

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET

California, US
Pork Sausage. Rich, Garlic, Black Pepper

SPECK

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

'NDUJA

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

SALCHICHÓN DE VIC

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

DÉLICE DE BOURGOGNE

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

AGED MANCHEGO

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

CABRA ROMERO

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

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

DRUNKEN GOAT

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

AGED MAHÓN

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

CAÑA DE CABRA

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

VALDEÓN

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

JAMÓN MANGALICA

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

QUESO DE TRUFA

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

WAGYU CECINA

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

MAXORATA

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD

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

Jamón Serrano, Fuet, Aged Manchego, Idiazábal, Pickled Vegetables, Patatas Bravas, Olives

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

GRILLED SQUASH

Caper Gremolata

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BROCCOLINI

Truffle Vinaigrette

ROASTED MUSHROOMS

Scallions, Sumac

SNOW PEAS

Bilbaina Sauce, Almonds

ASPARAGUS

Porcini Aioli, Black Garlic

GRILLED SPRING ONIONS

Romesco

MARINATED BEETS

Skordalia, Dill

ROASTED CAULIFLOWER

Harissa, Tahini

ROASTED CARROTS

Spiced Labneh, Sumac

WHIPPED GOAT CHEESE

Dates, Dill

ARTICHOKE HUMMUS

Calabrian Chiles, Crudités

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Potato Chips, Aioli, Dill

TUNA CRUDO*

Ajo Blanco, Lemon Zest

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

MUSSELS

Chistorras, Salmorreta

SALMON A LA PLANCHA*

Leeks, Piquillo Peppers

DORADE

Vizcaína Sauce

CHICKEN THIGH

Aji Verde

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

WAGYU BEEF CARPACCIO*

Aged Manchego, Capers, Mustard

PORK BELLY

Mojo Rojo

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD

Red Pepper Vinaigrette, Crispy Potatoes

TRUFFLED BIKINI

Jamón Serrano, Mahón

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

SHAVED MUSHROOMS & FRISÉE

Truffle Oil, Aged Manchego

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Fingerling Potatoes, Broccolini, Mojo Rojo

HALF / FULL

PAELLA VERDURAS

Snow Peas, Piquillo Peppers, Carrots, Yellow Squash

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PAELLA SALVAJE

Morcilla, Chicken, Pork Belly, Gaucho Sausage

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

OLIVE OIL CAKE

Sea Salt

ARROZ CON LECHE

FLAN CATALÁN

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Orange Marmalade

EXECUTIVE CHEF JAVIER NARVAEZ EXECUTIVE SOUS CHEF MARC BEAUPLAN | SOUS CHEF SAMANTHA FOUGERE

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

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Menade , Rueda, Spain	Verdejo	6	12	48
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	6.25	12.5	50
NV	Le Naturel Zero Zero Blanco , Navarra, Spain (Alcohol Free)	Garnacha Blanca	5.5	11	44
2024	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2024	La Vinyeta, 'Pipa' , Emporda, Spain	Malvasia	6.25	12.5	50
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6	12	48
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.5	13	52
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	5	10	40
			6.5	13	52

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6	12	48
2024	Glup Glup , Cariñena, Spain	Garnacha	6.5	13	52
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	38
2019	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	7.5	15	60
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	6.25	12.5	50
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	5.5	11	(L) 62
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2021	Polkura , Colchagua, Chile	Syrah	6.5	13	52
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	País	7	14	56
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48
			6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8.5	34
Península , Lustau, 750mL	Palo Cortado	6	48
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
		13	52

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala , 1994, 750mL	Pedro Ximénez	9.5	38
		20	160

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 / Biográfico
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.

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

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

GIN & JUS 11
Paco Pepe Andalucían 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 14
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

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

IPANEMA 13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

GINTONICS

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

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

NON-ALC WHITE OR RED SANGRIA glass pitcher
NA Wine, Fever Tree Grapefruit, Lemon, Guava
9.5 34
Nectar, Orange, Mint

WHITE OR RED 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,
13 52
Peach Nectar, Grapefruit

BEER

DRAFT caña doble
Estrella Galicia, Lager—Spain
4.5 9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Peroni, Lager—Italy	9
Daura Damm, Gluten-Free Lager—Spain	9
La Tropical, Ambar Lager—FL	9
Dogfish Head, Sea Quench Session Sour—DE	8.5
Civil Society, Fresh IPA—FL (16oz)	14
Dogfish Head, 60 Minute IPA—DE	8.5
Sun Lab, Sun Haze IPA—FL (16oz)	12
Lagunitas, Maximus IPA—CA	9
Hitachino, Nest White—Japan	14.5
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36

