

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### CHORIZO PICANTE

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### 'NDUJA

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

### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

### FUET

California, US  
Pork Sausage. Rich, Garlic, Black Pepper

### MAHÓN

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

### SAN SIMÓN

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

### DÉLICE DE BOURGOGNE

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

### AGED MANCHEGO

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

### 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

### 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

### CAÑA DE CABRA

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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### VALDEÓN

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

### JAMÓN MANGALICA

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

### QUESO DE TRUFA

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

### WAGYU CECINA

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

### MAXORATA

Islas Canarias, ES  
Semi-Firm, Goat's Milk, Aged 2 Months.  
Buttery, Tangy

### APERITIVO BOARD

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

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

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### ROASTED MUSHROOMS

Scallions, Sumac

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### ROASTED CAULIFLOWER

Harissa, Tahini

### BRAISED CABBAGE

Fennel Agrodolce

### BROCCOLINI

Truffle Vinaigrette

### BRUSSELS SPROUTS

Cherry Pepper Chimichurri

### MARINATED BEETS

Skordalia, Dill

### GREEN BEANS

Romesco

### ROASTED CARROTS

Spiced Labneh, Sumac

### WHIPPED GOAT CHEESE

Dates, Pomegranate, Dill

### KABOCHA SQUASH HUMMUS

Carrots, Red Peppers

### SWEET POTATOES

Smoked Pepper Vinaigrette

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Potato Chips, Aioli, Dill

### MUSSELS

Chistorras, Salmorreta

### TUNA CRUDO\*

Ajo Blanco, Lemon Zest

### SALMON A LA PLANCHA\*

Lentils, Piquillo Peppers

### SWORDFISH\*

Aioli, Capers

### PULPO

Red Chimichurri, Aji Amarillo

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### CHICKEN THIGH

Aji Verde

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### WAGYU BEEF CARPACCIO\*

Aged Manchego, Capers, Mustard

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### TRUFFLED BIKINI

Jamón Serrano, Mahón

### PORK BELLY

Mojo Rojo

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### SHAVED MUSHROOMS & FRISÉE

Truffle Oil, Aged Manchego

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Cabbage, Green Beans, Mojo Rojo

### PAELLA VERDURAS

Parsnips, Sweet Potatoes, Carrots, Brussels Sprouts

### PAELLA MARISCOS

Shrimp, Calamari, Clams

### PAELLA SALVAJE

Pork Belly, Morcilla, Chicken, Short Rib

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### ARROZ CON LECHE

### FLAN CATALÁN

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

Orange Marmalade

## EXECUTIVE CHEF JAVIER NARVAEZ EXECUTIVE SOUS CHEF MARC BEAUPLAN | SOUS CHEF SAMANTHA FOUGERE

\*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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2024	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	<b>La Vinyeta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	<i>Grillo</i>	6.25	12.5	50
2023	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2021	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	8.5	34
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	8.5	93
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38

# 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)

**BIO-CURIOUS** Diorama / Sotabosc / Biográfico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

**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

# 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  
Reyka Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**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

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

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**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

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

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

**GALICIAN**  
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

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

# BEER

**DRAFT** caña doble  
Estrella Galicia, Lager—Spain 4.5 9

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7

Peroni, Lager—Italy 9

Daura Damm, Gluten-Free Lager—Spain 9

La Tropical, Ambar Lager—FL 9

Civil Society, Fresh IPA—FL (16oz) 14

Dogfish Head, 60 Minute IPA—DE 8.5

Sun Lab, Sun Haze IPA—FL (16oz) 12

Lagunitas, Maximus IPA—CA 9

Hitachino, Nest White—Japan 14.5

Trabanco, Cosecha, Sidra Natural (700mL)—FL 36

