

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SOBRASADA

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

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

SAN SIMÓN

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

DRUNKEN GOAT

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

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 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD

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

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

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ASPARAGUS

Whole Grain Mustard Vinaigrette

ARTICHOKES

Saffron, Aleppo Pepper

BEETS

Arugula, Pepita Dukkah

WILD RAMPS

Mojo Picon, Lime

SPRING ONIONS

Black Garlic Vinaigrette

CAULILINI

Piquillo Romesco

LEEKs

Whipped Goat's Cheese, Crispy Serrano

CARROTS

Sorak, Sumac

GARBANZO SALAD

Roasted Tomatoes, Red Onions, Cumin

BEET HUMMUS

Za'atar, Lavash

BURRATA

Truffled Peas, Crispy Serrano

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

SKIRT STEAK

Green Chimichurri

GRILLED CHICKEN THIGH

Aji Verde

STUFFED PIQUILLO PEPPERS

Rice, Spiced Beef

BONE-IN LAMB CHOP*

Asparagus Purée, Almond Gremolata

PORK BELLY

Mojo, Pickled Onions

MANCHEGO SOUFFLE

Green Harissa

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, Almonds, Pink Peppercorn Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

FIDEOS

Chicken, Pork Belly

WHOLE ROASTED BRANZINO

Ensalada Mixta, Lemon, Crispy Potatoes

HALF / FULL

PAELLA VERDURAS

Leeks, Spring Onions, Asparagus, Watermelon Radish

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

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

10

CREPAS SALGUERO

Dulce de Leche, Whipped Cream

OLIVE OIL CAKE

10

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

			3oz	6oz	bottle
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

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	Albariño	6.5	13	52
2024	Menade , Rueda, Spain	Verdejo	6	12	48
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7	14	56
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	6	12	48
2025	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
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

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	6.5	13	52
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	4.5	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
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
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	7	14	56
2021	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5	58
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

			3oz	bottle
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

			3oz	bottle
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

TRUST FALL

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

SHERRY SPECTRUM

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

BIO-CURIOUS

Diorama / Le Naturel / Biográfico
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

12.5

GIN & JUS

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

11

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado
Lemon, Agave, Nutmeg

13

ALEBRIJES

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

13.5

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

13

BOURBON SPICE RACK

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

13

IPANEMA

Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana,
Lemon

13

LAIRD'S WAY

Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

14.5

GINTONICS

Inspired by three of Spain's most iconic regions.

15

CATALAN

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

VALENCIAN

Paco Pepe Andalucían 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

caña doble
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