

barcelona

CHARCUTERIE & CHEESE

7.5 for one | 21 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

CHORIZO DE PAMPLONA

Pais Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

FUET

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

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

SOBRASADA

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

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

MAHÓN

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

CABRA ROMERO

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

IDIAZÁBAL*

Pais 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

SAN SIMÓN

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

VALDEÓN

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

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

CAÑA DE CABRA

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

WAGYU BEEF

Fossil Farms – New Jersey, US
Beef Sausage. Garlic, Rich, Complex

JAMÓN MANGALICA

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

LAMB SALAMI

Fossil Farms – New Jersey, US
Lamb Sausage. Rosemary, Garlic, Aromatic

APERITIVO BOARD

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

Jamón Serrano, Fuet, Manchego, Idiazábal, Patatas Bravas, Olives, Piparras, Marcona Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

BEET HUMMUS

Za'atar, Lavash

SPAGHETTI SQUASH

Pesto, Ricotta Salata

GARBANZO SALAD

Roasted Tomatoes, Red Onion, Cumin

CARROTS

Sorak, Sumac

BEETS

Arugula, Pepita Dukkah

LEEKS

Whipped Goat's Cheese, Crispy Serrano

MUSHROOMS & GOAT CHEESE

Balsamic

ARTICHOKES

Saffron, Aleppo Pepper

ASPARAGUS

Whole Grain Mustard Vinaigrette

BURRATA

Truffled Peas, Crispy Serrano

BIKINI

Serrano, Drunken Goat

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Olive Tapenade

GAMBAS AL AJILLO

Guindilla Pepper, Sherry, Garlic

MUSSELS AL DIABLO

Garlic, White Wine

SALMON A LA PLANCHA*

Watercress, Pickled Onions

SKATE WING MILANESE

Arugula, Fennel, Remoulade

PULPO GALLEGO

Red Onions, Celery, Potatoes

GRILLED CHICKEN THIGH

Aji Verde

BISON CHURRASCO

Green Chimichurri

BONE-IN LAMB CHOP*

Romesco, Mint Salsa Verde

PORK RIBS

Huancaína, Escabeche

PORK BELLY

Mojo, Pickled Onions

WAGYU BEEF CARPACCIO*

Arugula, Manchego, Carrots, Truffle Vinaigrette

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BIBB SALAD

Mahón, Pistachios, Pink Peppercorn Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Ensalada Mixta, Lemon, Crispy Potatoes

FIDEOS

Chicken, Pork Belly

HALF / FULL

PAELLA VERDURAS

Leeks, Snap Peas, Asparagus, Cauliflower

PAELLA MARISCOS

Shrimp, Squid, Clams, Mussels

PAELLA SALVAJE

Pork Loin, Chicken, Pork Belly, Gaucho

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

9

CREPAS SALGUERO

Strawberry Compote

OLIVE OIL CAKE

10

EXECUTIVE CHEF VICTOR CANALES | EXECUTIVE SOUS CHEF ISAIAS RUIZ

*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

| | | 3oz | 6oz | bottle |
|----|---|----------------|------|---------|
| NV | BarCava, Brut , Penedès, Spain | Xarel-lo Blend | 5.25 | 10.5 42 |
| NV | Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain | Xarel-lo | 7 | 14 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | Trepat | 6.5 | 13 52 |

WHITE

| | | 3oz | 6oz | bottle |
|------|---|-----------------------------|------|---------|
| 2024 | Mila , Rías Baixas, Spain | Albariño | 6 | 12 48 |
| 2024 | Rezabal , Getariako Txakolina, Spain | Hondarribi Zuri | 6.5 | 13 52 |
| 2024 | Menade , Rueda, Spain | Verdejo | 6 | 12 48 |
| 2023 | Le Naturel , Navarra, Spain | Garnacha Blanca | 5 | 10 40 |
| 2023 | Pinord, Diorama , Penedès, Spain | Xarel-lo | 4.75 | 9.5 38 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | Xarel-lo, Riesling | 6.25 | 12.5 50 |
| 2024 | Orto Vins, Les Argiles , Montsant, Spain | Macabeo | 6.5 | 13 52 |
| 2020 | Alvear, 3 Miradas , Montilla-Moriles, Spain | Pedro Ximénez | 6 | 12 48 |
| 2023 | Bico Amarelo , Vinho Verde, Portugal | Loureiro, Alvarinho, Avesso | 4.5 | 9 36 |
| 2024 | Aylin , San Antonio, Chile | Sauvignon Blanc | 5.5 | 11 44 |
| 2025 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | Chardonnay | 5 | 10 40 |
| 2024 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | Petit Manseng Blend | 6.5 | 13 52 |
| 2024 | Leitz, Feinherb , Rheingau, Germany | Riesling | 6.5 | 13 52 |

ROSÉ & SKIN CONTACT

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

RED

| | | 3oz | 6oz | bottle |
|------|--|------------------------|------|------------|
| 2019 | Nucerro, Reserva , Rioja, Spain | Tempranillo | 6.5 | 13 52 |
| 2021 | Marqués de Tomares, Crianza , Rioja, Spain | Tempranillo | 6 | 12 48 |
| 2022 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | Tempranillo | 6.5 | 13 52 |
| 2024 | Glup Glup , Cariñena, Spain | Garnacha | 4.5 | 9 36 |
| 2022 | Azul y Garanza , Navarra, Spain | Tempranillo | 4.75 | 9.5 (L) 53 |
| 2017 | Alberto Orte, A Portela , Valdeorras, Spain | Mencía | 6.5 | 13 52 |
| 2024 | Sotabosc , Montsant, Spain | Garnacha, Cariñena | 6 | 12 48 |
| 2023 | Coster dels Olivers , Priorat, Spain | Cariñena, Garnacha | 7.5 | 15 60 |
| 2024 | Vins de Pedra, Negre de Folls , Conca De Barberá | Trepat Blend | 5.5 | 11 44 |
| 2024 | La Vinyeta, Bongo* , Toledo, Spain | Tempranillo, Graciano | 5 | 10 40 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | Garnacha, Piñuela | 6 | 12 48 |
| 2021 | Uva de Vida, Biográfico , Toledo, Spain | Tempranillo, Graciano | 7 | 14 56 |
| 2024 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | Bobal | 5.5 | 11 44 |
| 2020 | Gota, Bergamota , Dão, Portugal | Touriga Nacional Blend | 6 | 12 48 |
| 2023 | Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled | Baga | 5.5 | 11 (L) 62 |
| 2023 | Quieto, Gran Corte , Mendoza, Argentina | Cabernet Franc, Malbec | 6.5 | 13 52 |
| 2021 | Peñalolen , Maipo, Chile | Cabernet Sauvignon | 6.5 | 13 52 |
| 2021 | Polkura , Colchagua, Chile | Syrah | 6 | 12 48 |
| 2023 | Casas del Bosque , Casablanca, Chile | Pinot Noir | 7 | 14 56 |
| 2021 | Garage Wine Company, Revival , Maule, Chile | País | 5.75 | 11.5 46 |
| 2021 | Alto de la Ballena , Maldonado, Uruguay | Cabernet Franc Blend | 5 | 10 40 |
| 2022 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | Cabernet Blend | 6 | 12 48 |

SHERRY

DRY

| | | 3oz | bottle |
|---|------------------------|-----|--------|
| Jarana , Lustau, 750mL | Fino | 5.5 | 44 |
| La Cigarrera , 375mL | Manzanilla | 8 | 32 |
| Almacenista , Lustau, 500mL | Manzanilla Amontillada | 11 | 66 |
| Los Arcos , Lustau, 750mL | Amontillado | 6 | 48 |
| Carlos VII , Alvear, 375mL | Amontillado | 13 | 52 |
| Península , Lustau, 750mL | Palo Cortado | 8 | 64 |
| 15 Años , El Maestro Sierra, 375mL | Oloroso | 12 | 48 |
| Asuncion , Alvear, 375mL | Oloroso | 14 | 56 |
| VORS , Bodegas Tradicion, 750mL | Oloroso | 19 | 152 |

SWEET

| | | 3oz | bottle |
|--|---------------|-----|--------|
| East India Solera , Lustau, 750mL | Oloroso Dulce | 8 | 64 |
| Nectar , Gonzalez Byass, 375mL | Pedro Ximénez | 9 | 36 |
| Solera 1927 , Alvear, 375mL | Pedro Ximénez | 15 | 60 |

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 / Le Naturel / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.

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

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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Bee Pollen 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
Aguaviva 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 **glass pitcher**
Rioja Wine, Elderflower, Citrus Infused 10.5 38
Dark Rum, Guava Nectar

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

BEER

DRAFT **caña doble**
Estrella Galicia, Lager—Spain 4.25 8.5

Two Roads, No Limits Hefeweizen—CT 4 8

Half Full, Bright Blonde Pale Ale—CT 3.75 7.5

New England, Sea Hag IPA—CT 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Peroni, Lager—Italy 8.5

Narragansett Lager (16oz)—RI 7

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5

Von Trapp, Bohemian Pilsner—VT 8

Two Roads, Passion Fruit Gose (16oz)—CT 12

Half Full, In Pursuit IPA—CT 8

Night Shift, Whirlpool Hazy NE IPA—MA 8.5

Lagunitas, Maximus IPA—CA 8.5

Allagash, Tripel—ME 10.5

Isastegi, Sagardo Natural Cider—Spain (750mL) 28