

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 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

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

**’NDUJA**  
Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

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

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

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

**MAHÓN**  
Islas Baleares, ES  
Firm, Raw Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty

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

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

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

**DRUNKEN GOAT**  
Murcia, ES  
Semi-Soft, Goat’s Milk, Aged 2 Months. Red Wine Soaked

**CAÑA DE CABRA**  
Murcia, ES  
Soft-Ripened, Goat’s Milk, Aged 21 Days. Creamy, Mild

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

**CABRA ROMERO**  
Murcia, ES  
Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

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

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

**JAMÓN IBÉRICO** 17.5  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty

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

**LOMO IBÉRICO DE BELLOTA** 16  
Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

**APERITIVO BOARD** 28.5  
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Chorizo Picante, Idiazábal, Manchego, Pickled Vegetables, House Marinated Olives, Almonds, Patatas Bravas*

## TAPAS

**MARINATED OLIVES & GIARDINIERA** 6.5  
Thyme, Lemon Zest

**EGGPLANT CAPONATA** 7.5  
Bell Peppers, Balsamic, Basil

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**ZUCCHINI** 8  
Basil, Pimentón

**ROASTED CARROTS** 8.5  
Salsa Verde

**HEIRLOM TOMATO** 10.5  
Sherry Vinaigrette, Speck, Dill

**PIQUILLOS RELLENOS** 8.5  
Mushrooms, Thyme

**ROASTED MUSHROOMS** 10.5  
Citrus Vinegar, Scallions

**BEETS** 8.5  
Chickpeas, Cucumbers, Feta

**CAULIFLOWER** 9.5  
Muhammara

**GRILLED CORN** 8.5  
Piquillo Pepper, Harissa Aioli

**HARICOT VERTS A LA PLANCHA** 10.5  
Guanciale, Shallots, Lemon

**BURRATA** 12.5  
Grilled Peach, Spice Almonds

**LEMON HUMMUS** 7.5  
Dill, Aleppo Pepper

**HOUSE-MADE RICOTTA** 10.5  
Golden Raisin Agridulce

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**BOQUERONES** 8  
Cucumbers, Fennel

**GAMBAS AL AJILLO** 11  
Guindilla Pepper, Scallions, Garlic

**TUNA CRUDO\*** 15.5  
Green Tomato Vinaigrette, Watermelon Radish

**TROUT A LA PLANCHA** 17.5  
Summer Squash, Heirloom Tomatoes, Mint

**MUSSELS** 14.5  
Fennel, Dill

**PULPO A LA GALLEGA** 16.5  
Potatoes, Roasted Red Peppers, Pimentón

**TUNA CONSERVA MONTADITO** 14.5  
Corn, Basil Vinaigrette

**TRUFFLED BIKINI** 10.5  
Jamón Serrano, San Simón

**BEEF TONGUE** 13  
Piri Piri

**CHICKEN THIGH** 10.5  
Mojo Verde

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

**BACON-WRAPPED DATES** 8  
Valdeón Mousse

**PORK BELLY** 10.5  
Date Purée

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**FLANK STEAK\*** 14.5  
Chimichurri

## SALADS

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

**ARUGULA SALAD** 9.5  
Fennel, Queso De Trufa, Agave Vinaigrette

## LARGE PLATES

**CHICKEN PIMIENTOS** 25.5  
Potatoes, Lemon, Hot Cherry Peppers

**PAELLA VERDURAS** 19 / 38  
Heirloom Tomatoes, Zucchini, Haricot Verts, Cauliflower, Chive Aioli

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

**PAELLA SALVAJE** 28 / 56  
Pork Belly, Chorizo, Chicken

**PARRILLADA BARCELONA\*** 34.5 / 69  
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

**SQUID INK FIDEOS** 14.5 / 29  
Calamari, Garlic Aioli

## DESSERTS

**FLAN CATALÁN** 8

**OLIVE OIL CAKE** 10.5  
Sea Salt

**CHOCOLATE CAKE** 9.5  
Coffee Crème Anglaise, Almond Crumble

**BASQUE BURNT CHEESECAKE** 10.5  
Strawberries

**ARROZ CON LECHE BRÛLÉE** 7  
Coconut Milk, Cinnamon

## EXECUTIVE CHEF ALEX FALCONER | EXECUTIVE SOUS CHEF WILMAN INTERIANO

\*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> | 3oz | 6oz | bottle |
| 2022 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b>     | <i>Xarel-lo</i>       | 5.5 | 11  | 44     |
| NV   | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain | <i>Trepat</i>         | 7   | 14  | 56     |
|      |                                                  |                       | 6.5 | 13  | 52     |

WHITE

|      |                                                    |                                    |      |      |        |
|------|----------------------------------------------------|------------------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                   | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2025 | <b>Menade</b> , Rueda, Spain                       | <i>Verdejo</i>                     | 6.5  | 13   | 52     |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 6    | 12   | 48     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 7.25 | 14.5 | 58     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 5    | 10   | 40     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 4.75 | 9.5  | 38     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain    | <i>Macabeo</i>                     | 6.25 | 12.5 | 50     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Loureiro, Alvarinho, Avesso</i> | 7    | 14   | 56     |
| 2025 | <b>Aylin</b> , San Antonio, Chile                  | <i>Sauvignon Blanc</i>             | 4.5  | 9    | 36     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 6    | 12   | 48     |
| 2024 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i>         | 5.5  | 11   | 44     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy             | <i>Catarratto</i>                  | 6.5  | 13   | 52     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Riesling</i>                    | 6    | 12   | 48     |
|      |                                                    |                                    | 6.5  | 13   | 52     |

ROSÉ & SKIN CONTACT

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

RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2025 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 7    | 14   | 56     |
| 2022 | <b>Azul y Garanja</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.5  | 9    | 36     |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Tempranillo</i>            | 4.75 | 9.5  | (L)53  |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2023 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2024 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Monastrell</i>             | 6    | 12   | 48     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga National Blend</i> | 6    | 12   | 48     |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2022 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Cabernet Sauvignon</i>     | 7    | 14   | 56     |
| 2025 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>Pinot Noir</i>             | 7.25 | 14.5 | 58     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2023 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
|      |                                                                        | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

SHERRY

DRY

|                                           |                     |     |        |
|-------------------------------------------|---------------------|-----|--------|
| <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>         | 3oz | bottle |
| <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>   | 5.5 | 44     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>  | 8   | 32     |
| <b>Carlos VII</b> , Alvear, 375mL         | <i>Amontillado</i>  | 6   | 48     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i> | 13  | 52     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>      | 8.5 | 68     |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>      | 12  | 48     |
|                                           |                     | 14  | 56     |

SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 7.5 | 60     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
|                                          |                      | 16  | 64     |

WINE FLIGHTS

3 Half Glasses

|                                                                                                                                                                      |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>TRUST FALL</b><br>Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.                                                 | 18.5 |
| <b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años<br>A progression of dry style sherries, from bright and saline to rich and oxidative.                      | 14   |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Sotabosc<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                             | 15   |
| <b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte<br>Some relationships are worth celebrating. Wines and people who helped shaped our list. | 17.5 |

COCKTAILS

|                                                                                                                     |   |
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| <b>BEEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 8 |
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| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 9 |
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| <b>PASSENGER PRINCESS</b><br>Prairie Organic Vodka, Strawberry Infused Cappelletti,<br>Lemon, Sparkling Water, Love Potion Bitters | 13.5 |
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| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucian Gin, Lime, Green Grape,<br>Pink Peppercorn, Ginger | 12 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Peninsula Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | 14 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 12.5 |
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| <b>BOURBON SPICE RACK</b><br>Henry McKenna Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 13 |
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| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon | 13 |
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| <b>MR. ROGERS</b><br>Fig-Infused Redemption Rye, El Bandarra Vermouth,<br>Los Arcos Amontillado, Lemon | 14 |
|--------------------------------------------------------------------------------------------------------|----|

GINTONICS

|                                                   |    |
|---------------------------------------------------|----|
| Inspired by three of Spain’s most iconic regions. | 15 |
|---------------------------------------------------|----|

|                                                                                                           |  |
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| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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|                                                                                  |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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SANGRIA

|                                                                                                  |       |         |
|--------------------------------------------------------------------------------------------------|-------|---------|
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                                  | 10.5  | 38      |

|                                                                                                               |       |        |
|---------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka,<br>Peach Nectar, Grapefruit | glass | carafe |
|                                                                                                               | 13    | 52     |

BEER

|                                     |             |              |
|-------------------------------------|-------------|--------------|
| <b>DRAFT</b>                        | <b>caña</b> | <b>doble</b> |
| Estrella Galicia, Lager—Spain       | 4.25        | 8.5          |
| Jack’s Abby, Post Shift Pilsner—MA  | 3.75        | 7.5          |
| Troegs, Perpetual IPA—PA            | 4.25        | 8.5          |
| Exhibit 'A', Cat's Meow Hazy IPA—MA | 4.75        | 9.5          |

BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7    |
| Peroni, Lager—Italy                              | 8.5  |
| Narragansett, Light (16oz.)—RI                   | 7    |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Allagash, Tripel—ME                              | 10.5 |
| Von Trapp, Bohemian Pilsner—VT                   | 8    |
| Hitachino, Nest White—Japan                      | 14   |
| Founders, All Day IPA—MI                         | 6.5  |
| Night Shift, Whirlpool Hazy NE IPA—MA            | 8.5  |
| Jack’s Abby, Hoponius Union IPL—MA               | 7.5  |
| Lagunitas, Maximus IPA—CA                        | 8    |
| Lord Hobo, Boom Sauce—MA                         | 13   |
| Down East Cider, Original—MA                     | 9.5  |
| Isastegi, Sagardo Natural Cider—Spain (750mL)    | 28   |