

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

FUET

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

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

SALCHICHÓN DE VIC

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

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

WOOLY WOOLY HONEY OREGANO

Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Oregano, Buttery, Nutty, Semi-Sweet

DÉLICE DE BOURGOGNE

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

CAÑA DE OVEJA

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

AGED MAHÓN

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

MAHÓN

Castilla-La Mancha, ES
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

WOOLY WOOLY BLACK GARLIC

Castilla-La Mancha, ES
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

VALDEÓN

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

CAÑA DE CABRA

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

DRUNKEN GOAT

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

JAMÓN IBÉRICO

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

SALAME DI MANZO

Illinois, US
Wagyu Beef, Black Pepper

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers, Jamón Serrano, Chorizo Picante, Manchego, Mahón

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Maldon Salt

4.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

MARCONA ALMONDS

Sea Salt

6

POTATO TORTILLA

Chive Sour Cream

7.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

MARINATED BOQUERONES

Grapefruit, Fennel

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

FAROE ISLAND SALMON

Cucumbers, Sweet Peppers, Red Onions

15.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

AJO BLANCO DIP

Almonds, Garlic

8

SAUTÉED MUSSELS

Coriander, Cumin

14.5

FETA

Kalamata Olives, Cucumbers

12

GRILLED PULPO

Mojo Amarillo, Sweet Peppers

16.5

CAULIFLOWER

Mojo Rojo

8.5

CLAMS

Chickpeas, Wine, Garlic, Guindilla Peppers

13.5

WATERMELON RADISH

Citrus, Mint, Kohlrabi Purée

10.5

SWORDFISH A LA PLANCHA

Mesclun, Pickled Red Onions

15.5

BEETS

Tzatziki

8.5

CHICKEN THIGH

Piquillo Peppers, Za'atar, Lemon

10.5

ARTICHOKE

Harissa, Yogurt

12

NY STRIP*

Crispy Potatoes, Red Chimichurri

18

ROASTED CABBAGE

Romesco, Red Chimichurri

8.5

MORUNO PORK

Piquillo Peppers, Red Onions

10

ROASTED CARROTS

Labneh

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ROASTED CABBAGE

Cherry Pepper Chimichurri

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

ZUCCHINI

Green Chermoula, Pimentón

7.5

HUMMUS

Za'atar, Lavash

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

WHIPPED SHEEP CHEESE

Truffle Honey

10

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

ARUGULA

Manchego, Apples, Cider

8.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

HALF / FULL

PAELLA VERDURAS

Cauliflower, Mushrooms, Green Beans, Red Peppers

19 / 38

PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

29 / 58

PAELLA SALVAJE

Sausage, Pork Belly, Chicken, Chistorras, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage

34.5 / 69

DESSERTS

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Blueberries

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

OLIVE OIL CAKE

Sea Salt

10.5

DATES

Vanilla Ice Cream, Almonds

9.5

EXECUTIVE CHEF EMMANUEL ECHEVERRY EXECUTIVE SOUS CHEF ADRIAN UZCATEGUI & SOUS CHEF JUAN D. GOMEZ

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

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	6.5	13	52
2024	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	5.5	11	44
2025	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	La Vinyeta, 'Pipa' , Emporda, Spain	Malvasia	6	12	48
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12	48
2024	Bodega 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
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48
2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6.5	13	52
2020	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
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	6	12	48
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7.5	15	60
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5	50
2023	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5	58
2018	Polkura , Colchagua, Chile	Syrah	7.5	15	60
2022	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	6	12	48
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	5.5	44
East India Solera , Lustau, 750mL	Oloroso Dulce	9	72
La Cigarrera ,	Manzanilla	8.5	
Los Arcos , Lustau, 750mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	9	72
15 Años , El Maestro Sierra, 375mL	Oloroso	13	52
Asuncion , Alvear, 375mL	Oloroso	13.5	54

SWEET

Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9.5	38
Toro Albala , 1994, 375mL	Pedro Ximénez	20	80
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 / Sotabosc / 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

TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PICA PICA

Reyka Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

DOS PENÍNSULAS

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

ALEBRIJES

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

SIDE HUSTLE

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

BOURBON SPICE RACK

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

IPANEMA

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

LAIRD'S WAY

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

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, Big Cypress Vodka,
Peach Nectar, Grapefruit

glass carafe
13 52

GINTONICS

Inspired by three of Spain's most iconic regions.

15

VALENCIAN

Citadelle Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

CATALAN

Citadelle Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

GALICIAN

Nordes Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

BEER

DRAFT

Estrella Galicia, Lager—Spain	caña	doble	4.5	9
Green Bench, Sunshine City IPA—FL			4.25	8.5
Hidden Springs, Orange Crush Wheat—FL			4.5	9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT				7
Peroni, Lager—Italy				9
Estrella Damm, Daura Gluten-Free Lager—Spain				9
Green Bench, Postcard Pilsner—FL				8.5
Motorworks, Adoptable, Lager—FL				8.5
Ology, Rainbow Colored Glasses, Sour Ale—FL				12
Coppertail Free Dive, IPA—FL				8.5
Lagunitas, Maximus IPA—CA				9
Magnanimous Brewing, Juice Lord IPA—FL (16oz)				13.5
Copperpoint, Everflow IPA—FL				9
Cigar City, Maduro Brown Ale—FL				8.5
Cigar City Cider & Meade, Golden—FL				9
Trabanco, Cosecha, Sidra Natural (700mL)—FL				36

