

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

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

'NDUJA

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Pimentón

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

FUET

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

SPECK

Alto Adige, IT
Spice-Rubbed Ham, Smoky Lean

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

AGED MANCHEGO

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

MAHÓN

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

AGED MAHÓN

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

DÉLICE DE BOURGOGNE

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild

DRUNKEN GOAT

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

CABRA ROMERO

Murcia, ES
Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

CABRA AL GOFIO

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

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. Savory, Black Truffle

CHORIZO IBÉRICO

La Rioja, ES
Pork Iberian Sausage. Paprika, Salt, Garlic

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

APERITIVO BOARD

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

Patatas Bravas, Jamón Serrano, Manchego, Fuet, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SNOW PEAS

Smoked Pepper Aioli

BEETS

Skordalia, Tahini, Chive

CHAMPIÑONES

Scallions, Garlic

CAULIFLOWER

Almond Romesco

BABY CARROTS

Labneh, Dill

BRAISED LEEKS

Almonds, Champagne Vinegar

ARTICHOKES

Sherry Vinegar, Horseradish

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

BROCCOLINI

Confit Garlic, Rosemary

CRISPY EGGPLANT

Truffle, Pimentón Honey

ASPARAGUS

Aji Amarillo, Capers

HUMMUS

Tahini, Olive Oil, Lavash

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

WHIPPED SHEEP'S CHEESE

Truffle Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Piquillo Peppers, Castelvetro Olives

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

GRILLED PULPO

Sunchokes, Olives Chimichurri

P.E.I. MUSSELS

Sofrito

HALIBUT A LA PLANCHA*

Bilbaina

GRILLED PRAWNS

Harissa

LITTLENECK CLAMS

Sobrasada

GRILLED SALMON*

Fennel Salad, Olive Oil

ROASTED CHICKEN THIGH

Aji Verde

DUCK LEG CONFIT

Mojo Verde

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

PORK BELLY

Mojo Picante

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

FLANK STEAK*

Red Chimichurri

LAMB RACK*

Eggplant Purée, Rosemary

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD

Radish, Snow Peas, Fennel

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Broccolini, Baby Carrots

HALF / FULL

PAELLA VERDURAS

18 / 36

Pearl Onions, Sunchokes, Snow Peas, Asparagus, Carrots

PAELLA MARISCOS

29 / 58

Shrimp, Mussels, Clams, Calamari

PAELLA SALVAJE

28 / 56

Chorizo, Pork Belly, Chicken, Chickpeas

PARRILLADA BARCELONA*

33 / 66

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

CHOCOLATE CAKE

9

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

10

Strawberries

FLAN CATALÁN

8

PANTXINETA

9

Almonds

OLIVE OIL CAKE

10

Sea Salt

EXECUTIVE 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

		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	6.75	13.5 54
NV	Moscatel Espumoso , Reymos, Spain	Moscatel	4.5	9 36

WHITE

			3oz	6oz	bottle
2024	Mila , Rías Baixas, Spain	Albariño	6.5	13 48	
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	
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11 44	
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.5	13 52	
2024	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6	12 48	
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14 56	
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13 52	
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.75	9.5 38	
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12 48	
2025	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	

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencia	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	
2024	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	5.5	11 44	

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 52	
2024	Glup Glup , Cariñena, Spain	Garnacha	4.75	9.5 38	
2022	Azul y Garanza , Navarra, Spain	Tempranillo	5.25	10.5 (L) 59	
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencia	6.5	13 52	
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5 50	
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	8	16 64	
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44	
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13 52	
2022	Uva de Vida, Biográfico,, Toledo, Spain	Tempranillo, Graciano	7	14 56	
2020	Gota, Bergamota , Dão, Portugal	Touriga Nacional Blend	6.25	12.5 50	
2022	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11 (L) 62	
2022	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	7	14 56	
2021	Peñalolen , Maipo, Chile	Cabernet Sauvignon	7	14 54	
2022	Polkura , Colchagua, Chile	Syrah	7.5	15 60	
2024	Casas del Bosque , Casablanca, Chile	Pinot Noir	7.25	14.5 56	
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46	
2022	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11 44	
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6.25	12.5 50	

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	Fino	6	48
	La Cigarrera , 1L	Manzanilla	9	93
	Almacenista , Lustau, 500mL	Manzanilla Amontillada	14	84
	Los Arcos , Lustau, 750mL	Amontillado	6.5	52
	Península , Lustau, 750mL	Palo Cortado	9	72
	15 Años , El Maestro Sierra, 375mL	Oloroso	12.5	50
	Marques de Poley , Toro Albalá, 500mL	Oloroso	10	60

SWEET

			3oz	bottle
	Bodegas Gómez Nevado , 750mL	Abocado	11	88
	East India Solera , Lustau, 750mL	Oloroso Dulce	9.5	76
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	10	40
	Solera 1927 , Alvear, 375mL	Pedro Ximénez	17	68

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.

18.5

18.5

14

17.5

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
Paco Pepe Andalucían 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

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

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar
11 39

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Founders, All Day IPA—MI 7.5

Yazoo, Hefeweizen—TN 7.5

Hap & Harry's, Lager—TN 8

Wiseacre, Bow Echo Hazy IPA—TN 11

Jackalope, Bearwalker Maple Brown—TN 8

Estrella Galicia, Lager—Spain 8

Austin Eastciders, Original Dry Cider—TX 8

Dogfish Head, Sea Quench Session Sour—DE 8.5

Lagunitas, Maximus IPA—CA 8.5

Peroni, Lager—Italy 8.5

