

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SPECK

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

'NDUJA

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

CHORIZO PICANTE

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

FUET

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

IDIAZÁBAL

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

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

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days.
Mild, Creamy

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

AGED MANCHEGO

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

CAÑA DE CABRA

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

CABRA ROMERO

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

MAHÓN

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

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 7 Months,
Black Truffle

WAGYU CECINA

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

LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES
Aged 3 Months Ibérico Pork Loin. Mild,
Smoky, Pimentón

APERITIVO BOARD

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

*Jamón Serrano, Fuet, Aged Manchego,
Mahón, Pickled Vegetables, Olives,
Almonds, Patatas Bravas*

TAPAS

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

ASPARAGUS

Nora Peppers, Garlic

10

ROASTED CARROTS

Smoked Goat Cheese, Pistachio Picada

9.5

CHAMPIÑONES

Garlic, Urfa Pepper

12.5

GIGANTE BEANS

English Peas, Mint, Migas

10

BROCCOLI CROWNS

Capers, Red Pepper Flakes

9.5

CRISPY ARTICHOKEs

Sundried Tomato, Cashew

11

CAULIFLOWER

Basil Aioli

9.5

WHIPPED RICOTTA

Spring Onion, Asparagus

10.5

QUESO PLANCHA

Watercress Pesto, Pickled Onions

9

HUMMUS

Piquillo Peppers

7.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

MARINATED BOQUERONES

Green Olives, Piquillo Peppers

6

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

GRILLED PULPO

Ajo Blanco, Black Garlic Migas

15.5

MUSSELS

House-Made Sausage

13.5

HAMACHI CRUDO*

Cucumbers, Dill

15

SWORDFISH A LA PLANCHA

Garbanzos, Kalamata Olives

15.5

CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

BACON-WRAPPED DATES

Valdeón Mousse

8.5

PORK MEDALLIONS

Carrots, Saba

10.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

PORK BELLY

Mojo Rojo

11.5

BONE MARROW

Onion Mostarda

15.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

DUCK CONFIT

Swiss Chard, Golden Raisins

11.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

MESCLUN SALAD

Black Garlic Vinaigrette, Sunchokes, Manchego

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Broccoli, Potatoes, Lemon Caper Confit

28.5

PAELLA VERDURAS

Spring Onions, Asparagus, Peas, Fiddleheads, Radish, Basil
Aioli

HALF / FULL

18 / 36

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

29 / 58

PAELLA SALVAJE

Pork Belly, Chicken, Sausage, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

Sea Salt

8

OLIVE OIL CAKE

Sea Salt

10

ARROZ CON LECHE

Coconut, Cinnamon

7

BASQUE BURNT CHEESECAKE

Strawberries

10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

ICE CREAM

Vanilla

7

SORBET

Raspberry

7

EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF PAOLO BARTOLETTI & JACOB HUNT

*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

| | | | 3oz | 6oz | bottle |
|------|---|-----------------------|------|------|--------|
| NV | BarCava, Brut , Penedès, Spain | <i>Xarel-lo Blend</i> | 5.5 | 11 | 44 |
| 2023 | Sumarroca, 2CV, Interlat, Brut Nature , Classic Penedès, Spain | <i>Xarel-Lo</i> | 7.5 | 15 | 60 |
| NV | Tierra Limpia, Brut Rose Penedes, Spain | <i>Trepat</i> | 7.25 | 14.5 | 58 |

WHITE

| | | | 3oz | 6oz | bottle |
|------|---|------------------------------------|------|------|--------|
| 2024 | Mila , Rías Baixas, Spain | <i>Albariño</i> | 6.75 | 13.5 | 54 |
| 2024 | Menade , Rueda, Spain | <i>Verdejo</i> | 8 | 16 | 64 |
| 2024 | Aylin , San Antonio, Chile | <i>Sauvignon Blanc</i> | 6.5 | 13 | 52 |
| 2023 | Le Naturel , Navarra, Spain | <i>Garnacha Blanca</i> | 5.5 | 11 | 44 |
| 2024 | Pinord, Diorama , Penedès, Spain | <i>Xarel-lo</i> | 5.5 | 11 | 44 |
| 2024 | La Vineyta, 'Pipa' , Emporda, Spain | <i>Malvasia</i> | 6.5 | 13 | 52 |
| 2023 | Bico Amarelo , Vinho Verde, Portugal | <i>Loureiro, Alvarinho, Avesso</i> | 4.5 | 9 | 36 |
| 2024 | Redentore , Veneto, Italy | <i>Chardonnay</i> | 7.5 | 15 | 60 |
| 2023 | Orto Vins, Les Argiles , Montsant, Spain | <i>Macabeo</i> | 7 | 14 | 56 |
| 2021 | Alvear, 3 Miradas , Montilla-Moriles, Spain | <i>Pedro Ximénez</i> | 7.25 | 14.5 | 58 |
| 2023 | B.R.O.T., Blanc Inicial , Penedes, Spain | <i>Xarel-lo, Riesling</i> | 6.5 | 13 | 52 |
| 2024 | Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay | <i>Chardonnay</i> | 5.5 | 11 | 44 |
| 2024 | Iniceri, Abisso , Sicily, Italy | <i>Catarratto</i> | 6.25 | 12.5 | 50 |
| 2024 | Leitz, Feinherb , Rheingau, 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

| | | | 3oz | 6oz | bottle |
|------|---|---------------------------|------|------|--------|
| 2023 | Liquid Geography , Bierzo, Spain | <i>Mencía</i> | 6 | 12 | 48 |
| 2025 | Familia Schroeder, Saurus , Patagonia, Argentina | <i>Pinot Noir</i> | 5.5 | 11 | 44 |
| 2024 | Christophe Avi , Agenais, France | <i>Cabernet Sauvignon</i> | 6.5 | 13 | 52 |
| 2025 | No Es Pituko , Curico Valley, Chile | <i>Sauvignon Blanc</i> | 5.75 | 11.5 | 46 |

RED

| | | | 3oz | 6oz | bottle |
|------|--|-------------------------------|------|--------|--------|
| 2019 | Nucerro, Reserva , Rioja, Spain | <i>Tempranillo</i> | 7 | 14 | 56 |
| 2022 | Azul y Ganza , Navarra, Spain | <i>Tempranillo</i> | 6.25 | 12.5 | 62.5 |
| 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 | Raul Perez, Ultreia St. Jacques , Bierzo, Spain | <i>Mencía</i> | 7.5 | 15 | 60 |
| 2021 | Coster dels Olivers , Priorat, Spain | <i>Cariñena, Garnacha</i> | 8 | 16 | 64 |
| 2024 | Vinyes Domenech, Sotabosc , Montsant, Spain | <i>Garnacha, Cariñena</i> | 6.75 | 13.5 | 54 |
| 2024 | Vins de Pedra, Negre de Folls , Conca De Barberá | <i>Trepat Blend</i> | 6.25 | 12.5 | 50 |
| 2022 | Uva de Vida, Biográfico , Toledo, Spain | <i>Tempranillo, Graciano</i> | 7.5 | 15 | 60 |
| 2023 | 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> | 7.5 | 15 | 60 |
| 2024 | Bodegas Ponce, Clos Lojen , Manchuela, Spain | <i>Bobal</i> | 6 | 12 | 48 |
| 2020 | Gota Bergamota , Dao, 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 |
| 2022 | Polkura , Colchagua, Chile | <i>Syrah</i> | 7.5 | 15 | 60 |
| 2023 | Casas del Bosque , Casablanca, Chile | <i>Pinot Noir</i> | 7.5 | 15 | 60 |
| 2024 | Alpataco , Patagonia, Argentina | <i>Cabernet Sauvignon</i> | 7.25 | 14.5 | 58 |
| 2023 | Quieto, Gran Corte , Mendoza, Argentina | <i>Cabernet Franc, Malbec</i> | 7 | 14 | 56 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | <i>País</i> | 6 | 12 | 48 |
| 2022 | Alto de la Ballena , Maldonado, Uruguay | <i>Cabernet Franc Blend</i> | 6.25 | 12.5 | 50 |
| 2022 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | <i>Cabernet Blend</i> | 7.25 | 14.5 | 58 |

SHERRY

DRY

| | | | 3oz | bottle |
|--|---|--------------------|-----|--------|
| | La Cigarrera , 375mL | <i>Manzanilla</i> | 9.5 | 38 |
| | Los Arcos , Lustau, 750mL | <i>Amontillado</i> | 6.5 | 52 |
| | 15 Años , El Maestro Sierra, 375mL | <i>Oloroso</i> | 13 | 52 |
| | Jarana , Lustau, 750mL | <i>Fino</i> | 6 | 48 |

SWEET

| | | | 3oz | bottle |
|--|--|----------------------|-----|--------|
| | East India Solera , Lustau, 750mL | <i>Oloroso Dulce</i> | 9.5 | 76 |
| | Península , Lustau, 750mL | <i>Palo Cortado</i> | 9 | 72 |
| | Solera 1927 , Alvear, 375mL | <i>Pedro Ximénez</i> | 17 | 68 |
| | Nectar , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 10 | 40 |

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 14.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

BIO-CURIOUS Diorama / Abisso / Biografico 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo 16.5
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
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

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Dragonfruit & Tangerine Powders

PICA PICA 12.5
360 Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

GIN & JUS 11
Paco Pepe Andalucian Gin, Lime, Green Grape,
Pink Peppercorn, Ginger

DOS PENÍNSULAS 13
Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

SIDE HUSTLE 14
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13.5
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

GINTONICS

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

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

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

GALICIAN
Paco Pepe Andalucian 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, Lillet Rosé, Faber Vodka, Peach Nectar, 13 52
Grapefruit

BEER

DRAFT **caña doble**
New France, Modern Ruins Lager—PA 4.5 9
New Trail, Crisp Lager - PA—PA 3.75 7.5
Hitchhiker, Bane of Existence IPA—PA 5 10

BOTTLES & CANS

East End, Hefeweizen—PA 11
Yuengling, Lager—PA 6
Victory, Prima Pils—PA 9
Estrella Damm, Lager—Spain 9.5
Troegs, Dreamweaver Wheat—PA 8.5
Founders, All Day IPA—MI 7
Lagunitas, Maximus IPA—CA 8.5
Cinderlands, Full Squish IPA (16oz)—PA 13
Peroni, Lager—Italy 9
Narragansett Lager (16oz.)—RI 7
Allagash, Tripel—MN 13
Ploughman Cider, LummoX—PA 12
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36