

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SPECK

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

SOBRASADA

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

FUET

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

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

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

CAÑA DE OVEJA

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

MAHÓN

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

DÉLICE DE BOURGOGNE

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

ROMAO

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

AGED MAHÓN

Menorca, ES
Aged 8+ Months, Unpasteurized Cow's Milk
Firm, Nutty, Complex

ALISIOS

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

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

*Patatas Bravas, Jamón Serrano, Manchego,
Fuet, Mahón, Marinated Olives, Giardiniera,
Almonds*

TAPAS

MARCONA ALMONDS

Sea Salt

6

POTATO TORTILLA

Chive Sour Cream

7

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

MARINATED BOQUERONES

Olive Oil, Garlic, Parsley

7

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

GRILLED SALMON*

Arugula, Red Onions

15.5

SPRING ONIONS

Black Garlic Vinaigrette, Chili Flakes

9

SWORDFISH A LA PLANCHA

Salsa Verde

16.5

ROASTED CARROTS

Harissa Yogurt, Parsley

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

9.5

CHAMPIÑONES

Garlic, Scallions

10.5

MUSSELS

Salsa Diablo

13.5

SNAP PEAS

Chili Flakes, Citrus

8.5

PULPO GALLEGO

Sobrassada, Chickpeas

15.5

ASPARAGUS

Mojo Picon

9.5

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

8.5

PORK BELLY

Green Chimichurri

10.5

SPINACH CATALAN

Garlic, Pepitas, Raisins

7.5

PORK LOIN

Sofrito, Saffron

10.5

CAULIFLOWER

Lemon Vinaigrette, Pimentón

8.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

BURRATA

Peas, Mint, Lemon

11

SPICED BEEF EMPANADAS

Red Pepper Sauce

7

PIQUILLO HUMMUS

Olive Oil, Pimentón

7.5

ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

9

BIBB

Watermelon Radish, Chives

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

HALF / FULL

PAELLA VERDURAS

Spring Onions, Asparagus, Carrots, Mushrooms

18 / 36

PAELLA MARISCOS

Clams, Shrimp, Mussels, Calamari

28 / 56

PAELLA SALVAJE

Pork Belly, Gaucho Sausage, 'Nduja

28 / 56

PORK BELLY FIDEOS

Scallions, Sofrito, Garlic Aioli

17 / 34

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

FLAN CATALÁN

7

OLIVE OIL CAKE

Sea Salt

9

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

BASQUE BURNT CHEESECAKE

Blueberry Compote

9

EXECUTIVE CHEF COLIN KRUZIC

*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	Tierra Limpia, Brut Rosé , Bairrada, Portugal	Trepat	3oz	6oz	bottle	6.5	13	52
NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend				5.5	11	44
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo				7	14	56

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle	6.5	13	52
2025	Ostatu , Rioja, Spain	Viura, Malvasia				7.25	14.5	58
2024	Menade , Rueda, Spain	Verdejo				6.25	12.5	50
2024	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
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo				7	14	56
2024	La Vineyta, 'Pipa' , Montilla-Moriles, Spain	Malvasia				6	12	48
2023	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
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

2023	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle	5.5	11	44
2025	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				5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle	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				7	14	56
2024	Glup Glup , Cariñena, Spain	Garnacha				4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo				4.75	9.5 (L)	53
2019	Alberto Orte, A Portela , Valdeorras, Spain	Mencia				6.5	13	52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena				6.25	12.5	50
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
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell				5	10	40
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
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend				6.25	12.5	50
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
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon				7	14	56
2022	Polkura , Colchagua, Chile	Syrah				7.5	15	60
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir				7.25	14.5	58
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
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend				6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle	5.5	44
La Cigarrera , 375mL	Manzanilla			8.5	34
Los Arcos , Lustau, 750mL	Amontillado			6	48
Carlos VII , Alvear, 375mL	Amontillado			13.5	54
Península , Lustau, 750mL	Palo Cortado			9	72
15 Años , El Maestro Sierra, 375mL	Oloroso			12	48
Marques de Poley , Toro Albala, 500mL	Oloroso			10	60

SWEET

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

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 sheries, from bright and saline to rich and oxidative.

BIO-CURIOUS

Diorama / Biografico / Sotabosc

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

DOS PENÍNSULAS

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

13

GIN & JUS

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

11

SIDE HUSTLE

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

13

ALEBRIJES

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

13.5

BOURBON SPICE RACK

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

13

LAIRD'S WAY

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

15

IPANEMA

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

13

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, Lillet Rosé, Bustletown Vodka, Peach
Nectar, Grapefruit

glass

carafe

13 52

BEER

DRAFT

Estrella Galicia, Lager—Spain	caña	doble	4.25	8.5
Glover Park, Witness Belgian Wit—GA			4	8
Creature Comforts, Tropicália IPA—GA			4.5	9
Sweetwater, 420 Pale Ale—GA			4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT				7
Yuengling, Light—PA				6.5
Pabst Blue Ribbon (16oz.)—IL				6
Monday Night Brewing, Slap Fight IPA—GA				8.5
Peroni, Lager—Italy				8
Estrella Damm, Daura Gluten-Free Lager—Spain				8.5
Wild Heaven, Emergency Drinking Beer—GA				7.5
Three Taverns, Rapturous Raspberry Sour—GA				8.5
Terrapin, Recreation Ale—GA				7
Lagunitas, Maximus IPA—CA				8.5
Allagash, Tripel—MN				11
Isastegi, Sagardo Natural Cider (750mL)—Spain				32

