

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

<b>JAMÓN SERRANO</b> Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<b>SMOKIN' GOAT</b> Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	<b>JAMÓN MANGALICA</b> 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
<b>FINOCCHIONA</b> Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	<b>IDIAZÁBAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<b>BRESAOLA</b> 10.5 Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>ROMAO</b> Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary	<b>APERITIVO BOARD</b> 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks  <i>Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Olives, Patatas Bravas, Pistachios, Guindilla Peppers</i>
<b>SORIA CHORIZO</b> California, US Pork Sausage. Smoky, Garlic, Pimentón	<b>ALISIOS</b> Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	<b>MARINATED MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil	
<b>SOBRASADA</b> California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	<b>IBORES</b> Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	<b>SAN SIMÓN</b> Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	

## TAPAS

<b>EGGPLANT CAPONATA</b> 6.5 Bell Peppers, Balsamic, Basil	<b>BOQUERONES</b> 7 Green Olives, Piquillo Peppers
<b>MARINATED OLIVES &amp; GIARDINIERA</b> 6 Thyme, Lemon Zest	<b>SALT COD BUÑUELOS</b> 11.5 Chive Aioli
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Lemon Zest, Cumin, Onions	<b>MAHI MAHI A LA PLANCHA</b> 15.5 Pipirrana
<b>WILD MUSHROOM MONTADITO</b> 12.5 <i>Fox Farm &amp; Forage</i> Lemon, Ricotta	<b>PRAWNS</b> 10 Red Chimichurri
<b>CAULIFLOWER</b> 8.5 Mustard Vinaigrette	<b>MUSSELS</b> 13.5 Sobrasada, Sofrito, Lemon
<b>ROASTED RADISH</b> 9 Salsa Verde, Lemon	<b>GAMBAS AL AJILLO</b> 10.5 Guindilla Pepper, Scallions, Garlic
<b>PAN CON TOMATE</b> 7 Olive Oil, Sea Salt	<b>CHICKEN THIGH</b> 10.5 Aji Amarillo
<b>HARICOT VERTS</b> 8.5 Lemon, Garlic	<b>WAGYU CARPACCIO*</b> 17.5 Idiazábal, Harissa Aioli
<b>CHARRED SQUASH</b> 8 Chili, Garlic, Lemon	<b>STEAK PAILLARD</b> 14.5 Pepper Vinaigrette, Crispy Potatoes
<b>STUFFED PIQUILLOS</b> 9 Drunken Goat, Sea Salt	<b>SPICED BEEF EMPANADAS</b> 8.5 Red Pepper Sauce
<b>ASPARAGUS A LA PLANCHA</b> 10.5 Sunflower Romesco	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs In Jamón-Tomato Sauce
<b>LEMON ARTICHOKE HUMMUS</b> 8.5 Tahini, Lavash	<b>BONE MARROW</b> 15.5 Serrano, Onion Jam
<b>WHIPPED SHEEP'S CHEESE</b> 8.5 Pimentón Honey, Sunflower Seeds	<b>BIKINI</b> 9.5 Serrano, Mahón
<b>POTATO TORTILLA</b> 7.5 Chive Sour Cream	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7.5 Garlic Aioli
<b>PATATAS BRAVAS</b> 8.5 Salsa Brava, Garlic Aioli	<b>PORK BELLY</b> 10.5 Red Pepper Agrodolce
	<b>PORK RIBS</b> 13.5 Smoked Apricot Agrodolce

## SALADS

<b>ENSALADA MIXTA</b> 11 Onions, Giardiniera, Little Gem Lettuce	<b>RADISH SALAD</b> 9 Dill, Goat Cheese
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## LARGE PLATES

<b>PORK BELLY FIDEOS</b> 16.5 Mushrooms, Cherry Peppers	<b>CHICKEN PIMIENTOS</b> 24.5 Potatoes, Lemon, Hot Cherry Peppers
<b>WHOLE ROASTED BRANZINO</b> 28.5 Asparagus, Salsa Verde, Potatoes, Lemon	<b>PAELLA VERDURAS</b> HALF / FULL 18 / 36 Leeks, Radish, Asparagus, Pickled Onions, Garlic Aioli
<b>PAELLA MARISCOS</b> 29 / 58 Mussels, Shrimp, Clams, Calamari, Salmorreta	<b>PAELLA SALVAJE</b> 28 / 56 Chicken, Pork Belly, Gaucho, Chickpeas, Olives, Egg
<b>PARRILLADA BARCELONA*</b> 33 / 66 Steak, Chicken, Pork Loin, Gaucho Sausage	

## DESSERTS

<b>FLAN CATALÁN</b> 8	<b>CHOCOLATE CAKE</b> 9 Coffee Crème Anglaise, Almond Crumble
<b>OLIVE OIL CAKE</b> 10 Sea Salt	<b>BASQUE BURNT CHEESECAKE</b> 10 Berry Compote
<b>CREPAS WITH SEASONAL FRUIT</b> 8.5 Citrus Cream, Strawberries, Walnuts	

## EXECUTIVE CHEF DAVID ELLIS | EXECUTIVE SOUS CHEF MICHELLE COSMIANO

\*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	Xarel-lo Blend	3oz	6oz	<b>bottle</b>
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	<b>bottle</b>
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6	13	52
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.5	13	52
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	6.25	12.5	50
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	7.25	14.5	58
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	5.5	11	44
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	6	12	48
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Pedro Ximénez	6.5	13	52
2024	<b>Aylin</b> , San Antonio, Chile	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Sauvignon Blanc	6	12	48
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	40
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Petit Manseng Blend	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Grillo	6.25	12.5	50
NV	<b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free)	Riesling	6.5	13	52
		Riesling	4.75	9.5	38

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	3oz	6oz	<b>bottle</b>
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	5	10	40
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	<b>bottle</b>
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2023	<b>Glup Glup</b> , Cariñena, Spain	Tempranillo	7	14	56
2022	<b>Azul y Garanza</b> , Navarra, Spain	Garnacha	4.5	9	36
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Tempranillo	4.75	9.5	53
2024	<b>Sotabosc</b> , Montsant, Spain	Mencia	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Trepat Blend	5.5	11	44
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Garnacha, Piñuela	6.5	13	52
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	Tempranillo, Graciano	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Bobal	6	12	48
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2022	<b>Quieto</b> , Mendoza, Argentina	Baga	5.5	11	(L) 62
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	Cabernet Sauvignon	7	14	56
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Syrah	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	Pinot Noir	7.25	14.5	58
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	País	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	3oz	<b>bottle</b>
<b>La Cigarrera</b> , 375mL	Manzanilla	5.5	44
<b>Almacenista</b> , Lustau, 500mL	Manzanilla Pasada	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	14	84
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	6	48
<b>Península</b> , Lustau, 750mL	Amontillado	14	56
<b>15 Años</b> , El Maestro Sierra, 375mL	Palo Cortado	9	72
<b>Marques de Poley</b> , Toro Albala, 500mL	Oloroso	13	52
	Oloroso	8.5	51

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	3oz	<b>bottle</b>
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	9	36
<b>Toro Albala</b> , 1999, 375mL	Pedro Ximénez	16	64
	Pedro Ximénez	20	80

# WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative.

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape our list.

# 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  
360 Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**GIN & JUS** 12  
Paco Pepe 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  
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 14  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**IPANEMA** 14  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti,  
Pasubio Vino Amaro, Orange, Angostura Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Paco Pepe Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Paco Pepe Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Paco Pepe Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 11 39  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass carafe**  
Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills 13 52  
Vodka, Peach Nectar, Grapefruit

# BEER

**DRAFT** **caña doble**  
Trophy Brewing, Trophy Wife Session IPA—NC 4.25 8.5  
Tobacco Wood, 565 Amber Ale—NC 4.25 8.5  
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5

## BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 11  
Peroni, Lager—Italy 8.5  
Estrella Galicia, Lager—Spain 8.5  
Fullsteam, Paycheck Pilsner—NC 8.5  
Lynnwood Brewing Concern, Blonde Moment—NC 9.5  
Foothills, Jade IPA—NC 8.5  
Athletic Brewing, Upside Dawn, Non- Alcoholic—CT 7  
Fullsteam, Rocket Science IPA—NC 8.5  
Allagash, Tripel—ME 10.5  
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC 14  
Bull City, Off Main Cider—NC 8  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28  
Trabanco, Cosecha Propria Cider—Spain (750mL) 19

