

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Pimentón
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper
SPECK Alto Adige, IT Spice-Rubbed Ham, Smoky Lean
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity

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
AGED MAHÓN Islas Baleares, ES Hard, Cow’s Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp
DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat’s Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy
DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked
CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat’s Milk, Aged 2 Months. Cornmeal Coated

GIVE THE GIFT OF BARCELONA

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

WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
QUESO DE TRUFA Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
CHORIZO IBÉRICO La Rioja, ES Pork Iberian Sausage. Paprika, Salt, Garlic	9
MAXORATA CON PIMENTÓN Islas Canarias, ES Semi-Firm, Goat’s Milk, Pimentón, Aged 2 Months. Buttery, Tangy	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5

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

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	LITTLENECK CLAMS Sobrasada	13
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	P.E.I. MUSSELS Sofrito	14
BROCCOLINI Confit Garlic, Rosemary	9.5	GRILLED PULPO Fingerling Potato, Olive Chimichurri	16
ROASTED BABY TURNIPS Tahini, Olive Oil	8	LANGOSTINOS Aji Amarillo	15.5
CHAMPIÑONES Scallions, Garlic	10.5	GRILLED SALMON* Fennel Salad, Olive Oil	14.5
CAULIFLOWER Almond Romesco	8.5	HALIBUT A LA PLANCHA* Escabeche, Dill	15.5
BABY CARROTS Labneh, Dill	9.5	ROASTED CHICKEN THIGH Aji Verde	10.5
BRUSSELS SPROUTS Smoked Pepper Aioli	9	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
PAN CON TOMATE La Boella Olive Oil, Sea Salt	6.5	BACON-WRAPPED DATES Valdeón Mousse	8
WHIPPED SHEEP'S CHEESE Truffle, Honey	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HUMMUS Tahini, Olive Oil, Lavash	8	IBÉRICO SKIRT* Salsa Vizcaina	17
POTATO TORTILLA Chive Sour Cream	7.5	PORK BELLY Mojo Picante	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
SWEET POTATOES Mustard Vinaigrette	8	DUCK LEG CONFIT Mojo Verde	13.5
MARINATED BOQUERONES Piquillo Peppers, Castelvetrano Olives	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
		FLANK STEAK* Red Chimichurri	14.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	9
BEET SALAD Radicchio, Beets, Sherry Vinaigrette	8
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23
WHOLE ROASTED BRANZINO Broccolini, Brussels Sprouts	26.5
	HALF / FULL
PAELLA VERDURAS Brussels Sprouts, Broccolini, Delicata Squash, Turnips, Carrots	18 / 36
PAELLA MARISCOS Shrimp, Mussels, Clams, Calamari	29 / 58
PAELLA SALVAJE Chorizo, Pork Belly, Chicken, Chickpeas	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Gaucho Sausage, Pork Loin	31 / 62

DESSERTS

FLAN CATALÁN	7
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE <i>Nashville Grown</i> Gala Apples	9
PANTXINETA Almonds	9
OLIVE OIL CAKE Sea Salt	9

EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF CESAR DIAZ

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7.5	15	60
NV	Moscatel Espumoso , Reymos, Spain	<i>Moscatel</i>	6.75	13.5	54
			4.5	9	36

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2024	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	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	5.5	11	44
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.5	13	52
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
			4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			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
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	38
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	5.25	10.5 (L)	59
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	8	16	64
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	5	10	40
2022	Uva de Vida, Biográfico,, , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2022	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11 (L)	62
2021	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	6	48
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	14	84
Península , Lustau, 750mL	<i>Palo Cortado</i>	6.5	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	12.5	50
		10	60

SWEET

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

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
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		17
ACID TRIP Asnella / B.R.O.T. / Baga Novo 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

BEEES & 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 Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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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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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GIN TONICS

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 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
	11	39

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Founders, All Day IPA—MI	7.5
Hap & Harry’s, Lager—TN	8
Peroni, Lager—Italy	8.5
Estrella Galicia, Lager—Spain	8
Yazoo, Hefeweizen—TN	7.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Blackstone, Adam Bomb IPA—TN	8
Wiseacre, Bow Echo Hazy IPA—TN	11
Lagunitas, Maximus IPA—CA	8.5
Jackalope, Bearwalker Maple Brown—TN	8
Jackalope, Thunder Ann Pale Ale—TN	8
Austin Eastciders, Original Dry Cider—TX	8
Dogfish Head, Sea Quench Session Sour—DE	8.5
Pomarina Brut Sidra—Spain (750mL)	42