IPA—CA	8.5
Estrella Galicia, Lager—Spain	8
Yazoo, Hefeweizen—TN	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Jackalope, Thunder Ann Pale Ale—TN	8
Dogfish Head, Sea Quench Session Sour—DE	8.5
Founders, All Day IPA—MI	7.5
Blackstone, Adam Bomb IPA—TN	8
Wiseacre, Bow Echo Hazy IPA—TN	11
Pomarina Brut Sidra—Spain (750mL)	42