

# barcelona

## CHARCUTERIE & CHEESE

7 For One | 19.5 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

### FUET

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

### SPECK

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### FINOCCHIONA

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

### 'NDUJA

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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### DELICE DE BOURGOGNE

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

### AGED MANCHEGO

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

### ALISIOS

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

### MAHÓN

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

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

### CABRA ROMERO

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

### CAÑA DE OVEJA

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

### ETXEGARAI

Pais Vasco, ES  
Semi-Firm, Raw, Sheeps Milk,  
Smoked 6 Months, Sharp, Fruity, Smoky

### 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, Smokey

### APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Fuet,  
Manchego, Mahón, Marinated Olives,  
Guindilla Peppers, Marcona Almonds*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

### GRILLED PULPO

Peperonata

15.5

### CHAMPIÑONES

*Ellijay Farms*  
Garlic, Scallions

12.5

### MUSSELS

White Wine, Garlic, Sofrito

13.5

### BEETS

Ricotta, Walnuts, Basil

8.5

### BOQUERONES

Olives, Piquillo Peppers

6

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

### STRIPED BASS CRUDO\*

Chili Oil, Shallots, Citrus

12

### CAULIFLOWER

Lemon Vinaigrette, Pimentón

8

### CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

9.5

### BROCCOLINI

Calabrian Pepper, Garlic

9.5

### SALMON\*

Pickled Fennel

15.5

### BRUSSELS SPROUTS

Bacon Vinaigrette

9

### GRILLED CHICKEN THIGH

Aji Amarillo

9.5

### SPINACH CATALAN

Garlic, Pepitas, Golden Raisins

7.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### ROASTED CARROTS

Harissa, Herbs

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

### BURRATA

Poached Pears, Balsamic

11

### ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

### MEDITERRANEAN HUMMUS

Salsa Verde, Lavash

7.5

### PORK BELLY

Fennel Escabeche

10.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

### GRILLED LAMB\*

Roasted Eggplant

16

### POTATO TORTILLA

Chive Sour Cream

7

### SPICED BEEF EMPANADAS

Red Pepper Sauce

7

### STEAK PAILLARD\*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

9

### ARUGULA

Fennel, Herbs, Lemon Vinaigrette

8

### KALE & BRUSSELS SPROUTS

Cranberries, Manchego, Maple Mustard Vinaigrette

9

## LARGE PLATES

### WHOLE ROASTED BRANZINO

Broccolini, Potatoes, Red Chimichurri

28.5

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

HALF / FULL

### PAELLA MARISCOS

Gambas, Calamari, Clams, Mussels

28 / 56

### PAELLA VERDURAS

Butternut Squash, Mushrooms, Broccolini, Olives

18 / 36

### PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Garbanzos

28 / 56

### BARCELONA PARRILLADA\*

Strip Steak, Chicken, Gaucho, Pork Loin

33 / 66

## DESSERTS

### BASQUE BURNT CHEESECAKE

Cranberries

9

### FLAN CATALÁN

7

### OLIVE OIL CAKE

Sea Salt

9

### ARROZ CON LECHE

Coconut Milk, Cinnamon

7

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

## EXECUTIVE CHEF ERIC CORONA EXECUTIVE SOUS CHEF JERMAINE WILBEY | SOUS CHEF NICK HADDAD

\*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	bottle
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal	<i>Trepát</i>	7	14	56
			6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2023	<b>La Vineyta, 'Pipa'</b> , Montilla-Moriles, Spain	<i>Malvasia</i>	7	14	56
2020	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6	12	48
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6.5	13	52
2022	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6	12	48
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>			

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2016	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2023	<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>Trepát Blend</i>	5.5	11	44
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Monastrell</i>	5	10	40
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	<b>Filipe Ferreira</b> , Douro, Portugal	<i>Bobal</i>	6	12	48
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2022	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6.25	12.5	50

# SHERRY

## DRY

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

## SWEET

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

**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.

# 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

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

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

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

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

**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** 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**  
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**  
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**  
Creature Comforts, Tropicália IPA—GA 4.5 9  
Estrella Galicia, Lager—Spain 4.25 8.5  
Glover Park, Witness Belgian Wit—GA 4 8  
Sweetwater, 420 Pale Ale—GA 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Wild Heaven, White Blackbird—GA 8.5  
Wild Heaven, Emergency Drinking Beer—GA 7.5  
Yuengling, Light—PA 6.5  
Pabst Blue Ribbon (16oz.)—IL 6  
Three Taverns, Rapturous Raspberry Sour—GA 8.5  
Terrapin, Recreation Ale—GA 7  
Monday Night Brewing, Slap Fight IPA—GA 8.5  
Lagunitas, Maximus IPA—CA 8.5  
Allagash, Tripel—MN 11  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Peroni, Lager—Italy 8  
Isastegi, Sagardo Natural Cider (750mL)—Spain 32

