

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

SOBRASADA

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine
Rich, Complex

AGED MANCHEGO

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

DRUNKEN GOAT

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed
Citrus Oil

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months. Mildly Pungent

SMOKIN' GOAT

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

DÉLICE DE BOURGOGNE

Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

ROMAO

Castilla-La Mancha, ES
Raw Sheep's Milk, Aged 9 Months.
Rosemary

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.
Smoked, Sharp, Fruity

JAMÓN MANGALICA

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

BRESAOLA

Lombardy, IT
Cured, Eye Round. Soft Texture,
Sweet, Tender

APERITIVO BOARD

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

*Jamón Serrano, Fuet, Aged Manchego,
Drunken Goat, Marinated Olives, Patatas
Bravas, Marcona Almonds, Guindilla
Peppers*

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

PRAWNS

Red Chimichurri

10

COLLARD GREENS

Serrano, Migas

7.5

SALT COD BUÑUELOS

Chive Aioli

11.5

CHARRED CABBAGE

Harissa, Jicama

8.5

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

WILD MUSHROOM MONTADITO

Fox Farm & Forage
Truffle, Ricotta

12.5

SWORDFISH A LA PLANCHA

Pisto

15.5

ACORN SQUASH A LA PLANCHA

Pepita Romesco

9.5

LOBSTER BISQUE

Chive Oil

13

ROASTED BEETS

Salsa Verde

8.5

CHICKEN THIGH

Aji Amarillo

10.5

BURRATA

Green Onion Pesto

12.5

DUCK CONFIT CALDOSO

Squash, Sage, Manchego

15.5

BROCCOLINI

Lemon, Garlic

9

LAMB KOFTA

Tahini Yogurt

14.5

CAULIFLOWER

Mustard Vinaigrette

8.5

WAGYU CARPACCIO*

Idiazábal, Harissa Aioli

17.5

ROASTED CARROTS

Mojo Verde

9.5

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

STUFFED PIQUILLOS

Creamy Drunken Goat, Sea Salt

9

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Pepitas

8.5

BONE MARROW

Serrano, Onion Jam

15.5

RED PEPPER HUMMUS

Tahini, Lavash

7.5

PORK BELLY

Red Pepper Agrodolce

10.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

POTATO TORTILLA

Chive Sour Cream

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SALADS

ENSALADA MIXTA

Onions, Giardiniera, Little Gem Lettuce

11

ARUGULA & QUINOA

Pomegranate, Butternut Squash

9.5

FENNEL & CANNELLINI

Spinach, Lemon

8.5

LARGE PLATES

CHORIZO FIDEOS

Mushrooms, Cherry Peppers

16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde, Potatoes, Lemon

28.5

PAELLA VERDURAS

Carrots, Butternut Squash, Cauliflower, Fennel, Olives, Garlic
Aioli

HALF / FULL

18 / 36

PAELLA MARISCOS

Mussels, Shrimp, Clams, Calamari, Salmorreta

29 / 58

PAELLA SALVAJE

Chorizo, Chicken, Pork Belly, Chickpeas, Olives, Egg

28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Pork Belly

33 / 66

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Spiced Apple

10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

10

CREMA CATALANA

Poached Pears

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Walnuts

8.5

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	Xarel-lo Blend	3oz	6oz	bottle
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

RED

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

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
Almacenista , Lustau, 500mL	Manzanilla Pasada	8.5	34
Los Arcos , Lustau, 750mL	Amontillado	14	84
Carlos VII , Alvear, 375mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	14	56
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
		13	52

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	36
Toro Albala , 1999, 375mL	Pedro Ximénez	16	64
		20	80

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Clos Lojen / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Nova 16
High. Acid. Wines.

COCKTAILS

BEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

GIN & JUS 12
Beefeater Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE 13
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Beefeater Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Beefeater Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Beefeater Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA **glass pitcher**
Rioja Wine, Elderflower, Citrus Infused 11 39
Dark Rum, Guava Nectar

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

BEER

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

BOTTLES & CANS

Estrella Galicia, Lager—Spain 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 11
Peroni, Lager—Italy 8.5
Fullsteam, Paycheck Pilsner—NC 8.5
Lynnwood Brewing Concern, Blonde Moment—NC 9.5
Foothills, Jade IPA—NC 8.5
Athletic Brewing, Upside Dawn, Non- Alcoholic—CT 7
Fullsteam, Rocket Science IPA—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
Trabanco, Cosecha Propria Cider—Spain (750mL) 19

