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

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

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

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

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

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

ALISIOS
Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 3 Months, Toasted, Creamy, Sweet Pimenton

WOOLY WOOLY BLACK GARLIC
Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

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

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Créme, 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
Moulard 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

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

MUSHROOMS 12.5
Garlic, Scallions, Lemon

SEARED ZUCCHINI 7.5
Capers Gremolata

BEETS 11
Skordalia, Almonds

BRUSSELS SPROUTS 9.5
Maple Agridolce

BUTTERNUT SQUASH 8.5
Pepitas, Golden Raisins, Apricots

BROCCOLINI 10.5
Idiazábal, Dijon Mustard

CAULIFLOWER 9.5
Romesco

ROASTED CARROTS 8.5
Arugula Gremolata

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

SWEET POTATO 8.5
Red Pepper Coulis

POTATO TORTILLA* 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 7
Garlic, Parsley

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

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

SALPICON DE PULPO 15
Octopus Regana

TUNA CRUDO* 16.5
Piparra Mignonette

FAROE ISLAND SALMON 15.5
Cucumbers, Sweet Peppers, Red Onions

SAUTÉED MUSSELS 14.5
Coriander, Parsley

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

PORK BELLY 10.5
Cherry Pepper Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

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

HALF / FULL

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

*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if a person in your party has a food allergy

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WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
NV	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2025	**Mila,** Rías Baixas, Spain	*Albariño*	6.5	13	52
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.25	14.5	58
2022	**Oro de Castilla,** Rueda, Spain	*Verdejo*	6.25	12.5	50
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2024	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2022	**Alvear, 3 Miradas,** Montilla-Moriles, Spain	*Pedro Ximénez*	6.5	13	52
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2024	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.5	9	36
2024	**Clara Sala, Sicilia Bianco,** Sicily, Italy	*Grillo*	6.25	12.5	50
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

			3oz	6oz	bottle
2022	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2025	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2024	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2025	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2021	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
2025	**DeLibro,** Rioja, Spain	*Tempranillo, Garnacha*	5.5	11	44
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2025	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2025	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2025	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	6	12	48
2025	**La Vinyeta, 'Juanito',** Emporda, Spain	*Monastrell*	6	12	48
2022	**Uva de Vida, Biográfico,** Toledo, Spain	*Tempranillo, Graciano*	7.5	15	60
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
2022	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	7	14	56
2022	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46

SHERRY

DRY

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

SWEET

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

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.

HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte 17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.

RIOJA IN THREE Ostatu Blanco / DeLibro / Marqués De Tomares 18
Three wines, three perspectives on one of Spain's most celebrated wine regions.



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

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

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

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

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

SIDE HUSTLE 12.5
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

MR. ROGERS 14
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

SANGRIA

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

	glass	pitcher
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucían 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
Florida Avenue Brewing, Luminescence Hazy IPA—FL	4.25	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
Cigar City, Maduro Brown Ale—FL	8.5
Keel Farms, Elderberry Cider—FL (16oz)	9
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36