

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

'NDUJA

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

SPECK

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

FUET

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

CHORIZO PICANTE

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

AGED MANCHEGO

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

DRUNKEN GOAT

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

SAN SIMÓN

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

VALDEÓN

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

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

MAHÓN

Islas Baleares, 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

CABRA ROMERO

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

AGED MAHÓN

Menorca, ES
Aged 8+ Months, Unpasteurized Cow's Milk
Firm, Nutty, Complex

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

APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Manchego,
Fuet, Mahón, Marinated Olives, Giardiniera,
Almonds*

TAPAS

MARCONA ALMONDS

Sea Salt 6

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest 5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions 8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil 5.5

SPRING ONIONS

Black Garlic Vinaigrette, Aleppo Pepper 9

ROASTED CARROTS

Harissa Yogurt, Parsley 8.5

CHAMPIÑONES

Garlic, Scallions 10.5

ASPARAGUS

Mojo Picon 9.5

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus 8.5

SPINACH CATALAN

Garlic, Pepitas, Raisins 7.5

CAULIFLOWER

Lemon Vinaigrette, Pimentón 8.5

BURRATA

Peas, Mint, Lemon 11

SNAP PEAS

Aleppo Pepper, Citrus 8.5

PIQUILLO HUMMUS

Olive Oil, Pimentón 7.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón 9.5

POTATO TORTILLA

Chive Sour Cream 7

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

MARINATED BOQUERONES

Olive Oil, Garlic, Parsley 7

GRILLED SALMON*

Arugula, Red Onions 15.5

SWORDFISH A LA PLANCHA

Salsa Verde 16.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic 9.5

PULPO GALLEGO

Sobrassada, Chickpeas 15.5

MUSSELS

Salsa Diablo 13.5

GRILLED CHICKEN THIGH

Aji Amarillo 9.5

PORK LOIN

Sofrito, Saffron 10.5

PORK BELLY

Green Chimichurri 10.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette 14.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 7

ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce 9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce 9

BIBB

Watermelon Radish, Chives 9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 24.5

WHOLE ROASTED BRANZINO

Snap Peas, Cauliflower, Salsa Verde, Lemon 28.5

HALF / FULL

PAELLA VERDURAS

Spring Onions, Asparagus, Carrots, Mushrooms 18 / 36

PAELLA MARISCOS

Clams, Shrimp, Mussels, Calamari 28 / 56

PAELLA SALVAJE

Pork Belly, Gaucho Sausage, 'Nduja 28 / 56

PORK BELLY FIDEOS

Scallions, Sofrito, Garlic Aioli 17 / 34

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage 33 / 66

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble 9

FLAN CATALÁN

Sea Salt 7

OLIVE OIL CAKE

Sea Salt 9

ARROZ CON LECHE

Coconut Milk, Cinnamon 7

BASQUE BURNT CHEESECAKE

Blueberry Compote 9

EXECUTIVE CHEF COLIN KRUZIC

*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 | Tierra Limpia, Brut Rosé , Bairrada, Portugal | <i>Trepát</i> | 6.5 | 13 | 52 |
| NV | BarCava, Brut , Penedès, Spain | <i>Xarel-lo Blend</i> | 5.5 | 11 | 44 |
| 2023 | Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain | <i>Xarel-lo</i> | 7 | 14 | 56 |

WHITE

| | | | | | |
|------|---|------------------------------------|------|------|----|
| 2024 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6.5 | 13 | 52 |
| 2025 | Ostatu , Rioja, Spain | <i>Viura, Malvasia</i> | 7.25 | 14.5 | 58 |
| 2024 | Menade , Rueda, Spain | <i>Verdejo</i> | 6.25 | 12.5 | 50 |
| 2024 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5 | 10 | 40 |
| 2023 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 4.75 | 9.5 | 38 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | <i>Xarel-lo, Riesling</i> | 6.25 | 12.5 | 50 |
| 2023 | Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 7 | 14 | 56 |
| 2024 | La Vineyta, 'Pipa' , Montilla-Moriles, Spain | <i>Malvasia</i> | 6 | 12 | 48 |
| 2023 | Alvear, 3 Miradas , Montilla-Moriles, Spain | <i>Pedro Ximénez</i> | 6 | 12 | 48 |
| 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 |
| 2025 | 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 |
| 2024 | Haus Rothenberg, Feinherb , Nahe, Germany | <i>Riesling</i> | 6.5 | 13 | 52 |
| NV | Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free) | <i>Riesling</i> | 4.75 | 9.5 | 38 |

ROSÉ & SKIN CONTACT

| | | | | | |
|------|---|---------------------------|------|------|----|
| 2023 | 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 |
| 2025 | No Es Pituko , Curicó Valley, Chile | <i>Sauvignon Blanc</i> | 5.75 | 11.5 | 46 |

RED

| | | | | | |
|------|--|-------------------------------|------|---------|----|
| 2019 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 2021 | Marqués de Tomares, Crianza , Rioja, Spain | <i>Tempranillo</i> | 6.5 | 13 | 52 |
| 2022 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 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 |
| 2023 | Coster dels Olivers , Priorat, Spain | <i>Cariñena, Garnacha</i> | 7.5 | 15 | 60 |
| 2024 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepát Blend</i> | 5.5 | 11 | 44 |
| 2022 | Primitivo Quiles, Cono 4 , Alicante, Spain | <i>Monastrell</i> | 5 | 10 | 40 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | <i>Garnacha, Piñuela</i> | 6.5 | 13 | 52 |
| 2022 | Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 7 | 14 | 56 |
| 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 |
| 2022 | Polkura , Colchagua, Chile | <i>Syrah</i> | 7.5 | 15 | 60 |
| 2024 | 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> | 5.5 | 11 | 44 |
| 2023 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | <i>Cabernet Blend</i> | 6.25 | 12.5 | 50 |

SHERRY

DRY

| | | | |
|--|---------------------|------|----|
| Jarana , Lustau, 750mL | <i>Fino</i> | 5.5 | 44 |
| La Cigarrera , 375mL | <i>Manzanilla</i> | 8.5 | 34 |
| Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 6 | 48 |
| Carlos VII , Alvear, 375mL | <i>Amontillado</i> | 13.5 | 54 |
| Península , Lustau, 750mL | <i>Palo Cortado</i> | 9 | 72 |
| 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 12 | 48 |
| Marques de Poley , Toro Albala, 500mL | <i>Oloroso</i> | 10 | 60 |

SWEET

| | | | |
|--|----------------------|----|----|
| East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 9 | 72 |
| Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 9 | 36 |
| Toro Albala , 1999, 375mL | <i>Pedro Ximénez</i> | 20 | 80 |
| Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 16 | 64 |

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 / Biografico / Sotabosc
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

BEES & BAYS (No ABV)

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

TEA TIME (No ABV)

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

DOS PENÍNSULAS

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

PICA PICA

Tito's 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

ALEBRIJES

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

BOURBON SPICE RACK

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

LAIRD'S WAY

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

IPANEMA

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

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

glass pitcher
10.5 38

GUNS & ROSÉS

Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach
Nectar, Grapefruit

glass carafe
13 52

BEER

DRAFT

| | | |
|--------------------------------------|------|-----|
| Estrella Galicia, Lager—Spain | 4.25 | 8.5 |
| Glover Park, Witness Belgian Wit—GA | 4 | 8 |
| Creature Comforts, Tropicália IPA—GA | 4.5 | 9 |
| Sweetwater, 420 Pale Ale—GA | 4.25 | 8.5 |

BOTTLES & CANS

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|--|-----|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7 |
| Yuengling, Light—PA | 6.5 |
| Pabst Blue Ribbon (16oz.)—IL | 6 |
| Monday Night Brewing, Slap Fight IPA—GA | 8.5 |
| Peroni, Lager—Italy | 8 |
| Estrella Damm, Daura Gluten-Free Lager—Spain | 8.5 |
| Wild Heaven, Emergency Drinking Beer—GA | 7.5 |
| Three Taverns, Rapturous Raspberry Sour—GA | 8.5 |
| Terrapin, Recreation Ale—GA | 7 |
| Lagunitas, Maximus IPA—CA | 8.5 |
| Allagash, Tripel—MN | 11 |
| Isastegi, Sagardo Natural Cider (750mL)—Spain | 32 |

