

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
FINOCCHIONA Georgia, US Pork Sausage With Fennel, Red Wine. Rich, Complex
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón

MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty
TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15 20 Days. Mild, Creamy
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex
SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild
ROMAO Castilla-La Mancha, ES Semi-Firm, Raw Sheep's Milk, Aged 9 Months. Rosemary Coated, Buttery
AGED MAHÓN Menorca, ES Aged 8+ Months, Unpasteurized Cow's Milk Firm, Nutty, Complex
CAÑA DE CABRA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy	17.5
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	26
<i>Patatas Bravas, Jamón Serrano, Manchego, Fuet, Tetilla, Marinated Olives, Pickled Apples, Almonds</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	BOQUERONES Olive Oil, Garlic, Parsley	7
MARINATED BEETS Feta, Mint	8.5	SALMON A LA PLANCHA* Cauliflower Purée, Salsa Verde	16
BUTTERNUT CARPACCIO Cranberry, Red Chimichurri, Walnuts	9	GRILLED PULPO Pomegranate Molasses, Sumac Onion, Parsley	17.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
CAULIFLOWER Scallion Aioli, Almond Crumble	9.5	CRISPY CALAMARI Remoulade, Piquillos, Lemon	16.5
PAN CON TOMATE Garlic, Maldon Salt	6.5	MUSSELS Chermoula, Shallots, Garlic	14
BRUSSELS SPROUTS Raisin Agrodolce, Apples	9	GRILLED CHICKEN THIGH Garlic Sour Cream, Dill Gremolata	10
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	BACON-WRAPPED DATES Valdeón Mousse	8
ROASTED KALE Lemon Tahini, Garlic, Pepitas, Ufra	10.5	MERGUEZ* Lamb, Beef, Honey Harissa, Mint	18
ROASTED CARROTS Harissa Tahini, Dukkah, Parsley	8.5	FLANK STEAK* Harissa Tahini, Rosemary Capers	16
CHAMPIÑONES Garlic, Salsa Verde	10.5	LOMO ROJO Sun-Dried Tomato Vinaigrette, Manchego, Fennel	11
WHIPPED SHEEP'S CHEESE Truffle Honey, Pimentón	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
PIQUILLO HUMMUS Olive Oil, Lavash	7.5	PORK BELLY Green Chimichurri	10.5
POTATO TORTILLA* Chive Sour Cream	7	ALBÓNDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	9
ARUGULA Espelette Vinaigrette, Valdeón, Pears, Walnuts	10
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Roasted Carrots, Arugula, Salsa Verde, Lemon	28.5
	HALF / FULL
SQUID INK FIDEOS Calamari, Sofrito, Garlic Aioli	17 / 34
PAELLA VERDURAS Patty Pan, Acorn, Butternut Squash, Arugula, Scallion Aioli	18 / 36
PAELLA SALVAJE Chicken, Sausage, Pork Belly, Pickled Red Onions	28 / 56
PAELLA MARISCOS Mussels, Clams, Shrimp, Calamari	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

OLIVE OIL CAKE Sea Salt	9
FLAN CATALÁN	7
BASQUE BURNT CHEESECAKE Macerated Pears	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

EXECUTIVE CHEF SAMEER HUNTER

*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	Xarel-lo Blend	3oz	6oz	bottle
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	Trepat	6.5	13	52

WHITE

2025	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2025	Menade , Rueda, Spain	Verdejo	6.25	12.5	50
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2025	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2023	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2024	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2025	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48

ROSÉ & SKIN CONTACT

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

RED

2020	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	7	14	56
2025	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2023	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	(L) 53
2021	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2025	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2023	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14	56
2022	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2025	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 1L	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8.5	93
Carlos VII , Alvear, 375mL	Amontillado	6	48
Península , Lustau, 750mL	Amontillado	13.5	54
15 Años , El Maestro Sierra, 375mL	Palo Cortado	9	72
Marques de Poley , Toro Albala, 500mL	Oloroso	12	48
	Oloroso	10	60

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	10	80
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala , 1999, 375mL	Pedro Ximénez	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	80
	Pedro Ximénez	16	64

WINE FLIGHTS

3 Half Glasses		
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.		
BIO-CURIOUS Diorama / Biografico / Sotabosc 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	9
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BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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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 Andalucian 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 Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian 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 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	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Monday Night Brewing, Slap Fight IPA—GA	8.5
Terrapin, Recreation Ale—GA	7
Three Taverns, Rapturous Rasperry Sour—GA	8.5
Yuengling, Light—PA	7.5
Lagunitas, Maximus IPA—CA	8.5
Pabst Blue Ribbon (16oz.)—IL	6.5
Wild Heaven, Emergency Drinking Beer—GA	8
Allagash, Tripel—MN	11
Isastegi, Sagardo Natural Cider (750mL)—Spain	32