

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, Pimentón

CHORIZO DE PAMPLONA

Pais Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

FUET

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

SALCHICHÓN DE VIC

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

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

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

CABRA ROMERO

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

IDIAZÁBAL*

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

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

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. Creamy, Mild

JAMÓN MANGALICA

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

LAMB SALAMI

Fossil Farms – New Jersey, US
Lamb Sausage. Rosemary, Garlic, Aromatic

APERITIVO BOARD

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

Jamón Serrano, Fuet, Manchego, Idiazábal, Patatas Bravas, Olives, Piparras, Marcona Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

GARBANZO SALAD

Roasted Tomatoes, Red Onions, Cumin

CARROTS

Sorak, Sumac

BEETS

Arugula, Pepita Dukkah

SPRING ONIONS

Black Garlic Vinaigrette

LEEKs

Whipped Goat's Cheese, Crispy Serrano

CAULILINI

Piquillo Romesco

ARTICHOKES

Saffron, Aleppo Pepper

ASPARAGUS

Whole Grain Mustard Vinaigrette

BURRATA

Truffled Peas, Crispy Serrano

BEET HUMMUS

Za'atar, Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Olive Tapenade

GAMBAS AL AJILLO

Guindilla Pepper, Sherry, Garlic

SALMON A LA PLANCHA*

Watercress, Pickled Onions

PULPO GALLEGO

Red Onions, Celery, Potatoes

SHRIMP SALPICON

Lavash

MUSSELS AL DIABLO

Garlic, White Wine

FLUKE CRUDO*

Watermelon Radish, Leche De Tigre

GRILLED CHICKEN THIGH

Aji Verde

BIKINI

Serrano, Drunken Goat

BISON CHURRASCO

Green Chimichurri

PORK BELLY

Mojo, Pickled Onions

BONE-IN LAMB CHOP*

Romesco, Mint Salsa Verde

WAGYU BEEF CARPACCIO*

Arugula, Manchego, Carrots, Truffle Vinaigrette

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

BIBB SALAD

Mahón, Pistachios, Pink Peppercorn Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Ensalada Mixta, Lemon, Crispy Potatoes

FIDEOS

Chicken, Pork Belly

PAELLA VERDURAS

Leeks, Snap Peas, Asparagus, Cauliflower

PAELLA MARISCOS

Shrimp, Squid, Clams, Mussels

PAELLA SALVAJE

Pork Loin, Chicken, Pork Belly, Gaucho

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Strawberry Compote

CREPAS SALGUERO

Dulce de Leche, Whipped Cream

OLIVE OIL CAKE

Sea Salt

EXECUTIVE CHEF VICTOR CANALES | EXECUTIVE SOUS CHEF ISAIAS RUIZ

*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	5.25	10.5	42
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	6	12	48
2024	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2024	Menade , Rueda, Spain	Verdejo	6	12	48
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencia	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	6.5	13	52
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L)	53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13	52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2014	Laurona , Montsant, Spain	Garnacha, Cariñena	7	14	
2023	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2024	La Vinyeta, Bongo* , Toledo, Spain	Tempranillo, Graciano	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2024	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	5.5	11	44
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13	52
2021	Polkura , Colchagua, Chile	Syrah	6	12	48
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2021	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5	10	40
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	5.5	44
La Cigarrera , 375mL	Manzanilla	8	32
Almacenista , Lustau, 500mL	Manzanilla Amontillada	11	66
Los Arcos , Lustau, 750mL	Amontillado	6	48
Carlos VII , Alvear, 375mL	Amontillado	13	52
Península , Lustau, 750mL	Palo Cortado	8	64
15 Años , El Maestro Sierra, 375mL	Oloroso	12	48
Asuncion , Alvear, 375mL	Oloroso	14	56
VORS , Bodegas Tradicion, 750mL	Oloroso	19	152

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	8	64
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	15	60

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 / Le Naturel / Biográfico 16
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

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
Tito's 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 & Bee Pollen Powders

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA 13
Aguaviva 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 Dark Rum, Guava Nectar
glass pitcher
10.5 38

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit
glass carafe
13 52

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.25 8.5
Two Roads, No Limits Hefeweizen—CT 4 8
Half Full, Bright Blonde Pale Ale—CT 3.75 7.5
New England, Sea Hag IPA—CT 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Peroni, Lager—Italy 8.5
Narragansett Lager (16oz)—RI 7
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Von Trapp, Bohemian Pilsner—VT 8
Two Roads, Passion Fruit Gose (16oz)—CT 12
Half Full, In Pursuit IPA—CT 8
Night Shift, Whirlpool Hazy NE IPA—MA 8.5
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—ME 10.5
Isastegi, Sagardo Natural Cider—Spain (750mL) 28