

# 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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### 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

### AGED MANCHEGO

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

### CABRA ROMERO

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

### DRUNKEN GOAT

Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months.  
Red Wine Soaked

### 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

### 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

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

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

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### GRILLED SQUASH

Caper Gremolata

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### BROCCOLINI

Truffle Vinaigrette

### ROASTED MUSHROOMS

Scallions, Sumac

### SNOW PEAS

Bilbaina Sauce, Almonds

### ASPARAGUS

Porcini Aioli, Black Garlic

### GRILLED CALÇOTS

Romesco

### MARINATED BEETS

Skordalia, Dill

### ROASTED CAULIFLOWER

Harissa, Tahini

### ROASTED CARROTS

Spiced Labneh, Sumac

### WHIPPED GOAT CHEESE

Dates, Pomegranate, Dill

### KABOCHA SQUASH HUMMUS

Carrots, Red Peppers

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Potato Chips, Aioli, Dill

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### MUSSELS

Chistorras, Salmorreta

### TUNA CRUDO\*

Ajo Blanco, Lemon Zest

### SALMON A LA PLANCHA\*

Leeks, Piquillo Peppers

### SWORDFISH\*

Aioli, Capers

### PULPO

Red Chimichurri, Aji Amarillo

### CHICKEN THIGH

Aji Verde

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### WAGYU BEEF CARPACCIO\*

Aged Manchego, Capers, Mustard

### BERKSHIRE PORK TENDERLOIN\*

Pepper Mostarda

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### TRUFFLED BIKINI

Jamón Serrano, Mahón

### STEAK PAILLARD

Red Pepper Vinaigrette, Crispy Potatoes

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

## SALADS

### SHAVED MUSHROOMS & FRISÉE

Truffle Oil, Aged Manchego

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Fingerling Potatoes, Broccolini, Mojo Rojo

### PAELLA VERDURAS

Snow Peas, Piquillo Peppers, Carrots, Yellow Squash

### PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

### PAELLA SALVAJE

Pork Belly, Morcilla, Chicken

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

### ARROZ CON LECHE

7.5

### FLAN CATALÁN

8

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

## WHITE

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

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	6	12	48
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	Garnacha	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2019	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Mencia	6.5	13	52
2024	<b>Sotabosc</b> , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Trepat Blend	6	12	48
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Bobal	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Sauvignon	7	14	56
2021	<b>Polkura</b> , Colchagua, Chile	Syrah	6.5	13	52
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Pinot Noir	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	País	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc Blend	6	12	48
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

# SHERRY

## DRY

			3oz	bottle
<b>Jarana</b> , Lustau, 750mL	Fino	5.5	44	
<b>La Cigarrera</b> , 375mL	Manzanilla	8.5	34	
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6	48	
<b>Península</b> , Lustau, 750mL	Palo Cortado	9	72	
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	13	52	

## SWEET

			3oz	bottle
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9	72	
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9.5	38	
<b>Toro Albala</b> , 1999, 750mL	Pedro Ximénez	20	160	

# 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

**BIO-CURIOUS** Diorama / Sotabosc / Biográfico  
Many of our wines use Biodynamic farming practices, here are three incredible examples 16

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

**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

**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

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

**SIDE HUSTLE** 14  
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** 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**  
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

Dogfish Head, Sea Quench Session Sour—DE 8.5

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