

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SOPRESSATA
St. Louis, US
Pork Salami, Paprika, Garlic

SPECK
Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SORIA CHORIZO
California, US
Pimentón Pork Sausage. Smoky, Garlicky

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

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

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

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

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

TETILLA
Galicia
Semi-Soft, Cow's Milk, Aged 15-20 Days, Creamy

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

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

MAHÓN
Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

DUCK PROSCIUTTO 16
New York, US
Moultard Dark Breast. Spiced, Tender, Sweet

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

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

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Umin, Onions

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

BEETS 8.5
Skordalia

MUSHROOMS 12.5
Garlic, Scallions, Lemon

SEARED ZUCCHINI 7.5
Mojo Verde, Pimentón

BROCCOLINI 10.5
Idiazábal, Dijon Mustard

BRUSSELS SPROUTS 9.5
Maple Agriolce

ROASTED CARROTS 8.5
Arugula Gremolata

CAULIFLOWER 9.5
Romesco

PAN CON TOMATE 7
Vine Tomatoes, Sourdough

HUMMUS 8.5
Za'atar, Lavash

HOUSE MADE FOCACCIA 4.5
Rosemary, Maldon Salt

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey

POTATO TORTILLA* 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 7
Garlic, Parsley

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

FAROE ISLAND SALMON 15.5
Cucumbers, Sweet Peppers, Red Onions

TUNA CRUDO* 16.5
Piparra Mignonette

SALPICON DE PULPO 15
Octopus Regana

SAUTÉED MUSSELS 14.5
Coriander, Parsley

PULPO A LA GALLEGA 16.5
Creamer Potatoes, Olive Oil, Pimentón

SEARED SCALLOPS 18.5
Butternut Squash, Pedro Ximenez

CHICKEN THIGH 10.5
Lemon Yogurt

HANGER STEAK* 18
Red Chimichurri

MORUNO PORK 10.5
Piquillo Peppers, Red Onions

CARRILLERAS 16.5
Pork Cheeks, Potatoes

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

PORK BELLY 10.5
Cherry Pepper Chimichurri

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ARUGULA 8.5
Manchego, Apples, Cider

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 29.5
Carrots, Arugula, Pickled Red Onions

PAELLA VERDURAS 19 / 38
Squash, Mushrooms, Carrots, Red Peppers

PAELLA MARISCOS 29 / 58
Shrimp, Calamari, Mussels, Clams

PAELLA SALVAJE 28 / 56
Pork Belly, Beef, Chicken

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN 8

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

ARROZ CON LECHE 7
Cinnamon

BASQUE BURNT CHEESECAKE 10.5
Apples

EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF EMMANUEL PIGON

*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
NV	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	Menade,	Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Ostatu,	Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2025	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
2022	Alvear, 3 Miradas,	Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2024	Bico Amarelo,	Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
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	44
2024	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus Rothenberg, Feinherb,	Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	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

2021	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 Garanza,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2025	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2025	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2025	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	12	48
2022	Uva de Vida, Biográfico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
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
2023	Quieto, Gran Corte,	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
2025	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>	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

				3oz	bottle
Jarana,	Lustau, 750mL	<i>Fino</i>		5.5	44
La Cigarrera,	375mL	<i>Manzanilla</i>		8.5	34
East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>		9	72
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>		6	48
Península,	Lustau, 750mL	<i>Palo Cortado</i>		9	72
Asuncion,	Alvear, 375mL	<i>Oloroso</i>		13.5	54
Catón,	Alvear, 375mL	<i>Oloroso</i>		13.5	54

SWEET

				3oz	bottle
Nectar,	Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>		9.5	38
Toro Albala,	1994, 375mL	<i>Pedro Ximénez</i>		20	80
Solera 1927,	Alvear, 375mL	<i>Pedro Ximénez</i>		15	60

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.

BIO-CURIOUS

Diorama / Sotabosc / Biográfico
Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte
Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

TEA TIME

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

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

PASSENGER PRINCESS
Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters

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

GIN & JUS
Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

SIDE HUSTLE
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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

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

SANGRIA

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka, Peach Nectar, Grapefruit

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GINTONICS

Inspired by three of Spain’s most iconic regions.

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

Nordes Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

BEER

DRAFT

	caña	doble
Estrella Galicia, Lager—Spain	4.5	9
Green Bench, Sunshine City IPA—FL	4.25	8.5
Hidden Springs, Orange Crush Wheat—FL	4.5	9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Peroni, Lager—Italy	9
Ology, Rainbow Colored Glasses, Sour Ale—FL	12
Motorworks, Adoptable, Lager—FL	8.5
Cigar City, Fancy Papers Hazy IPA—FL	9
Green Bench, Postcard Pilsner—FL	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Coppertail Free Dive, IPA—FL	8.5
Lagunitas, Maximus IPA—CA	9
Magnanimous Brewing, Juice Lord IPA—FL (16oz)	13.5
Golden Road, Mango Cart Wheat Ale—CA	8
Copperpoint, Everflow IPA—FL	9
Cigar City, Maduro Brown Ale—FL	8.5
Keel Farms, Elderberry Cider—FL (16oz)	9
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36



9

8

13.5

13

12

14

12.5

13

13

14

glass 13
carafe 52

glass 10.5
pitcher 38

15