

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	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy	17.5
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender	10.5
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	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
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	<i>Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Marcona Almonds,, Guindilla Peppers, Marinated Olives, Patatas Bravas</i>	
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	BOQUERONES Green Olives, Piquillo Peppers	7
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	SALT COD BUÑUELOS Chive Aioli	13.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
CABBAGE Jamón Serrano, Apple Cider	9	LOBSTER BISQUE Chive Oil	13
BRUSSELS SPROUTS Pomegranate, Pickled Onions	9.5	SWORDFISH A LA PLANCHA Pisto	15.5
ROASTED BEETS Salsa Verde	8.5	MUSSELS Sobrasada, Sofrito, Lemon	13.5
STUFFED PIQUILLOS Drunken Goat, Sea Salt	9	CHICKEN THIGH Aji Amarillo	10.5
ACORN SQUASH A LA PLANCHA Pepita Romesco	9.5	LAMB KOFTA Tahini Yogurt	14.5
CHAMPIÑONES <i>Fox Farm & Forage</i> Sherry, Thyme	12.5	STEAK PAILLARD Crispy Potatoes, Red Pepper Vinaigrette	14.5
ROASTED CARROTS Mojo Verde	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
PARSNIPS Pepita Pesto	8	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
RED PEPPER HUMMUS Tahini, Lavash	8.5	BONE MARROW Serrano, Onions	15.5
WHIPPED SHEEP'S CHEESE Pimentón Honey, Pepitas	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
POTATO TORTILLA* Chive Sour Cream	7.5	PORK RIBS Smoked Apricot Agrodolce	13.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	PORK BELLY Red Pepper Agrodolce	10.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
FENNEL & CANNELLINI Spinach, Lemon	8.5
CASTELFRANCO RADICCHIO Sumac, Grapefruit, Pistachios	9.5

LARGE PLATES

PORK BELLY FIDEOS Mushrooms, Cherry Peppers	18.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Broccolini, Salsa Verde, Potatoes, Lemon	28.5
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	HALF / FULL 29 / 58
PAELLA VERDURAS Butternut Squash, Parsnips, Fennel, Carrots, Pickled Onions, Garlic Aioli	18 / 36
PAELLA SALVAJE Pork Belly, Gaucho Sausage, Chicken, Chickpeas, Egg	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

BASQUE BURNT CHEESECAKE Spiced Apples	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
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 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
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
2022	Oro de Castilla , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2025	Ostatu , Rioja, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Le Naturel , Navarra, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
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
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
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
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
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
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2025	Christophe Avi , Agenais, France	<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>	7	14	56
2025	DeLibro , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo, Garnacha</i>	5.5	11	44
2025	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	7	14	56
2024	Sotabosc , Montsant, Spain	<i>Garnacha</i>	4.5	9	36
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	14	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
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
Los Arcos , Lustau, 750mL	<i>Fino</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Amontillado</i>	6	48
La Cigarrera , 375mL	<i>Manzanilla Pasada</i>	14	84
Península , Lustau, 750mL	<i>Manzanilla</i>	8.5	34
Carlos VII , Alvear, 375mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Amontillado</i>	14	56
	<i>Oloroso</i>	13	52

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Bodegas Gómez Nevado , 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Abocado</i>	10	80
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	9	36
	<i>Pedro Ximénez</i>	20	80

WINE FLIGHTS

3 Half Glasses

TRUST FALL Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.	18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.	14
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.	17.5
RIOJA IN THREE Ostatu Blanco / DeLibro / Marqués De Tomares Three wines, three perspectives on one of Spain's most celebrated wine regions.	18

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	14
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	14
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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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	
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VALENCIAN Paco Pepe Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe 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
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
Peroni, Lager—Italy	8.5
Estrella Galicia, Lager—Spain	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