barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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

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

'NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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

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

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

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

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

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

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild

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

CABRA AL GOFIO
Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

CABRA ROMERO
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

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

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

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

CHORIZO IBÉRICO 10
La Rioja, ES
Pork Iberian Sausage. Paprika, Salt, Garlic

MAXORATA CON PIMENTÓN 8.5
Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

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

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

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

BEETS 8.5
Skordalia, Tahini, Chive

CRISPY EGGPLANT 7.5
Truffle, Pimentón, Honey

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

CAULIFLOWER 8.5
Almond Romesco

BABY CARROTS 9.5
Labneh, Dill

SEARED GREEN BEANS 8.5
Bagna Cauda, Garlic

BROCCOLINI 9.5
Confit Garlic, Rosemary

BRUSSELS SPROUTS 9.5
Smoked Pepper Aioli

CHAMPIÑONES 10.5
Scallions, Garlic

HUMMUS 8.5
Tahini, Sweet Pimenton, Lavash

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

DELICATA SQUASH 9
Dates Purée, Raisins

SWEET POTATOES 8.5
Mustard Vinaigrette

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA* 7.5
Chive Sour Cream

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

P.E.I. MUSSELS 14
Sofrito

GRILLED PRAWNS 15
Harissa

GRILLED PULPO 16
Sunchokes Purée, Onions

LITTLENECK CLAMS 13.5
Sobrasada, Couscous

GRILLED SALMON* 14.5
Bilbaina

ROASTED CHICKEN THIGH 10.5
Aji Verde

BACON-WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 10.5
Mojo Picante

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

DUCK LEG CONFIT 13.5
Mojo Verde

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

FLANK STEAK* 14.5
Red Chimichurri

SALADS

ENSALADA MIXTA 10
Olives, Onions, Giardiniera, Gem Lettuce

RADICCHIO SALAD 9
Fennel, Apples, Raisins

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Green Beans, Baby Carrots

HALF / FULL

PAELLA VERDURAS 18 / 36
Sunchokes, Delicata Squash, Carrots, Turnips, Cauliflower

PAELLA MARISCOS 29 / 58
Shrimp, Mussels, Clams

PAELLA SALVAJE 28 / 56
Chorizo, Pork Belly, Chicken, Chickpeas

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

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Apples

OLIVE OIL CAKE 10
Sea Salt

EXECUTIVE CHEF CESAR DIAZ | SOUS CHEF GUERSON ANTOINE

*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,** Penedès, Spain	*Trepat*	6.75	13.5	54

WHITE

			3oz	6oz	bottle
2023	**Mila,** Rías Baixas, Spain	*Albariño*	6.5	13	52
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Loureiro, Alvarinho, Avesso*	4.75	9.5	38
2025	**Ostatu,** Rioja, Spain	*Viura, Malvasia*	7.25	14.5	58
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2025	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	5.5	11	44
2023	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.5	13	52
2024	**Orto Vins, Les Argiles,** Montsant, Spain	*Macabeo*	7	14	56
2024	**Clara Sala, Sicilia Bianco,** Sicily, Italy	*Grillo*	6.25	12.5	50
2025	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	6	12	48
2025	**Bodega Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5.5	11	44
2025	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2024	**Haus Rothenberg, Feinherb,** Nahe, Germany	*Riesling*	6.5	13	52

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
2024	**No Es Pituko,** Curicó Valley, Chile	*Sauvignon Blanc*	5.5	11	44

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
2025	**DeLibro,** Rioja, Spain	*Tempranillo, Garnacha*	5.5	11	44
2022	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	7	14	52
2024	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.75	9.5	38
2019	**Alberto Orte, A Portela,** Valdeorras, Spain	*Mencía*	6.5	13	52
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6.25	12.5	50
2021	**Coster dels Olivers,** Priorat, Spain	*Cariñena, Garnacha*	8	16	64
2024	**La Vinyeta, 'Juanito',** Emporada, Spain	*Monastrell*	6	12	48
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
2022	**Caves São João, Baga Novo,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2023	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	7	14	56
2022	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	7	14	54
2022	**Polkura,** Colchagua, Chile	*Syrah*	7.5	15	60
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46
2024	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7.25	14.5	56
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*	6	48
La Cigarrera, 1L	*Manzanilla*	9	93
Almacenista, Lustau, 500mL	*Manzanilla Amontillada*	14	84
Los Arcos, Lustau, 750mL	*Amontillado*	6.5	52
Península, Lustau, 750mL	*Palo Cortado*	9	72
15 Años, El Maestro Sierra, 375mL	*Oloroso*	12.5	50
Marques de Poley, Toro Albala, 500mL	*Oloroso*	10	60

SWEET

		3oz	bottle
Bodegas Gómez Nevado, 750mL	*Abocado*	11	88
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9.5	76
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	10	40
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	17	68

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.

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

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

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

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

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

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

BOURBON SPICE RACK 13.5
Henry McKenna, 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	11	39

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Estrella Galicia, Lager—Spain	8
Founders, All Day IPA—MI	7.5
Hap & Harry's, Lager—TN	8
Peroni, Lager—Italy	8.5
Yazoo, Hefeweizen—TN	7.5
Jackalope, Thunder Ann Pale Ale—TN	8
Lagunitas, Maximus IPA—CA	8.5
Jackalope, Bearwalker Maple Brown—TN	8
Dogfish Head, Sea Quench Session Sour—DE	8.5
Wiseacre, Bow Echo Hazy IPA—TN	11