

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SOPRESSATA St. Louis, US Pork Salami, Paprika, Garlic	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CABRA AL GOFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months, Cornmeal Coated	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	SALAME DI MANZO Illinois, US Wagyu Beef, Black Pepper	14
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DÉLICE 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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity		<i>Marinated Olives, Patatas Bravas, Pickled Guindillas, Almonds, Fuet, Jamón Serrano, Manchego, Idiazábal</i>	
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.				

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
BEETS CARPACCIO Orange, Olive Oil, Sea Salt	8.5	GROUPER CHEEKS Olive Oil, Garlic, Parsley	15.5
ASPARAGUS Tahini Harissa, Lemon	10	GRILLED PULPO Peewee Potatoes, Peperonata	16.5
ZUCCHINNI Almond Skordalia, Smoked Salt	8.5	STEELHEAD TROUT A LA PLANCHA Pesto	15.5
ROMANESCO Red Pepper Coulis, Citrus	9.5	CHICKEN THIGH Mojo Verde Aioli	10.5
ROASTED LEEKS Romenesco	8.5	CHISTORRAS A LA RIOJA Red Wine, Parsley	13
MUSHROOMS Urfa Pepper, Scallions	12.5	PORK BELLY Spicy Membrillo	10.5
GREEN BEANS Horseradish Gremolata	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
CHICKPEAS & SOFRITO Crispy Serrano, Citrus	10.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5
CATALAN RATATOUILLE Bread Crumbs	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
HUMMUS Za'atar, Olive Oil	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
WHIPPED GOAT CHEESE Dates	10	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	18
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	MORUNO PORK Piquillo Pepper, Red Onions	10
POTATO TORTILLA Chive Sour Cream	7.5		

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 Alioli	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
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
BASQUE BURNT CHEESECAKE Strawberry Cava	10.5
ARROZ CON LECHE Coconut Milk, Cinnamon	7.5

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
			7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</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
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Tempranillo</i>	6.5	13	52
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Mencía</i>	6.5	13	52
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Trepat Blend</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Tempranillo, Graciano</i>	7.5	15	60
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Bobal</i>	6	12	48
2020	Peñalolen , Maipo, Chile	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2018	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Syrah</i>	6.5	13	52
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>País</i>	5.75	11.5	46
		<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 Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8
FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48		12
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño		12.5
GIN & JUS Citadelle Gin, Lime, Green Grape, Pink Peppercorn, Ginger		11
TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber		14
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg		13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder		13.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava		14
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters		13
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon		13
LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters		15
GIN TONICS 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 Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass	pitcher
	10.5	38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52
BEER		
DRAFT Estrella Galicia, Lager Green Bench, Sunshine City IPA—FL Hidden Springs, Orange Crush Wheat—FL	caña	doble
	4.5	8.5
	4.25	8.5
	4.75	9
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT Green Bench, Postcard Pilsner—FL Motorworks, Adoptable, Lager—FL (16oz) Ology, Rainbow Colored Glasses, Sour Ale—FL Magnanimous Brewing, Juice Lord IPA—FL (16oz) Lagunitas, Maximus IPA—CA Copperpoint, A-10 Red IPA—FL 3 Daughters, Rod Bender, Red Ale—FL Coppertail Free Dive, IPA—FL Cigar City, Maduro Brown Ale—FL Cigar City Cider & Meade, Golden—FL Peroni, Lager—Italy Estrella Damm, Daura Gluten-Free Lager—Spain Trabanco, Cosecha, Sidra Natural (700mL)—FL		
		7
		8.5
		8.5
		12
		13.5
		9
		9
		8.5
		8.5
		9
		9
		9
		9
		36

