

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

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

FUET
California, US
Pork Sausage. Rich, Garlic

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

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

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

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

CHORIZO DE PAMPLONA
País Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

CHORIZO BLANCO
New Jersey, US
Slow Aged Pork Sausage. Garlic

CAÑA DE CABRA
Murcia, ES
Semi-Soft Goat's Milk, Aged 35 Days, Creamy, Tangy, Fruity

IDIAZÁBAL
Pais Vasco, ES
Semi Firm, Raw Sheep's Milk, Aged 6 Months, Smoked, Sharp, Fruity

VALDEÓN
Murcia,Castilla-Leon, ES ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy

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

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

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary Rubbed, Creamy

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

JAMÓN MANGALICA 15
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

LOMO IBÉRICO DE BELLOTA 15
Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

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

APERITIVO BOARD 28
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Drunken Goat, Manchego, Soria Chorizo, Jamón Serrano, Pickled Peppers, Marcona Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

EGGPLANT CAPONATA 6.5
Bell Pepper, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

KALE 8
Lemon, Garlic, Red Pepper Flakes

SHAVED BRUSSELS SPROUTS 9.5
Golden Raisins, Arope

CHAMPIÑONES 11.5
Lemon, Garlic, Aleppo Pepper

ROASTED CARROTS 9
Maple, Pimentón, Marcona Almonds

PURPLE TOP TURNIPS 9.5
Black Truffle Vinaigrette

ROASTED CAULIFLOWER 8
Eggplant Pisto

DELICATA SQUASH 9.5
Piquillo Xato

QUESO A LA PLANCHA 8.5
Quince Agridulce

WHIPPED SHEEP'S CHEESE 8.5
Herbs De Provence, Almonds, Honey

HUMMUS 7.5
Lavash, Salsa Verde

SWEET POTATOES 10
Almogrote

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7.5
Chive Sour Cream

BOQUERONES 6
Olives, Piparras

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

TAGLIATELLE 16.5
Crab, Pecorino

BROOK TROUT 15
Aji Amarillo, Radishes

MUSSELS 13.5
Fennel, Shallots, Basque Cider

GRILLED CHICKEN THIGH 9.5
Sesame Yogurt, Dill

CHISTORRA 15.5
Sweet & Sour Cranberries

STUFFED PIQUILLOS 10.5
Beef Picadillo, Aioli Verde

PORK RIBS 16
Adobo, Red Quinoa

BACON-WRAPPED DATES 8
Valdeón Mousse

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

MORCILLA A LA PLANCHA 9
Red Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

STEAK PAILLARD 16
Crispy Potatoes, Cherry Pepper Vinaigrette

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

CHICORIES 10.5
Apples, Pink Peppercorn Vinaigrette

ROASTED BEETS 8.5
Lemon, Oregano, Sheep's Cheese

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

BRANZINO 28.5
Carrots, Pimentón Potatoes

FIDEOS 16.5
Chicken Morunos, Aioli Verde

PAELLA VERDURAS HALF / FULL 18 / 36
Delicata, Carrots, Brussels Sprouts

PAELLA MARISCOS 29 / 58
Calamari, Shrimp, Mussels, Clams

PAELLA SALVAJE 28 / 56
Chicken, Gaucho Sausage, Pork Loin

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

DESSERTS

OLIVE OIL CAKE 10
Sea Salt

FLAN CATALÁN 8

CHURROS 6.5
Spiced Chocolate Sauce

BASQUE BURNT CHEESECAKE 10
Luxardo Cherries

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF MISHA RYKLIN | SOUS CHEF CHRISTIAN ORTIZ

*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
NV	Sumarroca, 2CV, Interlat, Brut Nature,	Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé	Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila,	Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal,	Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade,	Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel,	Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama,	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Orto Vins, Les Argiles,	Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020	Alvear, 3 Miradas,	Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2023	Aylin,	San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2020	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso,	Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb,	Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography,	Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Familia Schroeder, Saurus,	Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi,	Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	No Es Pituko,	Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

RED

2019	Nucerro, Reserva,	Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020	Marqués de Tomares, Crianza,	Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup,	Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
NV	Le Naturel Zero Zero Tinto,	Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2021	Azul y Garanza,	Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc,	Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013	Laurona,	Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2023	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo*,	Emporda, Spain	<i>Tempranillo, Graciano</i>	5	10	40
2020	Península, Vino de Montaña,	Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Uva de Vida, Biográfico,	Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Bodegas Ponce, Clos Lojen,	Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020	Gota, Bergamota,	Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2020	Peñalolen,	Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2019	Polkura,	Colchagua, Chile	<i>Syrah</i>	6	12	48
2022	Casas del Bosque,	Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival,	Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena,	Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40

SHERRY

DRY

			3oz	bottle
Jarana,	Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera,	375mL	<i>Manzanilla</i>	8	32
Los Arcos,	Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII,	Alvear, 375mL	<i>Amontillado</i>	13	52
Península,	Lustau, 750mL	<i>Palo Cortado</i>	8	64
15 Años,	El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
Asuncion,	Alvear, 375mL	<i>Oloroso</i>	14	56
VORS,	Bodegas Tradicion, 750mL	<i>Oloroso</i>	19	152

SWEET

			3oz	bottle
East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	8	64
Solera 1927,	Alvear, 375mL	<i>Pedro Ximénez</i>	15	60
Nectar,	Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36

WINE FLIGHTS

3 Half Glasses	
APERITIVOS BarCava / Fino Jarana / 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 / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
ACID TRIP Bico Amarelo/ B.R.O.T. / Baga Novo High. Acid. Wines.	16
NEW WORLD, OLD SCHOOL 1752 Gran Tradicion / 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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PICA PICA Tito's 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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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	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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GINTONICS

Inspired by three of Spain's most iconic regions.	15
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

NON-ALC WHITE OR RED SANGRIA NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint	glass	pitcher
	9.5	34

WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	11	38.5

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

BEER

DRAFT	caña	doble
Two Roads, No Limits Hefeweizen—CT	4	8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Two Roads, Passion Fruit Gose (16oz)—CT	12
Narragansett Lager (16oz)—RI	7
Half Full, In Pursuit IPA—CT	8
Lagunitas, Maximus IPA—CA	8.5
Jack's Abby, Hoponius Union IPL—MA	7
Allagash, Tripel—MN	10.5
Down East Cider, Original Blend Cider—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28