

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

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

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

SOPRESSATA

St. Louis, US
Pork Salami, Paprika, Garlic

FUET

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

AGED MANCHEGO

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

IDIAZÁBAL

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

WOOLY WOOLY HONEY OREGANO

Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Oregano, Buttery, Nutty, Semi-Sweet

AGED MAHÓN

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

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

CAÑA DE CABRA

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

DÉLICE DE BOURGOGNE

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

VALDEÓN

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

DRUNKEN GOAT

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

JAMÓN MANGALICA

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

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, Marcona Almonds, Guindilla Peppers, Jamón Serrano, Chorizo Picante, Manchego, Mahón

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

MARCONA ALMONDS

Orange

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

FETA

Kalamata Olives, Cucumbers

MUSHROOMS

Urfa Pepper, Lemon

ROASTED CARROTS

Spiced Labneh

BEETS

Tzatziki

CAULIFLOWER

Mojo Rojo

ARTICHOKE

Harissa, Yogurt

ROASTED CABBAGE

Cherry Pepper Chimichurri

RAPINI

Caraway, Mustard

ZUCCHINI

Green Chermoula, Pimentón

AJO BLANCO DIP

Almonds, Garlic

WATERMELON RADISH

Citrus, Mint, Kohlrabi Purée

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

WHIPPED SHEEPS CHEESE

Truffle Honey

HUMMUS

Za'atar, Lavash

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

MARINATED BOQUERONES

Grapefruit, Fennel

FAROE ISLAND SALMON

Cucumbers, Sweet Peppers, Red Onions

SAUTÉED MUSSELS

Coriander, Cumin

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SWORDFISH A LA PLANCHA

Arugula, Pickled Red Onions

CLAMS

Chickpeas, Wine, Garlic, Guindilla Peppers

CHICKEN THIGH

Tzatziki

NY STRIP*

Crispy Potatoes, Red Chimichurri

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

TRUFFLED BIKINI

Jamón Serrano, Mahón

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

MORUNO PORK

Piquillo Peppers, Red Onions

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA

Manchego, Apples, Cider

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Carrots, Arugula, Pickled Red Onions

PAELLA VERDURAS

Cauliflower, Mushrooms, Green Beans, Red Peppers

PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

PAELLA SALVAJE

Sausage, Pork Belly, Chicken, Chistorras, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

DATES

Vanilla Ice Cream, Almonds

BASQUE BURNT CHEESECAKE

Blueberries

ARROZ CON LECHE

Cinnamon

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF EMMANUEL ECHEVERRY EXECUTIVE SOUS CHEF ADRIAN UZCATEGUI & 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>	5.5	11	44
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2019	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2018	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

			3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38	
Toro Albala , 1994, 375mL	<i>Pedro Ximénez</i>	20	80	
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60	

WINE FLIGHTS

3 Half Glasses

TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

SHERRY SPECTRUM

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

BIO-CURIOUS

Diorama / Sotabosc / Biográfico
Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND

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

COCKTAILS

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

BEEES & BAYS (No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

PICA PICA

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

GIN & JUS

Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions.

CATALAN

Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalucían 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



GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka, Peach Nectar, Grapefruit

BEER

DRAFT

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

BOTTLES & CANS

Peroni, Lager—Italy		9
Estrella Damm, Daura Gluten-Free Lager—Spain		9
Green Bench, Postcard Pilsner—FL		8.5
Motorworks, Adoptable, Lager—FL		8.5
Ology, Rainbow Colored Glasses, Sour Ale—FL		12
Coppertail Free Dive, IPA—FL		8.5
Lagunitas, Maximus IPA—CA		9
Magnanimous Brewing, Juice Lord IPA—FL (16oz)		13.5
Copperpoint, Everflow IPA—FL		9
Cigar City, Maduro Brown Ale—FL		8.5
Cigar City Cider & Meade, Golden—FL		9
Trabanco, Cosecha, Sidra Natural (700mL)—FL		36