

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 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

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo.  
Rich, Smoky, Pimentón

### FINOCCHIONA

Tuscany, IT  
Pork Sausage With Fennel, Red Wine  
Rich, Complex

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### 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

### 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

### IBORES

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

### MARINATED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. In Herbed  
Citrus Oil

### SMOKIN' GOAT

Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days.  
Smoked, Creamy, Mild

### VALDEÓN

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

### ROMAO

Castilla-La Mancha, ES  
Raw Sheep's Milk, Aged 9 Months.  
Rosemary

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3  
Months. Toasted, Creamy, Sweet Pimentón

### SAN SIMÓN

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

### JAMÓN MANGALICA

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

### BRESAOLA

Lombardy, IT  
Cured, Eye Round. Soft Texture,  
Sweet, Tender

### APERITIVO BOARD

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

*Jamón Serrano, Fuet, Manchego, Drunken  
Goat, Olives, Patatas Bravas, Marcona  
Almonds*

## TAPAS

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### COLLARD GREENS

Serrano, Migas

### CHARRED CABBAGE

Harissa, Jicama

### WILD MUSHROOM MONTADITO

*Fox Farm & Forage*  
Lemon, Ricotta

### ASPARAGUS A LA PLANCHA

Sunflower Romesco

### PAN CON TOMATE

Olive Oil, Sea Salt

### HARICOT VERTS

Lemon, Garlic

### CAULIFLOWER

Mustard Vinaigrette

### ROASTED CARROTS

Mojo Verde

### SUNCHOKES

Tarragon, Lemon

### SWEET POTATO HUMMUS

Tahini, Lavash

### BURRATA

Green Onion Pesto, Blistered Tomato

### WHIPPED SHEEP'S CHEESE

Pimentón Honey, Sunflower Seeds

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Green Olives, Piquillo Peppers

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### SALT COD BUÑUELOS

Chive Aioli

### MUSSELS

Sobrasada, Sofrito, Lemon

### PRAWNS

Red Chimichurri

### MAHI MAHI A LA PLANCHA

Pisto

### PULPO GALLEGO

Confit Potatoes, Red Onions

### CHICKEN THIGH

Aji Amarillo

### WAGYU CARPACCIO\*

Idiazábal, Harissa Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

### BONE MARROW

Serrano, Onion Jam

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### PORK BELLY

Red Pepper Agrodolce

### BACON WRAPPED DATES

Valdeón Mousse

### PORK RIBS

Smoked Apricot Agrodolce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

## SALADS

### ENSALADA MIXTA

Onions, Giardiniera, Little Gem Lettuce

### FENNEL & CANNELLINI

Spinach, Lemon

## LARGE PLATES

### PORK BELLY FIDEOS

Mushrooms, Cherry Peppers

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Asparagus, Salsa Verde, Potatoes, Lemon

### PAELLA VERDURAS

Leeks, Radish, Asparagus, Peas, Pickled Onions

### PAELLA MARISCOS

Mussels, Shrimp, Clams, Calamari, Salmorreta

### PAELLA SALVAJE

Chicken, Pork Belly, Gaucho, Chickpeas, Olives, Egg

### PARRILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

Berry Compote

### BASQUE BURNT CHEESECAKE

Berry Compote

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREMA CATALANA

Poached Pears

### OLIVE OIL CAKE

Sea Salt

### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

## EXECUTIVE CHEF DAVID ELLIS | SOUS CHEF MICHELLE COSMIANO

\*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	<b>bottle</b>
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<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	<b>bottle</b>
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	5.5	11	44
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	6	12	48
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6.5	13	52
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	<i>Grillo</i>	6.5	13	52
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.25	12.5	50
			4.75	9.5	38

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	<b>bottle</b>
2024	<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
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	<b>bottle</b>
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	4.5	9	36
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	5.75	11.5	46
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	7.5	15	60
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Tempranillo</i>	4.75	9.5	53
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Bobal</i>	6	12	48
2022	<b>Quieto</b> , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	<b>Peñalolen</b> , Maipo, Chile	<i>Tempranillo</i>	6	12	48
2021	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
		<i>Cabernet Franc Blend</i>	5.5	11	44

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	<b>bottle</b>
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	14	84
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Amontillado</i>	14	56
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
	<i>Oloroso</i>	13	52

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	<b>bottle</b>
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	16	64
	<i>Pedro Ximénez</i>	20	80

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut 13.5  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

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

**GIN & JUS** 12  
Paco Pepe 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** 13  
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 14  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**IPANEMA** 14  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti,  
Pasubio Vino Amaro, Orange, Angostura Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

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

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

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

# SANGRIA

**WHITE OR RED SANGRIA** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 11 39  
Dark Rum, Guava Nectar

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

# BEER

**DRAFT** **caña doble**  
R & D Brewing, Riviera Lager—NC 3.75 7.5  
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5  
Trophy Brewing, Trophy Wife Session IPA—NC 4.25 8.5  
Tobacco Wood, 565 Amber Ale—NC 4.25 8.5

## BOTTLES & CANS

Estrella Galicia, Lager—Spain 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 11  
Peroni, Lager—Italy 8.5  
Fullsteam, Paycheck Pilsner—NC 8.5  
Lynnwood Brewing Concern, Blonde Moment—NC 9.5  
Foothills, Jade IPA—NC 8.5  
Athletic Brewing, Upside Dawn, Non- Alcoholic—CT 7  
Fullsteam, Rocket Science IPA—NC 8.5  
Allagash, Tripel—ME 10.5  
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC 9.5  
Bull City, Off Main Cider—NC 8  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28  
Trabanco, Cosecha Propria Cider—Spain (750mL) 19

