

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

Segovia, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SOBRASADA

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

CANTIMPALO CHORIZO

California, US
Beef & Pork Sausage. Smoky, Garlic, Pimentón

FUET

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

CHORIZO PICANTE

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

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

WOOLY WOOLY BLACK GARLIC

Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

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

CAÑA DE CABRA

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

DÉLICE DE BOURGOGNE

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

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

JAMÓN MANGALICA

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

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich

APERITIVO BOARD

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

Jamón Serrano, Fuet, Aged Manchego, Mahón, Guindilla Peppers, Patatas Bravas, Olives

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

GRILLED SPRING ONIONS

Romesco

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

ASPARAGUS

Porcini Aioli

GREEN BEANS

Salsa Bilbaina

MUSHROOMS A LA PLANCHA

Garlic Oil, Scallions, Urfa Pepper

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

GRILLED BROCCOLINI

Charred Lemon Vinaigrette

ROASTED CARROTS

Labneh, Sumac

SQUASH A LA PLANCHA

Gremolata

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

PURRUSALDA

Leeks, Onions

BURRATA

Snow Peas, Pea Tendrils

HUMMUS

Aleppo Pepper, Lavash

QUESO A LA PLANCHA

Spicy Membrillo

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

MUSSELS

Sofrito

BOQUERONES

Garlic, Guindilla Peppers

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SALMON A LA PLANCHA*

Celery, Fennel, Chickpeas

CHARCOAL-GRILLED PULPO

Cherry Piquillos, Fingerling Potato

BACON WRAPPED DATES

Valdeón Mousse

CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

STEAK PAILLARD*

Red Pepper Vinaigrette, Crispy Potatoes

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

CHISTORRAS

Red Wine, Onions

PORK BELLY

Red Roasted Pepper, Sherry Vinegar

SALADS

BEETS SALAD

Skordalia

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

CUCUMBER SALAD

Mint, Pickled Onions, Olive Oil

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots

PAELLA VERDURAS

Yellow Squash, Asparagus, Carrots, Snow Peas

PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels

PAELLA SALVAJE

Chicken, Pork Belly, Gaucho Sausage, Chickpeas

PARRILLADA BARCELONA*

NY Strip, Chicken Thigh, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Strawberry

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

CREMA CATALANA

Orange, Gran Gala

EXECUTIVE CHEF DAVID BRICEÑO | SOUS CHEF MONTERRAY KEYS

*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	Xarel-lo Blend	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2024	Menade , Rueda, Spain	Verdejo	6.75	13.5	54
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2024	La Vinyeta, 'Pipa' , Emporda, Spain	Malvasia	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6	12	48
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.5	13	52
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	7	14	56
2024	Clara Sala, Sicilia Bianco , Sicily, Italy	Grillo	6.5	13	52
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	6.25	12.5	50
			4.75	9.5	38

ROSÉ & SKIN CONTACT

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

RED

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

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8.5	34
Península , Lustau, 750mL	Palo Cortado	6	48
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
Asuncion , Alvear, 375mL	Oloroso	13	52
		13.5	54

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala , 1999, 750mL	Pedro Ximénez	9.5	38
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	160
		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 / Sotabosc / 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 15
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

BEEES & 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

GIN & JUS 11
Paco Pepe Andalucian Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

PICA PICA 12.5
Reyka Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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
Nordes Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused 10.5
Dark Rum, Guava Nectar 38

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Big Cypress Vodka, Peach 13
Nectar, Grapefruit 52

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.5 9
Funky Buddha, Floridian—FL 4.5 9
Prison Pals, Nelson Hazy IPA—FL 4.75 9.5
Green Bench, Postcard Pilsner—FL 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
La Tropical, Ambar Lager—FL 9
Unseen Creatures, Southpoint Lager—FL 9.5
Daura Damm, Gluten-Free Lager—Spain 9
Inedit Damm—Spain 12
Dogfish Head, Sea Quench Session Sour—DE 8.5
Dogfish Head, 60 Minute IPA—DE 8.5
Hitachino, Nest White—Japan 14.5
Estrella Damm, Lager—Spain 9.5
Peroni, Lager—Italy 9
Civil Society, Fresh IPA—FL (16oz) 14
Sun Lab, Sun Haze IPA—FL (16oz) 12
Lagunitas, Maximus IPA—CA 9
Copperpoint, A-10 Red IPA—FL 9
Cigar City, Maduro Brown Ale—FL 8.5
Wynwood Brewing, La Rubia, Blonde—FL 8.5
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36

