

# 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 BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SPECK

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### FUET

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

### CHORIZO PICANTE

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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### IDIAZÁBAL

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

### DÉLICE DE BOURGOGNE

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

### VALDEÓN

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

### TETILLA

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

### MAHÓN

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

### DRUNKEN GOAT

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

### AGED MANCHEGO

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

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

### AGED MAHÓN

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

### CABRA ROMERO

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

### JAMÓN IBÉRICO

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

### WAGYU CECINA

Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked  
Wagyu. Hickory Pepper, Smoky

### QUESO DE TRUFA

Castilla, La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 7 Months,  
Black Truffle

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

### APERITIVO BOARD

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

*Jamón Serrano, Fuet, Aged Manchego,  
Mahón, Pickled Vegetables, Olives,  
Almonds, Patatas Bravas*

17.5

14

8.5

15

28

## TAPAS

### HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

5

### MARINATED BOQUERONES

Green Olives, Piquillo Peppers

6

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

### HAMACHI CRUDO\*

Cucumbers, Dill

15

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

10.5

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### SWORDFISH A LA PLANCHA

Bilbaina

15.5

### CHAMPIÑONES

Garlic, Urfa Pepper

12.5

### MUSSELS

House-Made Sausage

13.5

### ROASTED CARROTS

Smoked Goat Cheese, Hazelnut Picada

9.5

### GRILLED PULPO

Ajo Blanco, Black Garlic Migas

15.5

### ASPARAGUS

Nora Peppers, Garlic

10

### CHICKEN THIGH A LA PLANCHA

Labneh, Sumac

10.5

### SNOW PEA & ASPARAGUS

Whipped Ricotta

10.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### BROCCOLI CROWNS

Capers, Red Pepper Flakes

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8.5

### CRISPY ARTICHOKE

Sundried Tomato, Cashew

10.5

### PORK MEDALLIONS

Carrots, Saba

10.5

### CAULIFLOWER

Basil Aioli

9.5

### DUCK CONFIT

Swiss Chard, Golden Raisins

11.5

### QUESO PLANCHA

Watercress Pesto, Pickled Onions

9

### BONE MARROW

Onion Mostarda

15.5

### HUMMUS

Piquillo Peppers

7.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### POTATO TORTILLA

Chive Sour Cream

7.5

### PORK BELLY

Mojo Rojo

11.5

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

### STEAK PAILLARD\*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

## SALADS

### MESCLUN SALAD

Black Garlic Vinaigrette, Sunchokes, Manchego

8.5

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

### WHOLE ROASTED BRANZINO

Carrots, Potatoes, Lemon Caper Confit

28.5

### PAELLA VERDURAS

Asparagus, Peas, Fiddleheads, Radish, Basil Aioli

HALF / FULL  
18 / 36

### PAELLA MARISCOS

Shrimp, Mussels, Calamari

29 / 58

### PAELLA SALVAJE

Pork Belly, Chicken, Sausage, Chickpeas

28 / 56

### PARRILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

## DESSERTS

### OLIVE OIL CAKE

Sea Salt

10

### ARROZ CON LECHE

Coconut, Cinnamon

7

### FLAN CATALÁN

8

### BASQUE BURNT CHEESECAKE

Strawberries

10

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### ICE CREAM

Vanilla

7

### SORBET

Raspberry

7

## EXECUTIVE CHEF ANTHONY CASTINE SOUS CHEF PAOLO BARTOLETTI & JACOB HUNT

\*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   | <b>BarCava, Brut</b> , Penedès, Spain                                 | <i>Xarel-lo Blend</i> | 5.5  | 11   | 44     |
| 2023 | <b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Classic Penedès, Spain | <i>Xarel-Lo</i>       | 7.5  | 15   | 60     |
| NV   | <b>Tierra Limpia, Brut Rose</b> , Penedes, Spain                      | <i>Trepap</i>         | 7.25 | 14.5 | 58     |

## WHITE

|      |   |                                    | 3oz  | 6oz  | bottle |
|------|---|------------------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                                | <i>Albariño</i>                    | 6.75 | 13.5 | 54     |
| 2024 | <b>Menade</b> , Rueda, Spain                                    | <i>Verdejo</i>                     | 8    | 16   | 64     |
| 2023 | <b>Le Naturel</b> , Navarra, Spain                              | <i>Garnacha Blanca</i>             | 5.5  | 11   | 44     |
| 2024 | <b>Pinord, Diorama</b> , Penedès, Spain                         | <i>Xarel-lo</i>                    | 5.5  | 11   | 44     |
| 2024 | <b>La Vineyta, 'Pipa'</b> , Emporda, Spain                      | <i>Malvasia</i>                    | 6.5  | 13   | 52     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal                     | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2025 | <b>Prisma</b> , Casablanca, Chile                               | <i>Sauvignon Blanc</i>             | 6.5  | 13   | 52     |
| 2024 | <b>Redentore</b> , Veneto, Italy                                | <i>Chardonnay</i>                  | 7.5  | 15   | 60     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2023 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | <i>Macabeo</i>                     | 7    | 14   | 56     |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | <i>Pedro Ximénez</i>               | 7.25 | 14.5 | 58     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedes, Spain                 | <i>Xarel-lo, Riesling</i>          | 6.5  | 13   | 52     |
| 2024 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay              | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | <i>Riesling</i>                    | 6.5  | 13   | 52     |
| NV   | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | <i>Riesling</i>                    | 4.75 | 9.5  | 38     |

## ROSÉ & SKIN CONTACT

|      |   |                           | 3oz  | 6oz  | bottle |
|------|---|---------------------------|------|------|--------|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 6    | 12   | 48     |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5.5  | 11   | 44     |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6.5  | 13   | 52     |
| 2025 | <b>No Es Pituko</b> , Curico Valley, Chile              | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

## RED

|      |  |                               | 3oz  | 6oz    | bottle |
|------|--|-------------------------------|------|--------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 7    | 14     | 56     |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6.5  | 13     | 52     |
| 2023 | <b>Torremilanos, El Porrón de Lara</b> , Castilla Y Leon, Spain        | <i>Tempranillo</i>            | 6.75 | 13.5   | 54     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 7    | 14     | 56     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 6.25 | 12.5   | 62.5   |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9      | 36     |
| 2022 | <b>Raul Perez, Ultreia St. Jacques</b> , Bierzo, Spain                 | <i>Mencía</i>                 | 7.5  | 15     | 60     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 8    | 16     | 64     |
| 2024 | <b>Alpataco</b> , Patagonia, Argentina                                 | <i>Cabernet Sauvignon</i>     | 7.25 | 14.5   | 58     |
| 2024 | <b>Vinyes Domenech, Sotabosc</b> , Montsant, Spain                     | <i>Garnacha, Cariñena</i>     | 6.75 | 13.5   | 54     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepap Blend</i>           | 6.25 | 12.5   | 50     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7.5  | 15     | 60     |
| 2023 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | <i>Monastrell</i>             | 5    | 10     | 40     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 7.5  | 15     | 60     |
| 2024 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | <i>Bobal</i>                  | 6    | 12     | 48     |
| 2020 | <b>Gota Bergamota</b> , Dao, Portugal                                  | <i>Touriga Nacional Blend</i> | 6.25 | 12.5   | 50     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11 (L) | 62     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 7.5  | 15     | 60     |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7.5  | 15     | 60     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 6    | 12     | 48     |
| 2022 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 6.25 | 12.5   | 50     |
| 2021 | <b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône           | <i>Grenache Blend</i>         | 8    | 16     | 64     |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Blend</i>         | 7.25 | 14.5   | 58     |

# SHERRY

## DRY

|  |   |                    | 3oz | bottle |
|--|---|--------------------|-----|--------|
|  | <b>La Cigarrera</b> , 375mL               | <i>Manzanilla</i>  | 9.5 | 38     |
|  | <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i> | 6.5 | 52     |
|  | <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Oloroso</i>     | 13  | 52     |
|  | <b>Jarana</b> , Lustau, 750mL             | <i>Fino</i>        | 6   | 48     |

## SWEET

|  |  |                      | 3oz | bottle |
|--|--|----------------------|-----|--------|
|  | <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 9.5 | 76     |
|  | <b>Península</b> , Lustau, 750mL         | <i>Palo Cortado</i>  | 9   | 72     |
|  | <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 17  | 68     |
|  | <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 10  | 40     |

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange) 14.5

**ACID TRIP** Bico Amarelo / B.R.O.T. / Baga Novo  
High. Acid. Wines. 16.5

**TRUST FALL**  
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste. 18.5

**HELLO, OLD FRIEND** BarCava / 1752 Gran Tradicion / Quieto Gran Corte  
Some relationships are worth celebrating. Wines and people who helped shape our list. 17.5

**SHERRY SPECTRUM** La Cigarrera / Los Arcos / 15 Años  
A progression of dry style sherries, from bright and saline to rich and oxidative. 15.5



# 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  
360 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

**SIDE HUSTLE** 14  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13.5  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**LAIRD'S WAY** 15  
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**  
Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** glass pitcher  
Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar 11 39

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

# BEER

**DRAFT** caña doble  
New France, Modern Ruins Lager—PA 4.5 9  
New Trail, Crisp Lager - PA—PA 3.75 7.5  
Hitchhiker, Bane of Existence IPA—PA 5 10

## BOTTLES & CANS

East End, Hefeweizen—PA 11  
Yuengling, Lager—PA 6  
Victory, Prima Pils—PA 9  
Estrella Damm, Lager—Spain 9.5  
Troegs, Dreamweaver Wheat—PA 8.5  
Founders, All Day IPA—MI 7  
Lagunitas, Maximus IPA—CA 8.5  
Cinderlands, Full Squish IPA (16oz)—PA 13  
Peroni, Lager—Italy 9  
Narragansett Lager (16oz.)—RI 7  
Allagash, Tripel—MN 13  
Ploughman Cider, Lummo—PA 12  
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36