

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### 'NDUJA

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

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### SPECK

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

### CHORIZO PICANTE

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

### FUET

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

### 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

### DÉLICE DE BOURGOGNE

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

### 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

### 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

### CAÑA DE CABRA

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

### CABRA ROMERO

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

### VALDEÓN

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

### WAGYU CECINA

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

### LOMO IBÉRICO DE BELLOTA

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

### QUESO DE TRUFA

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

### JAMÓN MANGALICA

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

### 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

### TURNIPS A LA PLANCHA

8  
Aji Amarillo, Blood Orange

### BRUSSELS SPROUTS

9  
Sherry, Pimentón, Pickled Onions

### ASPARAGUS

10.5  
Mojo Rojo

### SPRING ONIONS

9.5  
Romesco

### ROASTED CARROTS

8.5  
Salsa Verde

### ROASTED MUSHROOMS

10.5  
Citrus Vinegar, Scallions

### ACORN SQUASH

8  
Cherry Pepper

### BEETS

8.5  
Date Vinaigrette, Crème Fraîche

### CARAFLEX CABBAGE

8  
Fennel Agridolce

### HOUSE-MADE RICOTTA

10.5  
Hazelnuts, Sage

### PIQUILLOS RELLENOS

8.5  
Mushrooms, Thyme

### BURRATA

13  
Poached Quince

### POTATO TORTILLA

7.5  
Chive Sour Cream

### PATATAS BRAVAS

8.5  
Salsa Brava, Garlic Aioli

### BOQUERONES

8  
White Beans, Jamón Serrano, Pickled Vegetables

### TUNA CRUDO\*

15.5  
Calabrian Pepper, Orange Vinaigrette

### GAMBAS AL AJILLO

11  
Guindilla Pepper, Scallions, Garlic

### MONKFISH A LA PLANCHA

14.5  
Leeks, Celery Root

### CRISPY RICE

14  
Tuna Confit, Xato

### PULPO A LA GALLEGA

16.5  
Potatoes, Roasted Red Peppers, Pimentón

### MUSSELS

14.5  
Fennel, Dill

### CHICKEN THIGH

10.5  
Piquillo Peppers, Olives, Tomato

### BACON-WRAPPED DATES

8  
Valdeón Mousse

### TRUFFLED BIKINI

10.5  
Jamón Serrano, San Simón

### JAMÓN & MANCHEGO CROQUETAS

7.5  
Garlic Aioli

### SPICED BEEF EMPANADAS

8.5  
Red Pepper Sauce

### WILD BOAR HUMMUS

11  
Harissa

### PORK BELLY

10.5  
Kohlrabi, Aleppo Pepper

### ALBONDIGAS

9.5  
Spiced Meatballs In Jamón-Tomato Sauce

### SKIRT STEAK\*

14.5  
Chimichurri

## SALADS

### ENSALADA MIXTA

11  
Olives, Onions, Giardiniera, Gem Lettuce

### LOLLA ROSSA

8  
Snow Peas, Fennel, Labneh Dressing

## LARGE PLATES

### CHICKEN PIMIENTOS

25.5  
Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

29.5  
Brussels Sprouts, Potatoes

### PAELLA VERDURAS

19 / 38  
Acorn Squash, Turnips, Parsnips, Brussels Sprouts,  
Chive Aioli

### SQUID INK FIDEOS

14.5 / 29  
Calamari, Garlic 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

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

10.5  
Sea Salt

### ARROZ CON LECHE BRULÉE

7  
Coconut Milk, Cinnamon

### CHOCOLATE CAKE

9.5  
Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

10.5  
Poached Pear

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

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.5	13	52
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	6	12	48
2024	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	5	10	40
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	6.25	12.5	50
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6	12	48
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	5	10	40
2024	<b>Iniceri, Abisso</b> , Sicily, Italy	Catarratto	6.5	13	52
2024	<b>Leitz, Feinherb</b> , Rheingau, Germany	Riesling	6	12	48
			6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6	12	48
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.5	9	36
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Tempranillo	4.75	9.5	(L)53
2024	<b>Sotabosc</b> , Montsant, Spain	Mencía	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Garnacha, Cariñena	6	12	48
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2024	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	Trepat Blend	5.5	11	44
2023	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	Monastrell	6	12	48
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Monastrell	5	10	40
2024	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Garnacha, Piñuela	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Bobal	5.5	11	44
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Touriga National Blend	6	12	48
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Baga	5.5	11	(L) 62
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Syrah	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	Pinot Noir	7	14	56
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	País	5.75	11.5	46
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

# SHERRY

## DRY

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

## SWEET

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

# 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) 13.5

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

**BIO-CURIOUS** Diorama / Abisso / Sotabosc  
Many of our wines use Biodynamic farming practices, here are three incredible examples 15

**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 14.5

# COCKTAILS

**BEEES & 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

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

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

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

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

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**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** 14.5  
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 Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit,  
Lime, Rosemary

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

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

# SANGRIA

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

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

# BEER

**DRAFT**  
Estrella Galicia, Lager—Spain 4.25 8.5  
Lord Hobo, 617 White Ale—MA 4 8  
Jack's Abby, Post Shift Pilsner—MA 3.75 7.5  
Troegs, Perpetual IPA—PA 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Narragansett, Light (16oz.)—RI 7  
Peroni, Lager—Italy 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
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  
Allagash, Tripel—ME 10.5  
Down East Cider, Original—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

