

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 PICANTE

La Rioja, ES
Pork Sausage, Smoky, Spicy, Pimenton

SPECK

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine
Rich, Complex

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, 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

DÉLICE DE BOURGOGNE

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

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days.
Smoked, Creamy, Mild

VALDEÓN

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

ROMAO

Castilla-La Mancha, ES
Raw Sheep's Milk, Aged 9 Months.
Rosemary

MARINATED MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. In Herbed
Citrus Oil

SAN SIMÓN

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

JAMÓN MANGALICA

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

BRESAOLA

Lombardy, IT
Cured, Eye Round. Soft Texture,
Sweet, Tender

WAGYU CECINA

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

APERITIVO BOARD

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

*Jamón Serrano, Fuet, Aged Manchego,
Drunken Goat, Olives, Patatas Bravas,
Marcona Almonds*

TAPAS

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

BOQUERONES

Green Olives, Piquillo Peppers

7

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

SALT COD BUÑUELOS

Chive Aioli

11.5

WILD MUSHROOM MONTADITO

Fox Farm & Forage
Lemon, Ricotta

12.5

MAHI MAHI A LA PLANCHA

Pipirrana

15.5

ASPARAGUS A LA PLANCHA

Sunflower Romesco

11.5

PRAWNS

Red Chimichurri

10

PAN CON TOMATE

Olive Oil, Sea Salt

7

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

HARICOT VERTS

Lemon, Garlic

8.5

CHICKEN THIGH

Aji Amarillo

10.5

CRISPY ARTICHOKE

Lemon Aioli

9.5

WAGYU CARPACCIO*

Idiazábal, Harissa Aioli

17.5

BABY CARROTS

Mojo Verde

9.5

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

BURRATA

Green Onion Pesto, Blistered Tomato

12.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

CHARRED SQUASH

Chili, Garlic, Lemon

8

PORK BELLY

Red Pepper Agrodolce

10.5

CAULIFLOWER

Mustard Vinaigrette

8.5

BONE MARROW

Serrano, Onion Jam

15.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Sunflower Seeds

8.5

BIKINI

Serrano, Mahón

9.5

SWEET POTATO HUMMUS

Tahini, Lavash

7.5

BACON WRAPPED DATES

Valdeón Mousse

8

POTATO TORTILLA

Chive Sour Cream

7.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SALADS

ENSALADA MIXTA

Onions, Giardiniera, Little Gem Lettuce

11

LARGE PLATES

PORK BELLY FIDEOS

Mushrooms, Cherry Peppers

16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Asparagus, Salsa Verde, Potatoes, Lemon

28.5

PAELLA VERDURAS

Leeks, Radish, Asparagus, Pickled Onions

HALF / FULL

18 / 36

PAELLA MARISCOS

Mussels, Shrimp, Clams, Salmorreta

29 / 58

PAELLA SALVAJE

Chicken, Pork Belly, Gaucho, Chickpeas, Olives, Egg

28 / 56

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Berry Compote

10

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

10

CREMA CATALANA

Poached Pears

9

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Strawberries, Walnuts

8.5

EXECUTIVE CHEF DAVID ELLIS | SOUS CHEF MICHELLE COSMIANO

*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	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2024	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.75	9.5	38
2024	Menade , Rueda, Spain	<i>Verdejo</i>	4.5	9	36
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.25	12.5	50
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6.5	13	52
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>	5	10	40
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Grillo</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.25	12.5	50
			4.75	9.5	38

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	4.5	9	36
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	6.5	13	52
2021	Coster dels Oliviers , Priorat, Spain	<i>Cariñena, Garnacha</i>	5.75	11.5	46
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	7.5	15	60
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	4.75	9.5	53
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6.25	12.5	50
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Cabernet Blend</i>	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Bobal</i>	6	12	48
2022	Quieto , Mendoza, Argentina	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Tempranillo</i>	6	12	48
2021	Peñalolen , Maipo, Chile	<i>Baga</i>	5.5	11	(L) 62
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
		<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	14	84
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Amontillado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
	<i>Oloroso</i>	13	52

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	16	64
		20	80

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

GIN & JUS 12
Paco Pepe 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 13
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti,
Pasubio Vino Amaro, Orange, Angostura Bitters

GINTONICS

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

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

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

GALICIAN
Paco Pepe 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 Brut Rosé, Lillet Rosé, Weldon Mills 13 52
Vodka, Peach Nectar, Grapefruit

BEER

DRAFT **caña doble**
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5
Trophy Brewing, Trophy Wife Session IPA—NC 4.25 8.5
R & D Brewing, Riviera Lager—NC 3.75 7.5
Tobacco Wood, 565 Amber Ale—NC 4.25 8.5

BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 11
Peroni, Lager—Italy 8.5
Estrella Galicia, Lager—Spain 8.5
Fullsteam, Paycheck Pilsner—NC 8.5
Lynnwood Brewing Concern, Blonde Moment—NC 9.5
Foothills, Jade IPA—NC 8.5
Athletic Brewing, Upside Dawn, Non- Alcoholic—CT 7
Fullsteam, Rocket Science IPA—NC 8.5
Allagash, Tripel—ME 10.5
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC 9.5
Bull City, Off Main Cider—NC 8
Isastegi, Sagardo Natural Cider—Spain (750mL) 28
Trabanco, Cosecha Propria Cider—Spain (750mL) 19

