

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 Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 30 Days. Buttery, Creamy, Tangy	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico, Marbled, Tender, Nutty, Creamy
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE OVEJA CON FLORES La Mancha, ES Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	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, Cream	<i>Jamón Serrano, Salchichón De Vic, Manchego, Idiazábal, Pickled Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	BREDBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	
CHORIZO DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild		

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	HUMMUS Roasted Red Pepper, Pimentón	7.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
MARINATED CUCUMBERS Dill	8.5	POTATO TORTILLA Chive Sour Cream	7.5
ROASTED CHICKPEAS Za'atar, Castelvetroano Olives	7.5	PAPAS ARRUGADAS Mojo Verde	8
CHAMPIÑONES Aleppo Pepper	10.5	BOQUERONES Cucumbers, Radish	6
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	PULPO Aji Amarillo	15.5
SAUTÉED KALE Garlic, White Wine	8	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
LEEKs Tahini, Sunflower Seeds	8.5	MUSSELS Chorizo, Sofrito	13.5
HARICOT VERTS Salbitxada	11.5	BUNUELOS DE BACALO Remolade	11.5
ZUCCHINI Piquillo Pepper, Garlic	9	SWORDFISH A LA PLANCHA Couscous, Harissa	15.5
GRILLED WATERMELON Arrope, Valdeon	8.5	CHICKEN THIGH Pipian Verde	10.5
CRISPY BROCCOLI Bomba Calabrese	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HEIRLOOM TOMATO Stracciatella, Serrano	10.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
CARROTS Labneh, Green Harissa	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BEETS Ricotta Salata, Mint	7.5	FLANK STEAK* Vizcaina	15.5
CORN RIBS Pimentón, Idiazábal	9	BACON-WRAPPED DATES Valdeón Mousse	8
		BEEF TARTAR* Pickled Guindilla Pepper, Chive	15.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BIB SALAD Manchego, Migas	9
WATERCRESS Radish, Pickled Shallots	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED MACKEREL Haricot Verts, Watercress	28.5
PAELLA VERDURAS Corn, Haricot Vert, Leeks, Zucchini	HALF / FULL 18 / 36
PAELLA MARISCOS Shrimp, Calamari, Clams, Mussels	29 / 58
PAELLA SALVAJE Pork Loin, Gaucho Sausage, Chicken	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

OLIVE OIL CAKE Sea Salt	10
ARROZ CON LECHE	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Blueberry	10
SORBET Lemon Sorbet, Vanilla Ice Cream	8

EXECUTIVE CHEF MATT KNEELAND

*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
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.25	10.5	42
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6	12	48
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7	14	56
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Palomino Fino</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	46
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Reisling</i>	6	12	48
			6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2025	La Vinyeta, 'Juanito' , Emporda, Spain	<i>Monastrell</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
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	62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

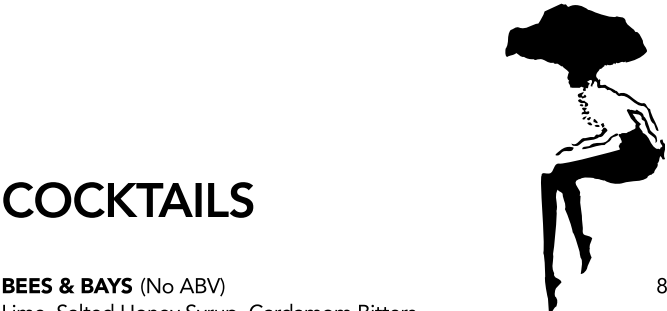
Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8	64
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	12	48
		19	152

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		15	60

WINE FLIGHTS

3 Half Glasses					
BIO-CURIOUS Diorama / Abisso / Biografico					
Many of our wines use Biodynamic farming practices, here are three incredible examples					
TRUST FALL					
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.					
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años					
A progression of dry style sherries, from bright and saline to rich and oxidative.					
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte					
Some relationships are worth celebrating. Wines and people who helped shape our list.					



COCKTAILS

BEEES & BAYS (No ABV)	8
Lime, Salted Honey Syrup, Cardamom Bitters	
Sparkling Water, Torched Bay Leaf	
TEA TIME (No ABV)	9
Blue Flower Earl Grey Tea, Blueberry Shrub,	
Salted Honey Syrup, Lemon, Aquafaba, Mint	

PASSENGER PRINCESS	13.5
Prairie Organic Vodka, Strawberry Infused Cappelletti,	
Lemon, Sparkling Water, Love Potion Bitters	

GIN & JUS	12
Paco Pepe Andalucian Gin, Lime, Green Grape,	
Pink Peppercorn, Ginger	

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

ALEBRIJES	14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,	
Aquafaba, Dragonfruit & Tangerine Powders	

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

SIDE HUSTLE	12.5
Lustau Solera Reserva Brandy, Bénédictine,	
Pineapple, Lemon, Barcava	

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

MR. ROGERS	14
Fig-Infused Redemption Rye, El Bandarra Vermouth,	
Los Arcos Amontillado, Lemon	

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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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	13	52
Rime Vodka, Peach Nectar, Grapefruit		

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Half Full, Bright Blonde Pale Ale—CT	3.75	7.5
New England, Sea Hag IPA—CT	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8

BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8.5
Troegs, Dreamweaver Wheat—PA	8
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Narragansett Lager (16oz)—RI	7
Half Full, In Pursuit IPA—CT	8
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	10.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28