

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

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SOBRASADA

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

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

CAÑA DE OVEJA

Murcia, ES
Soft Ripened, Buttery, Tangy Sheep Cheese, Aged 21 Days

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Raw Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

MARINATED AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

DRUNKEN GOAT

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

VALDEÓN

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

AGED MANCHEGO

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

DÉLICE DE BOURGOGNE

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

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

CABRA ROMERO

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

ALISIOS

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

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón 16

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant 8.5

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty 16

APERITIVO BOARD

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

Jamón Serrano, Fuet, Drunken Goat, Manchego, Marinated Olives With Pickled Vegetables, Patatas Bravas, Marcona Almonds, Guindilla Peppers

TAPAS

EGGPLANT CAPONATA

Bell Peppers, Onions, Basil 7.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 6.5

SPRING RADISHES

Anchovy, Herbs, Shallots 6

MARINATED BEETS

Marcona Almonds 8.5

CHAMPIÑONES

Garlic, Scallions 10.5

PIQUILLO RELLENOS

Drunken Goat, Sea Salt 8.5

ASPARAGUS

Sunflower Seed Romesco 9

SUGAR SNAP PEAS

Pink Peppercorn Vinaigrette 10.5

CRISPY ARTICHOKE

Saffron Aioli 9

ROASTED CARROTS

Salsa Verde 8.5

LEMON-ARTICHOKE HUMMUS

Lavash, Salsa Verde 7

WHIPPED SHEEP'S CHEESE

Spiced Pepitas, Pimentón Honey 8.5

POTATO TORTILLA

Chive Sour Cream 7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8.5

MARINATED BOQUERONES

Green Olives, Piquillos 8.5

PULPO A LA PLANCHA

Fingerling Potatoes, 'Nduja 16.5

SALMON A LA PLANCHA

Vizcaina, Fennel 14.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 11

STEAMED MUSSELS

Chervil, Saffron 14.5

GRILLED CHICKEN THIGH

Aji Amarillo 10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa Aioli 17.5

STEAK PAILLARD

Red Pepper Vinaigrette 14.5

PORK BELLY

Rhubarb Jam 10.5

BACON-WRAPPED DATES

Valdeón Mousse 8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7.5

TRUFFLED BIKINI

Jamón Serrano, San Simón 10.5

PORK RIBS

Apricot Agra Dulce 16.5

LAMB CHOP

Green Goddess 18.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 11

ARUGULA

Chicory, Couscous, Sunflower Seeds, Smoked Honey Vinaigrette 8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 25.5

WHOLE ROASTED BRANZINO

Asparagus, Potatoes 29.5

PAELLA VERDURAS

Sugar Snap Peas, Radish, Leeks, Fennel, Pickled Asparagus 19 / 38

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari 29 / 58

PAELLA SALVAJE

Chicken, Chickpeas, Fried Egg, Pork Loin, Gaucho Sausage 28 / 56

PORK BELLY FIDEOS

Cherry Pepper, Butternut Squash, Garlic Aioli 14.5 / 29

PARRILLADA BARCELONA*

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

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt 10.5

CREPAS WITH SEASONAL FRUIT

Strawberry, Pecans 8.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9.5

BASQUE BURNT CHEESECAKE

Saffron-Poached Pears 10.5

ARROZ CON LECHE

Vanilla, Cinnamon, Coconut Milk 7

EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF RUDY CANALES

*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. Items marked with * are related to tree nuts. 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 , Classic Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2024	Menade , Rueda, Spain	Verdejo	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2024	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	7	14	56
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
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Clara Sala , Sicily, Italy	Grillo	6.25	12.5	50
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2025	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	10	40

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	Tempranillo	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	Garnacha	4.5	9	36
2019	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L)53
2024	Sotabosc , Montsant, Spain	Mencia	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	Garnacha, Cariñena	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2024	La Vinyeta, Bongo* , Emporda, Spain	Trepat Blend	5.5	11	44
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	5	10	40
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Garnacha, Piñuela	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Bobal	5.5	11	44
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6	12	48
2022	Quieto, Gran Corte , Mendoza, Argentina	Baga	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2021	Polkura , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2024	Casas del Bosque , Casablanca, Chile	Syrah	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 1L	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8	82
Carlos VII , Alvear, 375mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	13	52
15 Años , El Maestro Sierra, 375mL	Oloroso	8.5	68
Asuncion , Alvear, 375mL	Oloroso	12	48
		14	56

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	10	80
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	7.5	60
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	36
		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)

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

ACID TRIP Bico Amarelo / B.R.O.T./ Baga Novo
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

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

GIN & JUS 11
Paco Pepe Andalucian 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 & Tangerine 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
P-51 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 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

SANGRIA

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

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

BEER

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

BOTTLES & CANS

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

