

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

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

'NDUJA

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Pimentón

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

FUET

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

SPECK

Alto Adige, IT
Spice-Rubbed Ham, Smoky Lean

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

MAHÓN

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

AGED MAHÓN

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

DÉLICE DE BOURGOGNE

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

CAÑA DE CABRA

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

SMOKIN' GOAT

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

DRUNKEN GOAT

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

CABRA ROMERO

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

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months.
Cornmeal Coated

JAMÓN MANGALICA

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

WAGYU CECINA

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

QUESO DE TRUFA

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

CHORIZO IBÉRICO

La Rioja, ES
Pork Iberian Sausage. Paprika, Salt, Garlic

MAXORATA CON PIMENTÓN

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

APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Manchego,
Fuet, Mahón, Marcona Almonds, Marinated
Olives, Guindilla Peppers, Eggplant Caponata*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

SNOW PEAS

Smoked Pepper Aioli

CAULIFLOWER

Almond Romesco

BABY CARROTS

Labneh, Dill

BRAISED LEEKS

Almonds, Champagne Vinegar

ARTICHOKES

Sherry Vinegar, Horseradish

BEETS

Skordalia, Tahini, Chive

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BROCCOLINI

Confit Garlic, Rosemary

CHAMPIÑONES

Scallions, Garlic

CRISPY EGGPLANT

Truffle, Pimentón Honey

ASPARAGUS

Aji Amarillo, Capers

HUMMUS

Tahini, Olive Oil, Lavash

WHIPPED SHEEP'S CHEESE

Truffle Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Piquillo Peppers, Castelvetro Olives

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

P.E.I. MUSSELS

Sofrito

GRILLED PULPO

Sunchokes, Olives Chimichurri

SWORDFISH A LA PLANCHA*

Bilbaina

GRILLED PRAWNS

Harissa

LITTLENECK CLAMS

Sobrasada

GRILLED SALMON*

Fennel Salad, Olive Oil

ROASTED CHICKEN THIGH

Aji Verde

DUCK LEG CONFIT

Mojo Verde

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

PORK BELLY

Mojo Picante

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

LAMB RACK*

Eggplant Purée, Rosemary

FLANK STEAK*

Red Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD

Radish, Snow Peas, Fennel

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Broccolini, Baby Carrots

HALF / FULL

PAELLA VERDURAS

Pearl Onions, Sunchokes, Snow Peas, Asparagus, Carrots

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Strawberries

FLAN CATALÁN

Almonds

PANTXINETA

Almonds

OLIVE OIL CAKE

Sea Salt

EXECUTIVE CHEF CESAR DIAZ

*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		Xarel-lo Blend	5.5 11 44
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain		Xarel-lo	7 14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain		Trepat	6.75 13.5 54
NV	Moscatel Espumoso , Reymos, Spain		Moscatel	4.5 9 36

WHITE

		3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain		Albariño	6 12 48
2024	Rezabal , Getariako Txakolina, Spain		Hondarribi Zuri	7 14 56
2024	Menade , Rueda, Spain		Verdejo	6.25 12.5 50
2024	Le Naturel , Navarra, Spain		Garnacha Blanca	5.5 11 44
2023	Pinord, Diorama , Penedès, Spain		Xarel-lo	5.5 11 44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain		Xarel-lo, Riesling	6.5 13 52
2024	La Vineyta, 'Pipa' , Emporda, Spain		Malvasia	6 12 48
2024	Orto Vins, Les Argiles , Montsant, Spain		Macabeo	7 14 56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain		Pedro Ximénez	6.5 13 52
2023	Bico Amarelo , Vinho Verde, Portugal		Loureiro, Alvarinho, Avesso	4.75 9.5 38
2024	Aylin , San Antonio, Chile		Sauvignon Blanc	6 12 48
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		Chardonnay	5.5 11 44
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay		Petit Manseng Blend	6.5 13 52
2024	Clara Sala, Sicilia Bianco , Sicily, Italy		Grillo	6.25 12.5 50
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)		Riesling	4.75 9.5 38

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain		Tempranillo	7 14 56
2021	Marqués de Tomares, Crianza , Rioja, Spain		Tempranillo	6.5 13 52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain		Tempranillo	6.5 13 52
2024	Glup Glup , Cariñena, Spain		Garnacha	4.75 9.5 38
2022	Azul y Garanza , Navarra, Spain		Tempranillo	5.25 10.5 (L) 59
2017	Alberto Orte, A Portela , Valdeorras, Spain		Mencia	6.5 13 52
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
2021	Coster dels Olivers , Priorat, Spain		Cariñena, Garnacha	8 16 64
2024	Vins de Pedra, Negre de Folls , Conca De Barberá		Trepat Blend	5.5 11 44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain		Garnacha, Piñuela	6.5 13 52
2022	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7 14 56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2023	Primitivo Quiles, Cono 4 , Alicante, Spain		Monastrell	5 10 40
2020	Gota, Bergamota , Dão, Portugal		Touriga Nacional Blend	6.25 12.5 50
2022	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled		Baga	5.5 11 (L) 62
2022	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	7 14 56
2021	Peñalolen , Maipo, Chile		Cabernet Sauvignon	6.75 13.5 54
2022	Polkura , Colchagua, Chile		Syrah	7.5 15 60
2024	Casas del Bosque , Casablanca, Chile		Pinot Noir	7 14 56
2022	Garage Wine Company, Revival , Maule, Chile		País	5.75 11.5 46
2022	Alto de la Ballena , Maldonado, Uruguay		Cabernet Franc Blend	5.5 11 44
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		Cabernet Blend	6.25 12.5 50

SHERRY

DRY

		3oz	bottle
	Jarana , Lustau, 750mL		Fino 6 48
	La Cigarrera , 1L		Manzanilla 9 93
	Almacenista , Lustau, 500mL		Manzanilla Amontillada 14 84
	Los Arcos , Lustau, 750mL		Amontillado 6.5 52
	Península , Lustau, 750mL		Palo Cortado 9 72
	15 Años , El Maestro Sierra, 375mL		Oloroso 12.5 50
	Marques de Poley , Toro Albala, 500mL		Oloroso 10 60

SWEET

		3oz	bottle
	Bodegas Gómez Nevado , 750mL		Abocado 11 88
	East India Solera , Lustau, 750mL		Oloroso Dulce 9.5 76
	Nectar , Gonzalez Byass, 375mL		Pedro Ximénez 10 40
	Solera 1927 , Alvear, 375mL		Pedro Ximénez 17 68

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)

BIO-CURIOUS Diorama / Clos Lojen / 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
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

BEEES & 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 Andalucian 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
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

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

LAIRD'S WAY 14.5
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
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused 11 39
Dark Rum, Guava Nectar

GUNS & ROSÉS 13 52
Tierra Limpia Brut Rosé, Lillet Rosé, Pickers Vodka,
Peach Nectar, Grapefruit

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Founders, All Day IPA—MI 7.5

Yazoo, Hefeweizen—TN 7.5

Hap & Harry's, Lager—TN 8

Jackalope, Bearwalker Maple Brown—TN 8

Jackalope, Thunder Ann Pale Ale—TN 8

Austin Eastciders, Original Dry Cider—TX 8

Dogfish Head, Sea Quench Session Sour—DE 8.5

Estrella Galicia, Lager—Spain 8

Lagunitas, Maximus IPA—CA 8.5

Peroni, Lager—Italy 8.5

Wiseacre, Bow Echo Hazy IPA—TN 11