

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

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

JAMÓN MANGALICA

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days,
Rosemary. Mildly Tart, Creamy

QUESO DE TRUFA

Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 7 Months,
Black Truffle

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper
Tangy, Salty, Rich

AGED 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 2 Months. Red
Wine-Soaked

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked
Wagyu. Hickory Pepper, Smoky

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili,
Pork Jowl

VALDEÓN

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days.
Creamy, Mild

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

CHORIZO PICANTE

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

IDIAZÁBAL

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

APERITIVO BOARD

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

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

TAPAS

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

5

POTATO TORTILLA

Chive Sour Cream

7.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

6

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

ARROZ NEGRO

Lobster, Chive

21.5

BROCCOLINI

Capers, Red Pepper Flakes

9.5

MUSSELS

House-Made Sausage

13.5

CHAMPIÑONES

Garlic, Urfa Pepper

12.5

SCALLOP

Parsnip, Truffle

19

ROASTED KOHLRABI

Guindillas, Anchovy, Migas

8.5

GRILLED PULPO

Chermoula, Chickpeas

15.5

ACORN SQUASH A LA PLANCHA

Romesco, Almonds, Sage

9

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

CAULIFLOWER

Pimentón Aioli

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

ROASTED CABBAGE

Red Chimichurri

7.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

ROASTED CARROTS

Smoked Goat Cheese, Hazelnut Picada

9.5

PORK MEDALLIONS

Carrots, Saba

10.5

HUMMUS

Piquillo Peppers

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

BURRATA

Fig, Baby Kale, Sumac

10.5

PORK CHEEK

Celery Root, Mustard Seeds

12.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

PORK BELLY

Mojo Rojo

11.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

CHICORY & BEETS

Goat Cheese, Pepitas

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Broccolini, Potatoes, Lemon Caper Confit

28.5

PAELLA VERDURAS

Cauliflower, Kale, Squash, Carrots, Pickled Red Onions,
Garlic Aioli

HALF / FULL

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

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

White Wine Poached Pears

10

ARROZ CON LECHE

Coconut, Cinnamon

7

EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF 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	Xarel-lo Blend	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Classic Penedès, Spain	Xarel-Lo	7.5	15	60
NV	Tierra Limpia, Brut Rose , Penedes, Spain	Trepat	7.25	14.5	58

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Menade , Rueda, Spain	Verdejo	6.75	13.5	54
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	8	16	64
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11	44
2022	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	5.5	11	44
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6.5	13	52
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2022	B.R.O.T., Blanc Inicial , Penedes, Spain	Xarel-lo, Riesling	7.25	14.5	58
2022	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.5	13	52
2023	Redentore , Veneto, Italy	Chardonnay	4.5	9	36
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	7.5	15	60
2023	Iniceri, Abisso , Sicily, Italy	Catarratto	6.5	13	52
2023	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

2022	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	6	12	48
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	5.5	11	44
2025	No Es Pituko , Curico Valley, Chile	Sauvignon Blanc	6.5	13	52
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2021	Azul y Garanza , Navarra, Spain	Tempranillo	6.5	13	52
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.25	12.5	62.5
2022	Glup Glup , Cariñena, Spain	Garnacha	7.5	15	60
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.5	9	36
2021	Raul Perez, Ultreia St. Jacques , Bierzo, Spain	Mencia	4.75	9.5	38
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	8	16	64
2023	Torremilanos, El Porrón de Lara , Castilla Y Leon, Spain *Served Chilled	Tempranillo	6.75	13.5	54
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	6.75	13.5	54
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	6.25	12.5	50
2020	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	7.5	15	60
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	7.5	15	60
2020	Gota Bergamota , Dao, Portugal	Touriga Nacional Blend	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	6.25	12.5	50
2019	Polkura , Colchagua, Chile	Syrah	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	7.5	15	60
2022	Alpataco , Patagonia, Argentina	Cabernet Sauvignon	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	Cabernet Sauvignon	7.25	14.5	58
2018	Alto de la Ballena , Maldonado, Uruguay	País	6	12	48
2021	Chat. du Morre du Tendre, Cuvée Paul , Côtes-Du-Rhône	Cabernet Franc Blend	6.25	12.5	50
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Grenache Blend	8	16	64
		Cabernet Blend	7.25	14.5	58

SHERRY

DRY

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

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Península , Lustau, 750mL	Palo Cortado	9.5	76
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	72
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	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)

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

BIO-CURIOS Diorama / Abisso / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples



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

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

GIN & JUS 11
Paco Pepe Andalucian Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

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

SIDE HUSTLE 14
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

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

CATALAN
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Paco Pepe Andalucian 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, Lillet Rosé, Faber Vodka, Peach Nectar, 13 52
Grapefruit

BEER

DRAFT caña doble
New France, Modern Ruins Lager—PA 4.5 9
New Trail, Crisp Lager - PA—PA 3.75 7.5
Hitchhiker, Bane of Existence IPA—PA 5 10

BOTTLES & CANS

East End, Hefeweizen—PA 11
Yuengling, Lager—PA 6
Victory, Prima Pils—PA 9
Estrella Damm, Daura Lager—Spain 9.5
Troegs, Dreamweaver Wheat—PA 8.5
Founders, All Day IPA—MI 7
Lagunitas, Maximus IPA—CA 8.5
Cinderlands, Full Squish IPA (16oz)—PA 13
Peroni, Lager—Italy 9
Narragansett Lager (16oz.)—RI 7
Allagash, Tripel—MN 13
New France, As the Crow Flies, Breakfast Stout—PA 13
Wynridge Cider, Original—PA 11
Ploughman Cider, LummoX—PA 12
Clausthaler, Non-Alcoholic—Germany 9
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36