

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

<b>JAMÓN SERRANO</b> Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	<b>DRUNKEN GOAT</b> Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	<b>SMOKIN' GOAT</b> Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	<b>JAMÓN MANGALICA</b> 15 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
<b>SPECK</b> Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	<b>DÉLICE DE BOURGOGNE</b> Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<b>MARINATED MAHÓN</b> Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil	<b>BRESAOLA</b> 10.5 Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender
<b>CHORIZO PICANTE</b> La Rioja, ES Pork Sausage, Smoky, Spicy, Pimenton	<b>VALDEÓN</b> Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	<b>ALISIOS</b> Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	<b>APERITIVO BOARD</b> 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks  <i>Jamón Serrano, Finocchiona, Manchego, Drunken Goat, Olives, Patatas Bravas, Marcona Almonds, Pickled Haricot &amp; Onions</i>
<b>FINOCCHIONA</b> Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	<b>IDIAZÁBAL</b> País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	<b>ROMAO</b> Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary	
<b>SORIA CHORIZO</b> California, US Pork Sausage. Smoky, Garlic, Pimentón	<b>IBORES</b> Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	<b>SAN SIMÓN</b> Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	
<b>AGED MANCHEGO</b> Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex			

## TAPAS

<b>EGGPLANT CAPONATA</b> 6.5 Bell Peppers, Balsamic, Basil	<b>MUSSELS</b> 13.5 Sobrasada, Sofrito, Lemon
<b>MARINATED OLIVES &amp; GIARDINIERA</b> 6 Thyme, Lemon Zest	<b>OYSTERS*</b> 14 <i>Blue Point</i> Pipirrana
<b>SPINACH &amp; CHICKPEA CAZUELA</b> 8.5 Lemon Zest, Cumin, Onions	<b>GAMBAS AL AJILLO</b> 10.5 Guindilla Pepper, Scallions, Garlic
<b>PAN CON TOMATE</b> 7 Olive Oil, Sea Salt	<b>MAHI MAHI A LA PLANCHA</b> 15.5 Pipirrana
<b>CHAMPIÑONES</b> 11 <i>Fox Farm &amp; Forage</i> Sherry, Thyme	<b>PULPO GALLEGO</b> 15.5 Confit Potatoes, Red Onions
<b>CAULIFLOWER</b> 8.5 Mustard Vinaigrette	<b>LAMB KOFTA</b> 14.5 Greens Goddess
<b>CHARRED SQUASH</b> 8 Chili, Garlic, Lemon	<b>CHICKEN THIGH</b> 10.5 Aji Amarillo
<b>HARICOT VERTS</b> 8.5 Lemon, Garlic	<b>WAGYU CARPACCIO*</b> 17.5 Idiazábal, Harissa Aioli
<b>ROASTED RADISH</b> 9 Salsa Verde, Lemon	<b>STEAK PAILLARD</b> 14.5 Pepper Vinaigrette, Crispy Potatoes
<b>CORN ZUCCHINI BUÑUELOS</b> 8.5 Dill, Lemon	<b>SPICED BEEF EMPANADAS</b> 8.5 Red Pepper Sauce
<b>ASPARAGUS A LA PLANCHA</b> 10.5 Charred Lemon Vinaigrette	<b>ALBONDIGAS</b> 9.5 Spiced Meatballs In Jamón-Tomato Sauce
<b>LEMON ARTICHOKE HUMMUS</b> 8.5 Tahini, Lavash	<b>BONE MARROW</b> 15.5 Serrano, Onion Jam
<b>WHIPPED SHEEP'S CHEESE</b> 9 Pimentón Honey, Sunflower Seeds	<b>JAMÓN &amp; MANCHEGO CROQUETAS</b> 7.5 Garlic Aioli
<b>POTATO TORTILLA</b> 7.5 Chive Sour Cream	<b>BACON WRAPPED DATES</b> 8 Valdeón Mousse
<b>PATATAS BRAVAS</b> 8.5 Salsa Brava, Garlic Aioli	<b>PORK BELLY</b> 10.5 Red Pepper Agrodolce
	<b>PORK RIBS</b> 13.5 Smoked Apricot Agrodolce

## SALADS

<b>ENSALADA MIXTA</b> 11 Onions, Giardiniera, Little Gem Lettuce
<b>RADISH SALAD</b> 9 Dill, Goat Cheese

## LARGE PLATES

<b>PORK BELLY FIDEOS</b> 16.5 Mushrooms, Cherry Peppers	<b>WHOLE ROASTED BRANZINO</b> 28.5 Asparagus, Salsa Verde, Potatoes, Lemon
<b>CHICKEN PIMIENTOS</b> 24.5 Potatoes, Lemon, Hot Cherry Peppers	<b>PAELLA VERDURAS</b> 18 / 36 Leeks, Radish, Asparagus, Pickled Onions, Garlic Aioli
<b>PAELLA SALVAJE</b> 28 / 56 Pork Belly, Chicken, Gaucho Sausage, Chickpeas, Egg	<b>PAELLA MARISCOS</b> 29 / 58 Mussels, Shrimp, Clams, Calamari, Salmorreta
<b>PARRILLADA BARCELONA*</b> 33 / 66 Steak, Chicken, Pork Loin, Gaucho Sausage	

## DESSERTS

<b>FLAN CATALÁN</b> 8
<b>CHOCOLATE CAKE</b> 9 Coffee Crème Anglaise, Almond Crumble
<b>BASQUE BURNT CHEESECAKE</b> 10 Berry Compote
<b>CREPAS WITH SEASONAL FRUIT</b> 8.5 Citrus Cream, Strawberries, Walnuts

## EXECUTIVE CHEF DAVID ELLIS | EXECUTIVE SOUS CHEF MICHELLE COSMIANO

\*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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	3oz	6oz	<b>bottle</b>
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	<b>bottle</b>
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.5	13	52
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	6.25	12.5	50
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	7.25	14.5	58
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	5.5	11	44
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	6	12	48
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.25	12.5	50
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2024	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	11	40
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Grillo	6.5	13	52
			6.25	12.5	50

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	3oz	6oz	<b>bottle</b>
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	5	10	40
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	<b>bottle</b>
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	7	14	56
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Tempranillo	4.75	9.5	53
2024	<b>Sotabosc</b> , Montsant, Spain	Mencia	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Trepat Blend	5.5	11	44
2023	<b>Glup Glup</b> , Cariñena, Spain	Garnacha, Piñuela	6.5	13	52
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Garnacha	4.5	9	36
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Tempranillo, Graciano	7	14	56
2022	<b>Quieto</b> , Mendoza, Argentina	Baga	5.5	11	(L) 62
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Cabernet Sauvignon	7	14	56
2021	<b>Polkura</b> , Colchagua, Chile	Touriga Nacional Blend	6.25	12.5	50
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Syrah	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	Pinot Noir	7.25	14.5	58
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	País	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	3oz	<b>bottle</b>
<b>La Cigarrera</b> , 375mL	Manzanilla	5.5	44
<b>Almacenista</b> , Lustau, 500mL	Manzanilla Pasada	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	14	84
<b>Península</b> , Lustau, 750mL	Palo Cortado	6	48
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	9	72
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	14	56
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	9	72
<b>Marques de Poley</b> , Toro Albala, 500mL	Oloroso	13	52
		8.5	51

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	3oz	<b>bottle</b>
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	9	36
<b>Toro Albala</b> , 1999, 375mL	Pedro Ximénez	16	64
		20	80

# 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.

## 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

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

## GIN & JUS

Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

## 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

Raynal VSOP 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 LANE

Monkey Shoulder Scotch, Cappelletti,  
Pasubio Vino Amaro, Orange, Angostura Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions.

## CATALAN

Paco Pepe Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

## VALENCIAN

Paco Pepe Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

## GALICIAN

Paco Pepe Gin, Fever Tree Indian Tonic,  
Lemon, Green Apple, Mint

# SANGRIA

## WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

**glass** **pitcher**  
11 39

## GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills  
Vodka, Peach Nectar, Grapefruit

**glass** **carafe**  
13 52

# BEER

## DRAFT

Tobacco Wood, 565 Amber Ale—NC 4.25 8.5  
Trophy Brewing, Trophy Wife Session IPA—NC 4.25 8.5

## BOTTLES & CANS

Athletic Brewing, Upside Dawn, Non- Alcoholic—CT 7  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 11  
Peroni, Lager—Italy 8.5  
Estrella Galicia, Lager—Spain 8.5  
Fullsteam, Paycheck Pilsner—NC 8.5  
Lynnwood Brewing Concern, Blonde Moment—NC 9.5  
Foothills, Jade IPA—NC 8.5  
Fullsteam, Rocket Science IPA—NC 8.5  
Allagash, Tripel—ME 10.5  
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC 9.5  
Bull City, Off Main Cider—NC 8  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28  
Trabanco, Cosecha Propria Cider—Spain (750mL) 19

