

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

SOPPRESSATA
California, US
Pork Salami. Peppercorns, Burgundy Wine

CHORIZO PICANTE
La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

FUET
Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

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

CAÑA DE OVEJA
Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21
Days. Creamy, Mild

IDIAZÁBAL
País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6
Months. Smoked, Sharp, Fruity

SAN SIMÓN
Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months. Mildly Pungent

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

JAMÓN MANGALICA 14
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

WAGYU CECINA 14
Chicago, US
Cured Beef For 12-16 Weeks, Pressed And
Cold Smoked With Hickory
Peppery, Smoky

FERMÍN SALCHICHÓN DE IBÉRICO 14
Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage.
Peppery & Rich

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Fuet,
Manchego, Mahón, Marcona Almonds,
Marinated Olives, Guindilla Peppers*

TAPAS

MARINATED OLIVES & GIARDINIERA 5
Thyme, Lemon Zest

CAULIFLOWER 9.5
Olive Tapenade

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

BRUSSELS SPROUTS 9.5
Maple-Sherry Vinaigrette

EGGPLANT CAPONATA 5.5
Bell Peppers, Balsamic, Basil

CHAMPIÑONES 11.5
Garlic, Scallions

SEARED CABBAGE 8
Romesco

GRILLED BROCCOLINI 9.5
Grain Mustard Aioli

BEETS 8.5
Sheep Cheese, Marcona Almonds

PIQUILLO PEPPER HUMMUS 7.5
Lavash

BURRATA 11
Sweet Potato, Cranberries

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey, Pimentón

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 7
Garlic, Lemon, Parsley

TROUT A LA PLANCHA 14.5
Sumac, Garlic, Shallot

PRAWNS A LA PARRILLA 12.5
Piperade

PULPO 15.5
White Bean Salad

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Olive Oil, Garlic

SCALLOPS 18.5
Acorn Squash, Calabrian Chile

MUSSELS 13.5
Salsa Diablo

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

GRILLED CHICKEN THIGH 9.5
Aji Amarillo

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

BACON-WRAPPED DATES 9
Valdeón Mousse

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

CHORIZO MIGAS 9.5
Fried Egg, Aioli

CHORIZO W/ SWEET & SOUR FIGS 9
Sherry Vinegar, Garlic

STEAK PAILLARD* 14.5
Pepper Vinaigrette

SALADS

ENSALADA MIXTA 9
Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA 8.5
Cranberry, Pepitas, Balsamic

KALE 9
Manchego, Anchovy Vinaigrette, Migas

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Potatoes, Arugula Salad

PAELLA VERDURAS HALF / FULL 18 / 36
Green Beans, Mushrooms, Squash

PAELLA MARISCOS 28 / 58
Gambas, Mussels, Calamari, Clams

PAELLA SALVAJE 29 / 56
Ground Pork, Chorizo, Chicken, Garbanzo Beans

PARRILLADA BARCELONA* 33 / 66
Steak, Chicken, Pork, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

BASQUE BURNT CHEESECAKE 10
Cherries

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10
Sea Salt

CHEF JAMES BURGE | EXECUTIVE SOUS CHEF TYLER WALLACE

*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 , Bairrada, Portugal	<i>Trepat</i>	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>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
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 Vineyta, ‘Pipa’ , Montilla-Moriles, Spain	<i>Malvasia</i>	6	12	48
2021	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
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2024	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
2022	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
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
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
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	Camino de Navaherros , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Garnacha</i>	6.25	12.5	50
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Bobal</i>	6	12	48
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2022	Filipe Ferreira , Douro, Portugal	<i>Cabernet Sauvignon</i>	5.75	11.5	46
2023	Casas del Bosque , Casablanca, Chile	<i>Touriga National Blend</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>País</i>	5.75	11.5	46
		<i>Cabernet Blend</i>	6.25	12.5	50

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>	8.5	34
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	13.5	54
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	12	48
		10	60

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	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
		16	64

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarera / Lustau 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 / Clos Lojen Many of our wines use Biodynamic farming practices, here are three incredible examples	15	
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	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 Tito’s 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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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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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
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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
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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
	10.5	38

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Peroni, Lager—Italy	8
Pabst Blue Ribbon (16oz.)—IL	6
Yuengling, Light—PA	6.5
Three Taverns, Rapturous Raspberry Sour—GA	8.5
Terrapin, Recreation Ale—GA	7
Monday Night Brewing, Slap Fight IPA—GA	8.5
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	11
Isastegi, Sagardo Natural Cider (750mL)—Spain	32