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

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

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Patatas Bravas, Jamón Serrano, Manchego, Tetilla, Fuet, Marinated Olives, Pickled Apples, Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA 5
Thyme, Lemon Zest

BUTTERNUT CARPACCIO 9
Cranberry, Red Chimichurri, Walnuts

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 5.5
Bell Peppers, Balsamic, Basil

ACORN SQUASH 8.5
Caramelized Onions, Sage, Pimentón

CAULIFLOWER 9.5
Scallion Aioli, Almond Crumble

SPAGHETTI SQUASH 8.5
Sundried Tomato, Basil, Manchego

BRUSSELS SPROUTS 9
Raisin Agrodolce, Apples

ROASTED KALE 10.5
Lemon Tahini, Garlic, Pepitas, Ufra

ROASTED CARROTS 8.5
Harissa Tahini, Dukkah, Parsley

CHAMPIÑONES 10.5
Garlic, Salsa Verde

MARINATED BEETS 8.5
Feta, Mint

PAN CON TOMATE 6.5
Garlic, Maldon Salt

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey, Pimentón

PIQUILLO HUMMUS 7.5
Olive Oil, Lavash

POTATO TORTILLA* 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 7
Olive Oil, Garlic, Parsley

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Scallions, Garlic

CRISPY CALAMARI 16.5
Remoulade, Piquillos, Lemon

TUNA CRUDO* 15
Garlic, Chives, Pomegranate, Cardamon Oil

GRILLED BRANZINO 18
Chermoula, Cucumber Conserva

SALMON A LA PLANCHA* 16
Cauliflower Purée, Salsa Verde

GRILLED PULPO 17.5
Pomegranate Molasses, Sumac Onion, Parsley

MUSSELS 14
Chermoula, Shallots, Garlic

GRILLED CHICKEN THIGH 10
Garlic Sour Cream, Dill Gremolata

BACON-WRAPPED DATES 8
Valdéon Mousse

TRUFFLE BIKINI 12.5
Jamón Serrano, Manchego

LAMB BELLY ROULADE 14
Muhammara

BRAISED LAMB SHOULDER 18.5
Chickpea Jus, Mint, Pomegranate

LOMO ROJO 11
Sun-Dried Tomato Vinaigrette, Manchego, Fennel

MERGUEZ* 18
Lamb, Beef, Honey Harissa, Mint

FLANK STEAK* 16
Harissa Tahini, Rosemary Capers

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

ALBÓNDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

SALADS

ENSALADA MIXTA 9
Olives, Onions, Giardiniera, Little Gem Lettuce

ARUGULA 10
Mustard Vinaigrette, Valdeón, Pears, Walnuts

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED RED SNAPPER 28.5
Fermented Cabbage, Carrots, Cherry Vinaigrette

HALF / FULL

PAELLA VERDURAS 18 / 36
Acorn, Butternut Squash, Carrots, Kale, Scallion Aioli

PAELLA MARISCOS 28 / 56
Clams, Calamari, Shrimp, Mussels

PAELLA SALVAJE 28 / 56
Chicken, Sausage, Pork Belly, Pickled Red Onions

PARRILLADA BARCELONA* 33 / 66
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 7

BASQUE BURNT CHEESECAKE 9
Macerated Pears

OLIVE OIL CAKE 9
Sea Salt

ARROZ CON LECHE 7
Coconut Milk, Cinnamon

CHOCOLATE CAKE 9
Coffee Créme Anglaise, Almond Crumble

EXECUTIVE CHEF SAMEER HUNTER | SOUS CHEF NEW YORK KNIGHT

*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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Buy a $50 gift card and receive a $10 bonus

WINES BY THE GLASS

SPARKLING

			3oz	6oz	bottle
NV	**BarCava, Brut,** Penedès, Spain	*Xarel-lo Blend*	5.5	11	44
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

			3oz	6oz	bottle
2025	**Mila,** Rías Baixas, Spain	*Albariño*	6.5	13	52
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
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
2024	**Haus Rothenberg, Feinherb,** Nahe, Germany	*Riesling*	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2025	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
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

			3oz	6oz	bottle
2020	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2021	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6.5	13	52
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
2023	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	56
2025	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
2025	**De Libro,** Rioja Alta, Spain	*Garnacha/Tempranillo*	5.50	11	44
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	**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

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

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

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

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.



COCKTAILS

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

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

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

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

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

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

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

BOURBON SPICE RACK — 13
Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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

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

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

SANGRIA

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

	glass	carafe
GUNS & ROSÉS Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach Nectar, Grapefruit	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
Yuengling, Light—PA	7.5
Peroni, Lager—Italy	8.5
Three Taverns, Rapturous Raspberry Sour—GA	8.5
Terrapin, Recreation Ale—GA	7
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