

barcelona

CHARCUTERIE & CHEESE

7.5 for one | 21 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
CHORIZO DE PAMPLONA País 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 PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic
BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep’s Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed
AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex
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
CABRA ROMERO Murcia, ES Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy
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, EVOO Rubbed. Salty, Sharp
MAHÓN Islas Baleares, ES Firm, Cow’s Milk, Aged 4 Months. Buttery, Mild, Nutty
SAN SIMÓN Galicia, ES Semi-Soft, Cow’s Milk, Aged 3 Months. Smoked, Creamy, Mild
TETILLA Galicia, ES Semi-Soft, Cow’s Milk, Aged 15-20 Days. Mild, Creamy
IBORES* Catalunya, ES Semi-Firm, Raw Goat’s Milk, Aged 2 Months, Pimentón Rubbed
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	15
QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep’s Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
<i>Jamón Serrano, Chorizo Picante, Manchego, Idiazábal, Patatas Bravas, Olives, Piparras</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5
BROCCOLINI Charred Lemon Vinaigrette	9.5
CARROTS Pistachios	8.5
SPRING ONIONS Black Garlic, Aleppo Pepper	9
SAUTÉED KALE Lime Zest, Migas	7.5
ASPARAGUS Piquillos, Roasted Garlic	9
ARTICHOKES Almond Romesco	10.5
HUMMUS Piquillos, Za’atar	7.5
BURRATA Truffle, Peas, Serrano	13
QUESO A LA PLANCHA Berry Compote, Pistachios	10.5
POTATO TORTILLA Chive Sour Cream	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
BOQUERONES Olive Tapenade	7.5
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5

SALMON A LA PLANCHA * Farro, Asparagus	14.5
BLACK SEA BASS Pea Purée, Pickled Shallots	16.5
PULPO GALLEGO Red Onions, Celery, Purple Potatoes	15.5
SOFTSHELL CRAB Saffron Aioli	16.5
MUSSELS Garlic, Lemon, Parsley	13
GNOCCHI Guanciale, Kale, Pesto	14
LAMB LOIN * Carrot Purée, Oregano Gremolata	16
BIKINI Serrano, Drunken Goat	9.5
BACON-WRAPPED DATES Valdeón Mousse	8
FLAT IRON STEAK * Charred Scallion Vinaigrette	15.5
STUFFED PIQUILLO PEPPERS Rice, Beef, Aioli Verde	8.5
ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5

SALADS

MIXED GREENS San Simón, Balsamic	9
ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BIBB Aged Mahón, Pistachios, Pink Peppercorn Vinaigrette	9

LARGE PLATES

FIDEOS Chicken, Chorizo, Sofrito	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Ensalada Mixta, Crispy Potatoes	28.5
HALF / FULL	
PAELLA VERDURAS Peas, Carrots, Asparagus	18 / 36
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
PAELLA SALVAJE Pork Loin, Chicken, Chorizo	28 / 56
PARILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
CREPAS SALGUERO Dulce de Leche, Whipped Cream	8.5
PANNA COTTA Strawberries	9
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Luxardo Cherries	10

EXECUTIVE CHEF TED GOLA | SOUS CHEF VICTOR 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. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2013	Laurona , Montsant, Spain	<i>Garnacha, Cariñena</i>	7	14	56
2021	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2023	La Vinyeta, Bongo* , Toledo, Spain	<i>Tempranillo, Graciano</i>	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6	12	48
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5	10	40
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8	64
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	14	56
		19	152

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		15	60

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)		13.5
BIO-CURIOUS Diorama / Abisso / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA Aguaviva Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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	caña	doble
Estrella Galicia, Lager—Spain	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
Troegs, Dreamweaver Wheat—PA	8
Hitachino, Nest White—Japan	14
Half Full, In Pursuit IPA—CT	8
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Jack’s Abby, Hoponius Union IPL—MA	7
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—ME	10.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28