

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
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón
CHORIZO PICANTE La Rioja, ES Pork Sausage, Smoky, Spicy, Pimenton
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity

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
ROMAO Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent
SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild
MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed
SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild
ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

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

JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender	10.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Aged Manchego, Drunkened Goat, Marcona Almonds, Guindilla Peppers</i>	

TAPAS

EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	BOQUERONES Green Olives, Piquillo Peppers	7
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	SALT COD BUÑUELOS Chive Aioli	11.5
PAN CON TOMATE Olive Oil, Sea Salt	7	PRAWNS Red Chimichurri	10
WILD MUSHROOM MONTADITO <i>Fox Farm & Forage</i> Truffle, Ricotta	12.5	MUSSELS Sobrasada, Sofrito, Lemon	13.5
HARICOT VERTS Garlic-Tomatoes	8.5	SWORDFISH A LA PLANCHA Puttanesca	15.5
CHARRED CABBAGE Harissa, Jicama	8.5	DUCK CONFIT CALDOSO Squash, Sage, Manchego	15.5
BRUSSELS SPROUTS Pomegranate, Pickled Onions	9.5	CHICKEN THIGH Aji Amarillo	10.5
COLLARD GREENS Serrano, Bread Crumbs	7.5	LAMB KOFTA Green Goddess	14.5
CAULIFLOWER Mustard Vinaigrette	8.5	WAGYU CARPACCIO* Idiazábal, Harissa Aioli	17.5
BURRATA Green Onion Pesto, Blistered Tomato	12.5	STEAK PAILLARD Pepper Vinaigrette, Crispy Potatoes	14.5
ROASTED CARROTS Mojo Verde	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
ROASTED BEETS Salsa Verde	8.5	BONE MARROW Serrano, Onion Jam	15.5
RED PEPPER HUMMUS Tahini, Lavash	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
WHIPPED SHEEP'S CHEESE Pimentón Honey, Pepitas	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
POTATO TORTILLA Chive Sour Cream	7.5	PORK RIBS Smoked Apricot Agrodolce	13.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	PORK BELLY Red Pepper Agrodolce	10.5

SALADS

ENSALADA MIXTA Onions, Giardiniera, Little Gem Lettuce	11
FENNEL & CANNELLINI Spinach, Lemon	8.5
ARUGULA & QUINOA Pomegranate, Butternut Squash	9.5
CHORIZO & PORK BELLY FIDEOS Mushrooms, Cherry Peppers	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Haricot Verts, Salsa Verde, Potatoes, Lemon	28.5
PAELLA VERDURAS Carrots, Brussels, Cauliflower, Fennel, Olives, Garlic Aioli	HALF / FULL 18 / 36
PAELLA MARISCOS Mussels, Clams, Gambas, Calamari, Salmorreta	29 / 58
PAELLA SALVAJE Chorizo, Chicken, Pork Belly, Chickpeas, Olives, Egg	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
CREPAS WITH SEASONAL FRUIT Citrus Cream, Spiced Apples, Walnuts	8.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
OLIVE OIL CAKE Sea Salt	10
BASQUE BURNT CHEESECAKE Spiced Apple	10

EXECUTIVE CHEF DAVID ELLIS | SOUS CHEF MICHELLE COSMIANO

*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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
			7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	6	12	48
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.25	12.5	50
2022	Quieto , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	6	48
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	14	84
Península , Lustau, 750mL	<i>Palo Cortado</i>	16	64
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		13	52

SWEET

Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	36
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	9	72
		20	80

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Nova High. Acid. Wines.		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style		14.5

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Beefeater Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Paco Pepe Andalucían 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
	11	39

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

BEER

DRAFT	caña	doble
Raleigh Brewing, Not Another Hazy NE IPA —	4.25	8.5
Trophy Brewing, Trophy Wife Session IPA—NC	4.25	8.5
R & D Brewing, Riviera Lager—NC	3.75	7.5
Tobacco Wood, 565 Amber Ale—NC	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Upside Dawn, Non- Alcoholic—CT	7
Estrella Galicia, Lager—Spain	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC	11
Fullsteam, Paycheck Pilsner—NC	8.5
Peroni, Lager—Italy	8.5
Hitachino, Nest White—Japan	14
Lynnwood Brewing Concern, Blonde Moment—NC	9.5
Fullsteam, Rocket Science IPA—NC	8.5
Jade IPA, Foothills Brewing—NC	8.5
Allagash, Tripel—ME	10.5
Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC	9.5
Bull City, Off Main Cider—NC	8
Isastegi, Sagardo Natural Cider—Spain (750mL)	28