

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

<b>JAMÓN SERRANO</b> Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	<b>SMOKIN' GOAT</b> Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	<b>JAMÓN MANGALICA</b> 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
<b>BASQUE SALAMI</b> Illinois, US Berkshire Pork, Peppery, Fruity	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	<b>ROMAO</b> Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary	<b>BRESAOLA</b> 10.5 Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender
<b>FUET</b> Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	<b>IDIAZÁBAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<b>MARINATED MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil	<b>WAGYU CECINA</b> 14 Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
<b>FINOCCHIONA</b> Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>ALISIOS</b> Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	<b>APERITIVO BOARD</b> 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks  <i>Jamón Serrano, Fuet, Manchego, Drunken Goat, Olives, Patatas Bravas, Marcona Almonds, Pickled Haricot &amp; Onions</i>
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>VALDEÓN</b> Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<b>SAN SIMÓN</b> Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	

## TAPAS

<b>EGGPLANT CAPONATA</b> 6.5 Bell Peppers, Balsamic, Basil	<b>BOQUERONES</b> 7 Green Olives, Piquillo Peppers
<b>MARINATED OLIVES &amp; GIARDINIERA</b> 6 Thyme, Lemon Zest	<b>MUSSELS</b> 13.5 Sobrasada, Sofrito, Lemon
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Lemon Zest, Cumin, Onions	<b>MAHI MAHI A LA PLANCHA</b> 15.5 Pipirrana
<b>WILD MUSHROOM MONTADITO</b> 12.5 <i>Fox Farm &amp; Forage</i> Lemon, Ricotta	<b>GAMBAS AL AJILLO</b> 10.5 Guindilla Pepper, Scallions, Garlic
<b>ROASTED RADISH</b> 9 Salsa Verde, Lemon	<b>PULPO GALLEGO</b> 15.5 Confit Potatoes, Red Onions
<b>PAN CON TOMATE</b> 7 Olive Oil, Sea Salt	<b>PRAWNS</b> 10 Red Chimichurri
<b>HARICOT VERTS</b> 8.5 Lemon, Garlic	<b>CHICKEN THIGH</b> 10.5 Aji Amarillo
<b>CHARRED SQUASH</b> 8 Chili, Garlic, Lemon	<b>LAMB KOFTA</b> 14.5 Greens Goddess
<b>CAULIFLOWER</b> 8.5 Mustard Vinaigrette	<b>WAGYU CARPACCIO*</b> 17.5 Idiazábal, Harissa Aioli
<b>ASPARAGUS A LA PLANCHA</b> 10.5 Charred Lemon Vinaigrette	<b>STEAK PAILLARD</b> 14.5 Pepper Vinaigrette, Crispy Potatoes
<b>CORN ZUCCHINI BUÑUELOS</b> 8.5 Dill, Lemon	<b>SPICED BEEF EMPANADAS</b> 8.5 Red Pepper Sauce
<b>LEMON ARTICHOKE HUMMUS</b> 8.5 Tahini, Lavash	<b>BONE MARROW</b> 15.5 Serrano, Onion Jam
<b>BURRATA</b> 12.5 Green Onion Pesto, Blistered Tomato	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs In Jamón-Tomato Sauce
<b>WHIPPED SHEEP'S CHEESE</b> 9 Pimentón Honey, Sunflower Seeds	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7.5 Garlic Aioli
<b>PATATAS BRAVAS</b> 8.5 Salsa Brava, Garlic Aioli	<b>PORK BELLY</b> 10.5 Red Pepper Agrodolce
<b>POTATO TORTILLA</b> 7.5 Chive Sour Cream	<b>PORK RIBS</b> 13.5 Smoked Apricot Agrodolce

## SALADS

<b>ENSALADA MIXTA</b> 11 Onions, Giardiniera, Little Gem Lettuce	<b>RADISH SALAD</b> 9 Dill, Goat Cheese
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## LARGE PLATES

<b>PORK BELLY FIDEOS</b> 16.5 Mushrooms, Cherry Peppers	<b>CHICKEN PIMIENTOS</b> 24.5 Potatoes, Lemon, Hot Cherry Peppers
<b>WHOLE ROASTED BRANZINO</b> 28.5 Asparagus, Salsa Verde, Potatoes, Lemon	<b>PAELLA VERDURAS</b> HALF / FULL 18 / 36 Leeks, Radish, Asparagus, Pickled Onions, Garlic Aioli
<b>PAELLA MARISCOS</b> 29 / 58 Mussels, Shrimp, Clams, Calamari, Salmorreta	<b>PAELLA SALVAJE</b> 28 / 56 Chicken, Gaucho, Pork Belly, Chickpeas, Olives, Egg
<b>PARRILLADA BARCELONA*</b> 33 / 66 Steak, Chicken, Pork Loin, Gaucho Sausage	

## DESSERTS

<b>FLAN CATALÁN</b> 8	<b>CHOCOLATE CAKE</b> 9 Coffee Crème Anglaise, Almond Crumble
<b>OLIVE OIL CAKE</b> 10 Sea Salt	<b>CREMA CATALANA</b> 9 Rhubarb
<b>BASQUE BURNT CHEESECAKE</b> 10 Berry Compote	<b>CREPAS WITH SEASONAL FRUIT</b> 8.5 Citrus Cream, Strawberries, Walnuts

## EXECUTIVE CHEF DAVID ELLIS | EXECUTIVE 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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	3oz	6oz	<b>bottle</b>
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	<b>bottle</b>
2024	<b>Rezabal</b> , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5	50
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5.5	11	44
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	6	12	48
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	40
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Grillo	6.25	12.5	50
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

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

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	<b>bottle</b>
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	7	14	56
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Tempranillo	4.75	9.5	53
2024	<b>Sotabosc</b> , Montsant, Spain	Mencia	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Trepat Blend	5.5	11	44
2023	<b>Glup Glup</b> , Cariñena, Spain	Garnacha, Piñuela	6.5	13	52
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Garnacha	4.5	9	36
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Tempranillo, Graciano	7	14	56
2022	<b>Quieto</b> , Mendoza, Argentina	Baga	5.5	11	(L) 62
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	Cabernet Sauvignon	7	14	56
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Syrah	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	Pinot Noir	7.25	14.5	58
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	País	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	3oz	<b>bottle</b>
<b>La Cigarrera</b> , 375mL	Manzanilla	5.5	44
<b>Almacenista</b> , Lustau, 500mL	Manzanilla Pasada	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	14	84
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	6	48
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	14	56
<b>Península</b> , Lustau, 750mL	Oloroso Dulce	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	Palo Cortado	9	72
<b>Marques de Poley</b> , Toro Albala, 500mL	Oloroso	13	52
	Oloroso	8.5	51

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	3oz	<b>bottle</b>
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	Oloroso Dulce	9	72
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	9	36
<b>Toro Albala</b> , 1999, 375mL	Pedro Ximénez	16	64
	Pedro Ximénez	20	80

# WINE FLIGHTS

3 Half Glasses

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative.

## TRUST FALL

Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.

## 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

7

## TEA TIME (No ABV)

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

8

## PICA PICA

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

12.5

## GIN & JUS

Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

12

## ALEBRIJES

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

13.5

## SIDE HUSTLE

Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

13

## BOURBON SPICE RACK

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

14

## IPANEMA

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

14

## LAIRD'S LANE

Monkey Shoulder Scotch, Cappelletti,  
Pasubio Vino Amaro, Orange, Angostura Bitters

15

# 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

Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**glass** **pitcher**  
11 39

## GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills  
Vodka, Peach Nectar, Grapefruit

**glass** **carafe**  
13 52

# BEER

## 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
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

