

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

SPECK

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

CHORIZO BLANCO

New Jersey, US
Slow Aged Pork Sausage, Garlic

SOBRASADA

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

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SALCHICHÓN DE VIC

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

CAÑA DE OVEJA

Murcia, ES
Soft Ripened, Buttery, Tangy Sheep Cheese, Aged 21 Days

SMOKIN' GOAT

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

MARINATED MAHÓN

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

TETILLA

Galicia, ES
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

DRUNKEN GOAT

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

VALDEÓN

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

CABRA ROMERO

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

DÉLICE DE BOURGOGNE

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

ALISIOS

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

JAMÓN IBÉRICO

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

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, Mahón, House Marinated Olives, Pickled Vegetables, Patatas Bravas, Marcona Almonds

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Onions, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CHAMPIÑONES

Garlic, Scallions

MARINATED BEETS

Marcona Almonds

SPRING RADISHES

Anchovy, Herbs, Shallots

SUGAR SNAP PEAS

Pink Peppercorn Vinaigrette

ROASTED CARROTS

Salsa Verde

ASPARAGUS

Sunflower Seed Romesco

ZUCCHINI

Calabrian Pepper Chimichurri

PIQUILLO RELLENOS

Drunken Goat, Sea Salt

CRISPY ARTICHOKE

Saffron Aioli

LEMON-ARTICHOKE HUMMUS

Lavash, Salsa Verde

WHIPPED SHEEP'S CHEESE

Spiced Pepitas, Pimentón Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Green Olives, Piquillos

STEAMED MUSSELS

Chervil, Saffron

PULPO A LA PLANCHA

Fingerling Potatoes, 'Nduja

HAMACHI CRUDO

Sumac Vinaigrette, Orange

CRAB MONTADITO

Saffron Aioli, Capers

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SALMON A LA PLANCHA

Vizcaina, Fennel

GRILLED CHICKEN THIGH

Aji Amarillo

WAGYU BEEF CARPACCIO

Caper, Idiazábal, Shallots, Harissa

SPICED BEEF EMPANADAS

Red Pepper Sauce

BACON-WRAPPED DATES

Valdeón Mousse

PORK BELLY

Spicy Membrillo

STEAK PAILLARD

Red Pepper Vinaigrette

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, San Simón

PORK RIBS

Apricot Agrodolce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA

Chicory, Couscous, Sunflower Seeds, Smoked Honey Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Asparagus, Potatoes

PAELLA VERDURAS

Sugar Snap Peas, Radish, Leeks, Fennel, Pickled Asparagus

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PAELLA SALVAJE

Chicken, Chickpeas, Fried Egg, Pork Loin, Gaucho Sausage

PORK BELLY FIDEOS

Fennel, Leeks, Sweet Peas

PARRILLADA BARCELONA*

NY Strip, Chicken, Pork Loin

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

CREPAS WITH SEASONAL FRUIT

Strawberries, Pecans

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Apricot

ARROZ CON LECHE BRÛLÉE

Vanilla, Cinnamon, Coconut Milk

EXECUTIVE CHEF COREY O'SHEA | SOUS CHEF RUDY CANALES

*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. Items marked with * are related to tree nuts. 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	6.5	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	7.25	14.5 58
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10 40
2024	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
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14 56
2021	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 , Sicily, Italy	Grillo	6.25	12.5 50
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	Mencia	5.5	11 44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40
2024	Christophe Aví , Agenais, France	Cabernet Sauvignon	6	12 48
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5	10 40

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	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	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* , Emporda, Spain	Monastrell	6	12 48
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10 40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12 48
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
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14 56
2021	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
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 , 1L	Manzanilla	8 82
	Los Arcos , Lustau, 750mL	Amontillado	6 48
	Carlos VII , Alvear, 375mL	Amontillado	13 52
	Península , Lustau, 750mL	Palo Cortado	8.5 68
	15 Años , El Maestro Sierra, 375mL	Oloroso	12 48

SWEET

		3oz	bottle
	Bodegas Gómez Nevado , 750mL	Abocado	10 80
	East India Solera , Lustau, 750mL	Oloroso Dulce	7.5 60
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9 36
	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 sherries, from bright and saline to rich and oxidative.

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 & Tangerine 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

P-51 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, Bully Boy Vodka,
Peach Nectar, Grapefruit

glass carafe
13 52

BEER

DRAFT

Estrella Galicia, Lager—Spain

caña doble
4.25 8.5

Lord Hobo, 617 White Ale—MA

4 8

Jack's Abby, Post Shift Pilsner—MA

3.75 7.5

Troegs, Perpetual IPA—PA

4.25 8.5

BOTTLES & CANS

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

7

Narragansett, Light (16oz.)—RI

7

Peroni, Lager—Italy

8.5

Estrella Damm, Daura Gluten-Free Lager—Spain

8.5

Von Trapp, Bohemian Pilsner—VT

8

Hitachino, Nest White—Japan

14

Founders, All Day IPA—MI

6.5

Night Shift, Whirlpool Hazy NE IPA—MA

18.5

Jack's Abby, Hoponius Union IPL—MA

7.5

Lagunitas, Maximus IPA—CA

8

Lord Hobo, Boom Sauce—MA

13

Allagash, Tripel—ME

10.5

Down East Cider, Original—MA

9.5

Isastegi, Sagardo Natural Cider—Spain (750mL)

28