

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

CHORIZO PICANTE

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

FUET

California, US
Pork Sausage. Rich, Garlic, Black Pepper

SPECK

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

SALCHICHÓN DE VIC

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

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

FINOCCHIONA

California, US
Pork Sausage With Fennel, Red Wine. Rich, Complex

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

IDIAZÁBAL

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

MAHÓN

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

TETILLA

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

AGED MANCHEGO

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

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild

DRUNKEN GOAT

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

CAÑA DE CABRA

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

VALDEÓN

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

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

Jamón Serrano, Fuet, Aged Manchego, Idiazábal, Pickled Vegetables, Patatas Bravas, Olives, Guindilla Peppers

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

GRILLED SQUASH

Caper Gremolata

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SNOW PEAS

Bilbaina Sauce, Almonds

ROASTED MUSHROOMS

Scallions, Sumac

BROCCOLINI

Olive Oil, Lemon, Red Chili

ASPARAGUS

Porcini Aioli, Black Garlic

GRILLED SPRING ONIONS

Romesco

MARINATED BEETS

Skordalia, Dill

ROASTED CAULIFLOWER

Harissa, Tahini

ROASTED CARROTS

Spiced Labneh, Sumac

ARTICHOKE HUMMUS

Calabrian Chiles, Crudités

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

WHIPPED GOAT CHEESE

Dates, Dill

BOQUERONES

Potato Chips, Aioli, Dill

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

DORADE

Vizcaína Sauce

SALMON A LA PLANCHA*

Leeks, Piquillo Peppers

MORCILLA

Red Chimichurri

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, Mahón

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY

Mojo Rojo

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

MUSHROOMS FIDEOS

Porcini Aioli

PAELLA VERDURAS

Snow Peas, Carrots, Squash, Zucchini

PAELLA MARISCOS

Shrimp, Calamari, Clams

PAELLA SALVAJE

Morcilla, Chicken, Chistorra, Pork Belly

DESSERTS

OLIVE OIL CAKE

Sea Salt

ARROZ CON LECHE

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

BASQUE BURNT CHEESECAKE

Peach Marmalade

EXECUTIVE CHEF JAVIER NARVAEZ EXECUTIVE SOUS CHEF MARC BEAUPLAN

*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	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	6.25	12.5 50
2025	Ostatu , Rioja, Spain	Viura, Malvasia	7.25	14.5 58
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11 44
NV	Le Naturel Zero Zero Blanco , Navarra, Spain (Alcohol Free)	Garnacha Blanca	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
2025	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14 56
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13 52
2024	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9 36
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12 48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11 44
2024	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

		3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	Mencía	5.5	11 44
2024	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

		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
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	Garnacha	4.75	9.5 38
2022	Azul y Ganza , Navarra, Spain	Tempranillo	4.75	9.5 (L) 53
2021	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13 52
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50
2021	Coster dels Oliveras , 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	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
2021	Polkura , Colchagua, Chile	Syrah	7.5	15 60
2025	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	6	12 48
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 , 375mL	Manzanilla	8.5	34
Los Arcos , Lustau, 750mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	9	72
15 Años , El Maestro Sierra, 375mL	Oloroso	13	52

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	9	72
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9.5	38
Toro Albala , 1999, 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

7

TEA TIME (No ABV)

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

8

PICA PICA

Reyka 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

14

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 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

NON-ALC WHITE OR RED SANGRIA

NA Wine, Fever Tree Grapefruit, Lemon, Guava
Nectar, Orange, Mint

glass pitcher

9.5 34

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

BEER

Estrella Galicia, Lager—Spain

4.5 9

BOTTLES & CANS

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

7

Peroni, Lager—Italy

9

Daura Damm, Gluten-Free Lager—Spain

9

La Tropical, Ambar Lager—FL

9

Dogfish Head, Sea Quench Session Sour—DE

8.5

Inedit Damm—Spain

11.5

Civil Society, Fresh IPA—FL (16oz)

14

Dogfish Head, 60 Minute IPA—DE

8.5

Sun Lab, Sun Haze IPA—FL (16oz)

12

Lagunitas, Maximus IPA—CA

9

Hitachino, Nest White—Japan

14.5

Trabanco, Cosecha, Sidra Natural (700mL)—FL

36