

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

SOPRESSATA

St. Louis, US
Pork Salami, Paprika, Garlic

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

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 OVEJA

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

DRUNKEN GOAT

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

DÉLICE DE BOURGOGNE

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

JAMÓN IBÉRICO

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

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 Fuet, Jamón Serrano, Manchego,
Drunken Goat*

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Maldon Salt

MARCONA ALMONDS

Sea Salt

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

FETA

Olives, Cucumbers

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

ARTICHOKES

Harissa, Yogurt

AJO BLANCO DIP

Almonds, Garlic

BEETS

Tzatziki

WATERMELON RADISH

Citrus, Mint, Kohlrabi Purée

ROASTED CARROTS

Labneh

MUSHROOMS

Urfa Pepper, Lemon

ZUCCHINI

Green Chermoula, Pimentón

CAULIFLOWER

Mojo Rojo

TOMATOES & BURRATA

Pimenton, Cherry Tomatoes

ROASTED CABBAGE

Cherry Pepper Chimichurri

PAN CON TOMATE

Vine Tomatoes, Sourdough

HUMMUS

Za'atar, Lavash

WHIPPED SHEEP'S CHEESE

Truffle Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Grapefruit, Fennel

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

TUNA CRUDO*

Lime, Scallions

FAROE ISLAND SALMON

Cucumbers, Sweet Peppers, Red Onions

SAUTÉED MUSSELS

Coriander, Cumin

CLAMS

Chickpeas, Wine, Garlic, Guindilla Peppers

SWORDFISH A LA PLANCHA

Spring Mesclun, Pickled Red Onions

CHICKEN THIGH

Piquillo Peppers, Za'atar, Lemon

MORUNO PORK

Piquillo Peppers, Red Onions

NY STRIP*

Crispy Potatoes, Red Chimichurri

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

SPICED BEEF EMPANADAS

Red Pepper Sauce

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA

Manchego, Apples, Cider

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Carrots, Mesclun, Pickled Red Onions

PAELLA VERDURAS

Cauliflower, Mushrooms, Green Beans, Red Peppers

PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

PAELLA SALVAJE

Sausage, Chicken, Chistorras, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Sausage

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

FLAN CATALÁN

Blueberries

BASQUE BURNT CHEESECAKE

Blueberries

ARROZ CON LECHE

Cinnamon

OLIVE OIL CAKE

Sea Salt

EXECUTIVE CHEF EMMANUEL ECHEVERRY | 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	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepát	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2024	Menade , Rueda, Spain	Verdejo	6.5	13	52
2024	Ostatu , Rioja, Spain	Viura, Malvasia	6.25	12.5	50
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	7.25	14.5	58
2025	Pinord, Diorama , Penedès, Spain	Xarel-lo	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.25	12.5	50
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.5	13	52
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	11	44
2024	Iniceri, Abisso , Sicily, Italy	Petit Manseng Blend	6.5	13	52
2024	Clara Sala, Sicilia Bianco , Sicily, Italy	Catarratto	6	12	48
2024	Haus Rothenberg, Feinherb , Nahe, Germany	Grillo	6.25	12.5	50
		Riesling	6.5	13	52

ROSÉ & SKIN CONTACT

2025	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2025	No Es Pituko , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2024	Glup Glup , Cariñena, Spain	Garnacha	7	14	56
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.5	9	36
2021	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	Mencia	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Trepát Blend	6	12	48
2022	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, Piñuela	6	12	48
2020	Gota, Bergamota , Dão, Portugal	Tempranillo, Graciano	7.5	15	60
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Touriga Nacional Blend	6.25	12.5	50
2023	Quieto, Gran Corte , Mendoza, Argentina	Baga	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2018	Polkura , Colchagua, Chile	Cabernet Sauvignon	7	14	56
2022	Casas del Bosque , Casablanca, Chile	Syrah	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2022	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	6	12	48
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
East India Solera , Lustau, 750mL	Oloroso Dulce	8.5	34
Los Arcos , Lustau, 750mL	Amontillado	9	72
Península , Lustau, 750mL	Palo Cortado	6	48
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
Asuncion , Alvear, 375mL	Oloroso	13	52
Catón , Alvear, 375mL	Oloroso	13.5	54
		13.5	54

SWEET

Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	3oz	bottle
Toro Albala , 1994, 375mL	Pedro Ximénez	9.5	38
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	80
		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

BEEES & BAYS (No ABV)
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

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

PASSENGER PRINCESS
Prairie Organic Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS
Paco Y 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
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

GUNS & ROSÉS
Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka,
Peach Nectar, Grapefruit

GINTONICS

Inspired by three of Spain's most iconic regions.

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

BEER

DRAFT
Estrella Galicia, Lager—Spain
Green Bench, Sunshine City IPA—FL
Hidden Springs, Orange Crush Wheat—FL

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

