

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 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

SPECK

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

FUET

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

CHORIZO PICANTE

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

FINOCCHIONA

Georgia, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

AGED MANCHEGO

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

SAN SIMÓN

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

VALDEÓN

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

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

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

DÉLICE DE BOURGOGNE

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

CABRA ROMERO

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

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Cornmeal Coated

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

APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Manchego,
Fuet, Mahón, Marinated Olives, Giardiniera*

TAPAS

MARCONA ALMONDS

Sea Salt 6

BRAISED FENNEL

Olive Tapenade 8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 5.5

CAULIFLOWER

Lemon Vinaigrette, Pimentón 8.5

BRUSSELS SPROUTS

Balsamic, Red Pepper Flakes 9

CONFIT LEEKS

Romesco 8.5

SPINACH CATALAN

Garlic, Pepitas 7.5

GREEN BEANS

Aleppo Pepper, Citrus 8.5

CHAMPIÑONES

Garlic, Scallions 10.5

ROASTED CARROTS

Harissa, Parsley 8.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón 9.5

MEDITERRANEAN HUMMUS

Salsa Verde, Lavash 7.5

BURRATA

Roasted Red Pepper, Honey Balsamic 11

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus 8.5

GRILLED SWEET POTATOES

Smoked Pepper Vinaigrette 8

POTATO TORTILLA

Chive Sour Cream 7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 9.5

MARINATED BOQUERONES

Marinated Garlic, Parsley 7

SEARED SALMON*

Arugula, Red Onions 15.5

MUSSELS

Salsa Diablo 13.5

MAHI MAHI A LA PLANCHA

Romesco 16.5

PULPO GALLEGO

Roasted Peppers, Pimentón Vinaigrette 15.5

GRILLED CHICKEN THIGH

Aji Amarillo 9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

PORK LOIN

Sofrito 10.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette 14.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 7

ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

PORK BELLY

Chimichurri 10.5

BACON-WRAPPED DATES

Valdeón Mousse 8

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 9

ARUGULA

Apples, Lemon Vinaigrette 8

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 24.5

WHOLE ROASTED BRANZINO

Carrots, Green Beans, Salsa Verde, Lemon 28.5

HALF / FULL

PAELLA VERDURAS

Sweet Potatoes, Mushrooms, Carrots, Brussels Sprouts 18 / 36

PAELLA MARISCOS

Clams, Shrimp, Mussels, Calamari 28 / 56

PAELLA SALVAJE

Chicken, Pork Belly, Gaucho Sausage, Chorizo 28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage 33 / 66

DESSERTS

OLIVE OIL CAKE

Sea Salt 9

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

ARROZ CON LECHE

Coconut Milk, Cinnamon 7

BASQUE BURNT CHEESECAKE

Spiced Apple 9

EXECUTIVE CHEF EMILIO GARCIA

*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	5.5	11 44
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14 56
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	Trepát	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	6.25	12.5	50
2024	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
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2024	La Vineyta, 'Pipa' , Montilla-Moriles, Spain	Malvasia	6	12	48
2021	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	6	12	48
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	Grillo	6.25	12.5	50
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38
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
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
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	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepát Blend	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2021	Polkura , Colchagua, Chile	Syrah	6.5	13	52
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44

SHERRY

DRY

			3oz	bottle
Jarana , Lustau, 750mL	Fino	5.5	44	
La Cigarrera , 375mL	Manzanilla	8.5	34	
Los Arcos , Lustau, 750mL	Amontillado	6	48	
Carlos VII , Alvear, 375mL	Amontillado	13.5	54	
Península , Lustau, 750mL	Palo Cortado	9	72	
15 Años , El Maestro Sierra, 375mL	Oloroso	12	48	
Marques de Poley , Toro Albala, 500mL	Oloroso	10	60	

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Lustau 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 / Biografico / Sotabosc Many of our wines use Biodynamic farming practices, here are three incredible examples	15
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.	16
NEW WORLD, OLD SCHOOL Bodegas Cerro Chapeu / 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) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
PICA PICA Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
LAIRD'S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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	
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass pitcher 10.5 38
GUNS & ROSÉS Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach Nectar, Grapefruit	glass carafe 13 52
BEER	
DRAFT	caña doble
Estrella Galicia, Lager—Spain	4.25 8.5
Glover Park, Witness Belgian Wit—GA	4 8
Creature Comforts, Tropicália IPA—GA	4.5 9
Sweetwater, 420 Pale Ale—GA	4.25 8.5
BOTTLES & CANS	
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Yuengling, Light—PA	6.5
Pabst Blue Ribbon (16oz.)—IL	6
Peroni, Lager—Italy	8
Monday Night Brewing, Slap Fight IPA—GA	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Wild Heaven, Emergency Drinking Beer—GA	7.5
Three Taverns, Rapturous Raspberry Sour—GA	8.5
Terrapin, Recreation Ale—GA	7
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	11
Isastegi, Sagardo Natural Cider (750mL)—Spain	32

