

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	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy	17.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender	10.5
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil	GARROTXA Catalunya, ES Semi-Firm, Goat's Milk, Aged 75 Days, Natural Mold Rind. Herbaceous, Nutty	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<i>Jamón Serrano, Soria Chorizo, Aged Manchego, Drunken Goat, Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	BOQUERONES Green Olives, Piquillo Peppers	7
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	MUSSELS Sobrasada, Sofrito, Lemon	13.5
STUFFED PIQUILLOS Drunken Goat, Sea Salt	9	SWORDFISH A LA PLANCHA Pisto	15.5
CABBAGE Jamón Serrano, Apple Cider	9	SALT COD BUÑUELOS Chive Aioli	13.5
ACORN SQUASH A LA PLANCHA Pepita Romesco	9.5	LOBSTER BISQUE Chive Oil	13
CHAMPIÑONES <i>Fox Farm & Forage</i> Sherry, Thyme	12.5	LAMB KOFTA Tahini Yogurt	14.5
BRUSSELS SPROUTS Pomegranate, Pickled Onions	9.5	WAGYU CARPACCIO* Idiazábal, Harissa Aioli	17.5
ROASTED CARROTS Poblano, Coriander	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
HARICOT VERTS Charred Lemon	8.5	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
ROASTED BEETS Salsa Verde	8.5	BONE MARROW Serrano, Onions	15.5
RED PEPPER HUMMUS Tahini, Lavash	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
WHIPPED SHEEP'S CHEESE Pimentón Honey, Sunflower Seeds	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
POTATO TORTILLA* Chive Sour Cream	7.5	PORK BELLY Red Pepper Agrodolce	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	PORK RIBS Smoked Apricot Agrodolce	13.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
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LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
PORK BELLY FIDEOS Mushrooms, Cherry Peppers	18.5
WHOLE ROASTED BRANZINO Haricot Verts, Salsa Verde, Potatoes, Lemon	28.5

	HALF / FULL
PAELLA VERDURAS Butternut Squash, Parsnips, Fennel, Carrots, Pickled Onions, Garlic Aioli	18 / 36
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
PAELLA SALVAJE Pork Belly, Gaucho Sausage, Chicken, Chickpeas, Egg	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

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

EXECUTIVE CHEF DAVID ELLIS | EXECUTIVE SOUS CHEF MICHELLE COSMIANO

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may incase 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>	7	14	56
NV	Tierra Limpia, Brut Rosé	Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2025	Mila	Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Ostatu	Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2023	Bico Amarelo	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	Le Naturel	Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	Pinord, Diorama	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	B.R.O.T., Blanc Inicial	Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Orto Vins, Les Argiles	Montsant, Spain	<i>Macabeo</i>	7	14	56
2025	Aylin	San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	1752 Gran Tradicion	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2026	Bodega Cerro Chapeu	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	40
2025	Iniceri, Abisso	Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Clara Sala, Sicilia Bianco	Sicily, Italy	<i>Grillo</i>	6.25	12.5	50
2024	Haus Rothenberg, Feinherb	Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography	Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi	Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko	Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva	Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza	Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura	Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup	Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanja	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2021	Alberto Orte, A Portela	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc	Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls	Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2024	La Vinyeta, 'Juanito'	Emporda, Spain	<i>Monastrell</i>	6	12	48
2021	Península, Vino de Montaña	Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Uva de Vida, Biográfico	Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota	Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo	Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2024	Quieto	Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen	Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura	Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque	Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival	Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena	Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge	Bekaa Valley, Lebanon	<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
Península	Lustau, 750mL	<i>Palo Cortado</i>	6	48
Carlos VII	Alvear, 375mL	<i>Amontillado</i>	9	72
15 Años	El Maestro Sierra, 375mL	<i>Oloroso</i>	14	56
			13	52

SWEET

Bodegas Gómez Nevado	750mL	<i>Abocado</i>	3oz	bottle
Nectar	Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	80
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

TRUST FALL		18.5
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.		

SHERRY SPECTRUM	La Cigarrera / Los Arcos / 15 Años	14
A progression of dry style sherries, from bright and saline to rich and oxidative.		

BIO-CURIOUS	Diorama / Abisso / Biografico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples		

COCKTAILS

BEES & BAYS (No ABV)	8
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	

TEA TIME (No ABV)	9
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	

GIN & JUS	12
Beefeater Gin, Lime, Green Grape, Pink Peppercorn, Ginger	

PASSENGER PRINCESS	13.5
360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	

DOS PENÍNSULAS	13
Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	

ALEBRIJES	14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	

SIDE HUSTLE	12.5
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	

IPANEMA	14
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	

BOURBON SPICE RACK	14
Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

MR. ROGERS	15
Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN	
Paco Pepe Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	

VALENCIAN	
Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	

GALICIAN	
Paco Pepe Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	

SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	11	39

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

BEER

DRAFT	caña	doble
R & D Brewing, Riviera Lager—NC	3.75	7.5
Trophy Brewing, Trophy Wife Session IPA—NC	4.25	8.5
Raleigh Brewing, Not Another Hazy NE IPA —	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 Damm, Daura Gluten-Free Lager—Spain	8.5
Peroni, Lager—Italy	8.5
Estrella Galicia, Lager—Spain	8.5
Fullsteam, Paycheck Pilsner—NC	8.5
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