

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

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

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

'NDUJA

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

AGED MANCHEGO

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

BREBIS ESPELETTE

Les Pyrénées, FR
Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed

CABRA ROMERO

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goats Milk, Aged 21 Days. Creamy, Mild

IDIÁZABAL

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

DRUNKEN GOAT

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

AGED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty

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

JAMÓN MANGALICA

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

WAGYU CECINA

Illinois, US
Cured Beef, 12-16 Weeks, Cold Smoked, Hickory, Peppery, Smokey

JAMÓN LOMO IBÉRICO

Cordoba, ES
Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty

QUESO DE TRUFA

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

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras

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

ROASTED MUSHROOMS

10.5
Garlic, Scallions, Aleppo Pepper

MARINATED BEETS

8.5
House-Made Ricotta, Mint, Pistachios

CRISPY BRUSSELS SPROUTS

10.5
Onion Mermelada, Piquillo Peppers

ROASTED CARROTS

8.5
Chermoula

CAULIFLOWER

9.5
Piquillo Romesco

GRILLED BROCCOLINI

10.5
Salbitxada

LEMON HUMMUS

7.5
Baked Lavash, Olive Oil

HOUSE-MADE RICOTTA

10.5
Fennel Pollen, Honey

POTATO TORTILLA

7.5
Chive Sour Cream

PATATAS BRAVAS

8.5
Salsa Brava, Garlic Aioli

BOQUERONES

8
Olives, Pickled Guindilla

TUNA CRUDO*

15.5
Valencia Orange, Serrano Peppers

COD A LA PLANCHA

14.5
Salsa Puttanesca

GAMBAS AL AJILLO

11
Guindilla Peppers, Scallions, Garlic

GRILLED PULPO

16.5
Chorizo Picante, Chickpeas

STEAMED MUSSELS

14.5
Mustard Seeds, Fennel

SEARED SCALLOPS

18.5
Honeynut Squash Purée, Chive Gremolata

GRILLED CHICKEN THIGH

10.5
Mojo Verde

BACON-WRAPPED DATES

8.5
Valdeón Mousse

TRUFFLED BIKINI

10.5
Jamón Serrano, San Simón

JAMÓN & MANCHEGO CROQUETAS

7.5
Garlic Aioli

ALBONDIGAS

9.5
Spiced Meatballs In Jamón-Tomato Sauce

WAGYU BEEF CARPACCIO

16.5
Capers, Arugula, Truffle Aioli

SHORT RIB

15.5
Demi, Cauliflower

SPICED BEEF EMPANADAS

8.5
Red Pepper Sauce

STEAK PAILLARD

14.5
Crispy Potatoes, Red Pepper Vinaigrette

CHORIZO W/SWEET & SOUR FIGS

11.5
Sherry Vinegar, Garlic

PORK BELLY

10.5
Smoked Apricot

SALADS

ENSALADA MIXTA

11
Olives, Onions, Giardiniera, Gem Lettuce

BURRATA

13
Roasted Grapes, Figs, Frisée, Candied Walnuts

ARUGULA

8.5
Black Radish, Blood Orange

LARGE PLATES

CHICKEN PIMIENTOS

25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

29.5
Broccolini, Potatoes

PAELLA VERDURAS

HALF / FULL
19 / 38
Brussels Sprouts, Carrots, Cauliflower, Squash, Green Garlic Aioli

PAELLA SALVAJE

28 / 56
Chicken, Chorizo, Pork Belly, Chickpeas

PAELLA MARISCOS

29 / 58
Shrimp, Mussels, Calamari, Clams

PARRILLADA BARCELONA*

34.5 / 69
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

10.5
Sea Salt

CHOCOLATE CAKE

9.5
Coffee Crème Anglaise, Almond Crumble

CREPAS WITH SEASONAL FRUIT

8.5
Spiced Apples, Pistachios

BASQUE BURNT CHEESECAKE

10.5
Poached Pears

EXECUTIVE CHEF EMILIO GARCIA SOUS CHEFS JUAN VALENCIA & DIOGO SOUZA

*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>	5.5	11	44
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Filipe Ferreira, Douro Tinto , Douro, Portugal	<i>Touriga</i>	5.75	11.50	46
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.25	12.5	50
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepát Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	<i>Monastrell</i>	6	12	48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2019	Polkura , Colchagua, Chile	<i>Syrah</i>	6.25	12.5	50
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

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

GRENA CHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

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

ACID TRIP Asnella / B.R.O.T. / Belinda
High. Acid. Wines.

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto
Non alcoholic wines, all made using the process of dealcoholization

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

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

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

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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

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

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

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
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit,
Lime, Rosemary

VALENCIAN
Hayman's London Dry 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, Bully Boy Vodka, 13 52
Peach Nectar, Grapefruit

BEER

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

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Peroni, Lager—Italy 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Narragansett, Light (16oz.)—RI 7
Von Trapp, Bohemian Pilsner—VT 8
Hitachino, Nest White—Japan 14
Lord Hobo, Boom Sauce—MA 13
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
Allagash, Tripel—ME 10.5
Down East Cider, Original—MA 9.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28



Vera Lirpa, Brut Rose Penées, Spain
Trepas 65 13 58