

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

FUET

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

'NDUJA

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

SALCHICHÓN DE VIC

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

SOPRESSATA

St. Louis, US
Pork Salami, Paprika, Garlic

AGED MAHÓN

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

CABRA AL GOFIO

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

MAHÓN

Castilla-La Mancha, 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

IDIAZÁBAL

Pais Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

CABRA ROMERO

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

CAÑA DE CABRA

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

DRUNKEN GOAT

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

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

JAMÓN MANGALICA

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

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

SALAME DI MANZO

Illinois, US
Wagyu Beef, Black Pepper

QUESO DE TRUFA

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

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Pickled Guindillas, Almonds, Fuet, Jamón Serrano, Manchego, Idiazábal

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

4.5

MARINATED BOQUERONES

Pickled Guindillas, Olive Oil

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

SALMON CRUDO*

Orange, Smoked Caviar

15.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

STEAMED MUSSELS

Arrabbiata, Gaucho Sausage

14.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

ROMANESCO

Red Pepper Coulis, Citrus

9.5

GROUPE CHEEKS

Olive Oil, Garlic, Parsley

15.5

ZUCCHINNI

White Romesco, Smoked Salt

8.5

GRILLED PULPO

Peewee Potatoes, Peperonata

16.5

ASPARAGUS

Tahini Harissa, Lemon

10

STEELHEAD TROUT A LA PLANCHA

Pesto

15.5

MUSHROOMS

Urfa Pepper, Scallions

12.5

CHICKEN THIGH

Mojo Verde Aioli

10.5

GREEN BEANS

Horseradish Gremolata

8.5

CHISTORRAS A LA RIOJA

Red Wine, Parsley

13

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

10.5

PORK BELLY

Spicy Membrillo

10.5

HUMMUS

Za'atar, Olive Oil

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

WHIPPED GOAT CHEESE

Dates

10

MORUNO PORK

Piquillo Pepper, Red Onions

10

CATALAN RATATOUILLE

Bread Crumbs

9

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

18

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

POTATO TORTILLA

Chive Sour Cream

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

TRUFFLED BIKINI

Jamón Serrano, Mahón

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

SPRING MESCLUN

Strawberry, Drunken Goat

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE BRANZINO

Asparagus, Spring Mesclun, Pickled Red Onions

29.5

HALF / FULL

PAELLA VERDURAS

Zucchini, Asparagus, Roasted Red Pepper, Garlic Aioli

19 / 36

PAELLA SALVAJE

Chicken, Pork Belly, Sausage, Chorizo, Chickpeas

28 / 56

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

29 / 58

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

OLIVE OIL CAKE

Sea Salt

10.5

BASQUE BURNT CHEESECAKE

Strawberry Cava

10.5

EXECUTIVE CHEF VICTOR M. LOPEZ EXECUTIVE SOUS CHEF ALVARO VAZQUEZ | SOUS CHEF JUAN D. GOMEZ

*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	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Gañeta , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2020	Menade , Rueda, Spain	<i>Verdejo</i>	6.75	13.5	54
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2023	La Vinyeta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6.25	12.5	50
2022	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.5	13	52
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5	10	40
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6.5	13	52
			6	12	48

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2022	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
			6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Sotabosc , Montsant, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Casas del Bosque , Casablanca, Chile	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Pinot Noir</i>	7	14	56
2016	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2020	Coster dels Olivers , Priorat, Spain	<i>Mencia</i>	6.5	13	52
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Trepat Blend</i>	6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	6.5	13	52
2018	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	6	12	48
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	5.5	44
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52
La Cigarrera , 1L	<i>Manzanilla</i>	13.5	54
		8.5	93

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	9.5	38
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
		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 / Abisso / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

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

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

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

TYGRA 14
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

SIDE HUSTLE 14
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

RED OR WHITE 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, Big Cypress Vodka, Peach Nectar, Grapefruit 13 52

BEER

DRAFT caña doble
Estrella Galicia, Lager 4.5 8.5
Green Bench, Sunshine City IPA—FL 4.25 8.5
Hidden Springs, Orange Crush Wheat—FL 4.75 9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Green Bench, Postcard Pilsner—FL 8.5
Motorworks, Adoptable, Lager—FL (16oz) 8.5
Ology, Rainbow Colored Glasses, Sour Ale—FL 12
Magnanimous Brewing, Juice Lord IPA—FL (16oz) 13.5
Lagunitas, Maximus IPA—CA 9
Copperpoint, A-10 Red IPA—FL 9
3 Daughters, Rod Bender, Red Ale—FL 9
Coppertail Free Dive, IPA—FL 8.5
Cigar City, Maduro Brown Ale—FL 8.5
Cigar City Cider & Meade, Golden—FL 9
Peroni, Lager—Italy 9
Trabanco, Cosecha, Sidra Natural (700mL)—FL 36

