

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 BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper Tangy, Salty, Rich
’NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean

DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy
CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild
VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat’s Milk, Cave-Aged 2 Months
CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
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
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
IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex

GIVE THE GIFT OF BARCELONA

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
LOMO IBÉRICO DE BELLOTA Castilla Y León, ES Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón	15
WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
QUESO DE TRUFA Castilla, La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 7 Months, Black Truffle	8.5
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	11.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28

*Jamón Serrano, Fuet, Aged Manchego,
Mahón, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

TAPAS

HOUSE-MADE FOCACCIA Rosemary, Sea Salt	3	MARINATED BOQUERONES Green Olives, Piquillo Peppers	7
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	TUNA A LA PLANCHA Sauce Vierge	16
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	MUSSELS House-Made Sausage	13.5
CHAMPIÑONES Garlic, Urfa Pepper	11.5	GRILLED PULPO Chermoula, Chickpeas	15.5
BURRATA Fig, Tomato, Sumac	10.5	CHICKEN THIGH A LA PLANCHA Labneh, Sumac	10.5
ACORN SQUASH A LA PLANCHA Romesco, Almonds, Sage	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
CAULIFLOWER Basil Aioli	8	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
BRUSSELS SPROUTS Pickled Fresno, Apple Cider Vinaigrette	9.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
ROASTED CARROTS Smoked Goat Cheese, Hazelnut Picada	10.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
HUMMUS Piquillo Peppers	7.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
WHIPPED SHEEP'S CHEESE Truffle Honey	8.5	PORK BELLY Mojo Rojo	11.5
POTATO TORTILLA Chive Sour Cream	7.5	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	14.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
CHICORY AND BEETS Goat Cheese, Pepitas	8.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Carrots, Potatoes, Sauce Vierge	28.5
	HALF / FULL
PAELLA VERDURAS Brussels Sprouts, Kale, Squash, Carrots, Pickled Anaheim Peppers, Garlic Aioli	18 / 36
PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Sausage, Chickpeas	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CREPAS WITH SEASONAL FRUIT Citrus Cream, Strawberries, Pistachios	8.5
BASQUE BURNT CHEESECAKE Blackberry Compote	10
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9

EXECUTIVE CHEF ANTHONY CASTINE
SOUS CHEFS PAOLO BARTOLETTI & JACOB HUNT

*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>	8	16	64
NV	Tierra Limpia, Brut Rose Penedes, Spain	<i>Trepat</i>	7.25	14.5	58

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	8	16	64
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	La Vineyta, ' Pipa' , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7.25	14.5	58
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	7	14	56
2022	B.R.O.T., Blanc Inicial , Penedes, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6.5	13	52
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.25	12.5	50
2023	Redentore , Veneto, Italy	<i>Chardonnay</i>	7.5	15	60
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	7	14	52

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7.5	15	60
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	6.25	12.5	62.5
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	<i>Mencía</i>	7.5	15	60
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.75	13.5	54
2023	Torremilanos, El Porron de Lara , Castilla Y Leon, Spain	<i>Tempranillo</i>	6.75	13.5	54
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6.25	12.5	50
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2020	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2022	Alpataco , Patagonia, Argentina	<i>Cabernet Sauvignon</i>	7.25	14.5	58
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.5	15	60
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6	12	48
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6.25	12.5	50
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	<i>Grenache Blend</i>	8	16	64
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	7.25	14.5	58

SHERRY

DRY

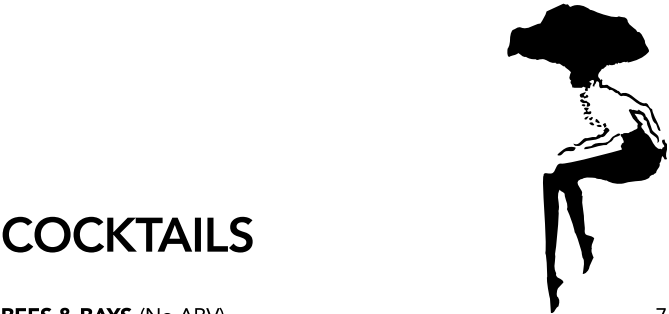
La Cigarrera , 375mL	<i>Manzanilla</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9.5	38
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	6.5	52
Jarana , Lustau, 750mL	<i>Fino</i>	13	52
		6	48

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Península , Lustau, 750mL	<i>Palo Cortado</i>	9.5	76
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	17	68
		10	40

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)		14.5	
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16.5	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new world, 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	
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8	
PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5	
GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11	
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13	
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders		13.5	
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		14	
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13.5	
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		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 Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint			
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11	pitcher 39	
GUNS & ROSÉS Tierra Limpia, Lillet Rosé, Faber Vodka, Peach Nectar, Grapefruit	glass 13	carafe 52	
BEER			
DRAFT New France, Modern Ruins Lager—PA Lolev, Vespero—PA Hitchhiker, Bane of Existence IPA—PA	caña 4.5 4.25 5	doble 9 8.5 10	
BOTTLES & CANS East End, Hefeweizen—PA Yuengling, Lager—PA Victory, Prima Pils—PA Estrella Damm, Daura Lager—Spain Troegs, Dreamweaver Wheat—PA Founders, All Day IPA—MI Lagunitas, Maximus IPA—CA Cinderlands, Full Squish IPA (16oz)—PA Peroni, Lager—Italy Narragansett Lager (16oz.)—RI Allagash, Tripel—MN New France, As the Crow Flies, Breakfast Stout—PA Wynridge Cider, Original—PA Ploughman Cider, Lummox—PA Clausthaler, Non-Alcoholic—Germany Trabanco, Cosecha, Sidra Natural (700mL)—Spain			11 6 9 9.5 8.5 7 8.5 13 9 7 13 13 11 12 9 36