

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 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	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	QUESO DE TRUFFA Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	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	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky	14
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	MAXORATA CON PIMENTÓN Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy	8.5
SPECK Alto Adige, IT Spice-Rubbed Ham, Smoky Lean	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	CABRA AL GOLFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity			<i>Patatas Bravas, Jamón Serrano, Manchego, Fuet, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata</i>	

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	GRILLED PULPO Fingerling Potato, Olives Chimichurri	16	ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	9.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	LITTLENECK CLAMS Sobrasada	13	SPRING SALAD Citrus Vinaigrette, Sugar Snap Peas, Watermelon Radish, Beets, Hazelnuts	9
BABY CARROTS Labneh, Dill	9.5	LANGOSTINOS Aji Amarillo, Garlic	15.5		
BROCCOLINI Confit Garlic, Rosemary	9	P.E.I. MUSSELS Sofrito	14		
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	GRILLED SALMON* Spring Mix Salad, Radish	15	WHOLE ROASTED BRANZINO Asparagus, Primavera Salad	29
CHAMPIÑONES Scallions, Garlic	10.5	HALIBUT A LA PLANCHA* Escabeche, Cucumbers, Dill	15.5	CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
CAULIFLOWER Romesco, Almonds	8.5	ROASTED CHICKEN THIGH Aji Verde	9.5		HALF / FULL
STUFFED PIQUILLO RELLENOS Mahón, Sea Salt	9.5	DUCK LEG CONFIT Mojo Verde	13.5	PAELLA VERDURAS Asparagus, Peas, Onions	19 / 38
LEEKs Garlic, Almond, Champagne Vinegar	9	BACON-WRAPPED DATES Valdeón Mousse	8	PAELLA SALVAJE Chorizo, Pork Belly, Chicken, Chickpeas	28 / 56
SEARED SNOW PEAS Gremolata, Orange Zest	8	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5	PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
WHIPPED SHEEP'S CHEESE Truffle, Honey	8.5	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	9	PARRILLADA BARCELONA* Strip Steak, Chicken, Gaucho Sausage, Pork Loin	33 / 66
ASPARAGUS Truffles, Shallots, Sherry Vinegar	10	PORK BELLY Mojo Picante	10.5		
HUMMUS Chickpeas, Onions, Peppers, Lavash	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5		
POTATO TORTILLA Chive Sour Cream	7	IBÉRICO SKIRT STEAK* Pimiento Sauce, Red Bell Pepper, Cayenne, Onions	17	FLAN CATALÁN	8
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	FLANK STEAK* Red Chimichurri	14.5	OLIVE OIL CAKE Sea Salt	10
MARINATED BOQUERONES Piquillo Peppers, Castlevetrano Olives	7.5	ROASTED BONE MARROW Bacon, Mostarda	14	CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10	SPICED BEEF EMPANADAS Red Pepper Sauce	8	BASQUE BURNT CHEESECAKE Strawberries	10

EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF CESAR DIAZ

*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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7.5	15	60
NV	Moscatel Espumoso , Reymos, Spain	<i>Moscatel</i>	6.75	13.5	54
				9	36

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2023	Menade , Rueda, Spain	<i>Verdejo</i>	7	14	56
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6	12	48
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6	12	48
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6.5	13	52
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
			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>	5.5	11	44
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
			6	12	48

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	38
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	8	16	64
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	Uva de Vida, Biográfico,, Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022	Filipe Ferreira , Douro, Portugal	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2020	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera ,	<i>Manzanilla</i>	6	48
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	9	93
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	14	84
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	12.5	50
		9	72

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9.5	76
		17	68

WINE FLIGHTS

3 Half Glasses				
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut				13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)				
ACID TRIP Asnella / B.R.O.T. / Baga Novo				16
High. Acid. Wines.				

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

GIN & JUS	11
Hayman’s London Dry Gin, Lime, Green Grape, Pink Peppercorn,	
Ginger	

DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado	
Lemon, Agave, Nutmeg	

ALEBRIJES	13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,	
Aquafaba, Dragonfruit & Tangerine Powders	

SIDE HUSTLE	13
Lustau Solera Reserva Brandy, Bénédictine,	
Pineapple, Lemon, Barcava	

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

IPANEMA	13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	

LAIRD’S WAY	14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth,	
Sfumato Rhubarb Amaro, Orange, Walnut Bitters	

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	

VALENCIAN	
Hayman’s London Dry 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	11	39
Dark Rum, Guava Nectar		

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Estrella Galicia, Lager—Spain	8
Hap & Harry’s, Lager—TN	8
Peroni, Lager—Italy	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Yazoo, Hefeweizen—TN	7.5
Dogfish Head, Sea Quench Session Sour—DE	8.5
Founders, All Day IPA—MI	7.5
Wiseacre, Bow Echo Hazy IPA—TN	11
Jackalope, Thunder Ann Pale Ale—TN	8
Lagunitas, Maximus IPA—CA	8.5
Jackalope, Bearwalker Maple Brown—TN	8
Austin Eastciders, Original Dry Cider—TX	8
Pomarina Brut Sidra—Spain (750mL)	42