

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PICANTE La Rioja, ES Pork Sausage, Smoky, Spicy, Pimenton	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	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
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Marcona Almonds, Guindilla Peppers</i>
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	ROMAO Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil	

TAPAS

EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	BOQUERONES Green Olives, Piquillo Peppers	7
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	MUSSELS Sobrasada, Sofrito, Lemon	13.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
WILD MUSHROOM MONTADITO <i>Fox Farm & Forage</i> Truffle, Ricotta	12.5	PRAWNS Red Chimichurri	10
CAULIFLOWER Mustard Vinaigrette	8.5	SALT COD BUÑUELOS Chive Aioli	11.5
ACORN SQUASH A LA PLANCHA Pepita Romesco	9.5	LOBSTER BISQUE Chive Oil	13
ROASTED BEETS Salsa Verde	8.5	SWORDFISH A LA PLANCHA Pisto	15.5
COLLARD GREENS Serrano, Migas	7.5	CHICKEN THIGH Aji Amarillo	10.5
PIQUILLOS RELLENOS Drunken Goat, Sea Salt	9	LAMB KOFTA Green Goddess	14.5
ROASTED CARROTS Mojo Verde	9.5	WAGYU CARPACCIO* Idiazábal, Harissa Aioli	17.5
BRUSSELS SPROUTS Pomegranate, Pickled Onions	9.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
CHARRED CABBAGE Harissa, Jicama	8.5	BONE MARROW Serrano, Onion Jam	15.5
BURRATA Green Onion Pesto, Blistered Tomato	12.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
WHIPPED SHEEP'S CHEESE Pimentón Honey, Pepitas	8.5	BACON WRAPPED DATES Valdeón Mousse	8
RED PEPPER HUMMUS Tahini, Lavash	7.5	PORK RIBS Smoked Apricot Agrodolce	13.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
POTATO TORTILLA Chive Sour Cream	7.5	BIKINI Serrano, Mahón	9.5
		JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5

SALADS

ENSALADA MIXTA Onions, Giardiniera, Little Gem Lettuce	11
FENNEL & CANNELLINI Spinach, Lemon	8.5
ARUGULA & QUINOA Pomegranate, Butternut Squash	9.5
CHORIZO FIDEOS Mushrooms, Cherry Peppers	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Carrots, Salsa Verde, Potatoes, Lemon	28.5

	HALF / FULL
PAELLA VERDURAS Carrots, Brussels, Cauliflower, Fennel, Olives, Garlic Aioli	18 / 36
PAELLA MARISCOS Mussels, Clams, Gambas, Calamari, Salmorreta	29 / 58
PAELLA SALVAJE Chorizo, Chicken, Pork Belly, Chickpeas, Olives, Egg	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

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

EXECUTIVE CHEF DAVID ELLIS | SOUS CHEF MICHELLE COSMIANO

*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	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			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	12	48
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	6	12	48
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6.5	13	52
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Grillo</i>	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.25	12.5	50
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
			4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain		3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Mencía</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Pinot Noir</i>	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Sauvignon Blanc</i>	5.75	11.5	46

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
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	53
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	6	12	48
2022	Quieto , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

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 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 / Clos Lojen / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Nova High. Acid. Wines.	16
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	14.5

COCKTAILS

BEES & 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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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Beefeater Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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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, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
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LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

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

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

BOTTLES & CANS

Athletic Brewing, Upside Dawn, Non- Alcoholic—CT	7
Estrella Galicia, Lager—Spain	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC	11
Peroni, Lager—Italy	8.5
Fullsteam, Paycheck Pilsner—NC	8.5
Hitachino, Nest White—Japan	14
Lynnwood Brewing Concern, Blonde Moment—NC	9.5
Foothills, Jade IPA—NC	8.5
Fullsteam, Rocket Science IPA—NC	8.5
Allagash, Tripel—ME	10.5
Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC	9.5
Bull City, Off Main Cider—NC	8
Isastegi, Sagardo Natural Cider—Spain (750mL)	28