

# 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

### SPECK

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

### SALCHICHÓN DE VIC

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

### FINOCCHIONA

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

### 'NDUJA

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

### FUET

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### 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

### CAÑA DE CABRA

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

### 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

### SAN SIMÓN

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

### VALDEÓN

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

### DRUNKEN GOAT

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

### 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

### GRILLED SPRING ONIONS

Romesco

### ASPARAGUS

Porcini Aioli, Black Garlic

### SNOW PEAS

Bilbaina Sauce, Almonds

### MARINATED BEETS

Skordalia, Dill

### PAN CON TOMATE

Garlic, Olive Oil

### ROASTED MUSHROOMS

Scallions, Sumac

### ROASTED CAULIFLOWER

Harissa, Tahini

### BROCCOLINI

Olive Oil, Lemon, Red Chili

### ROASTED CARROTS

Spiced Labneh, Sumac

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### QUESO PLANCHA

Spicy Membrillo

### ARTICHOKE HUMMUS

Calabrian Chiles, Crudités

### WHIPPED GOAT CHEESE

Dates, Dill

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Potato Chips, Aioli, Dill

### MUSSELS AL AJILLO

Parsley, Olive Oil, Red Pepper Flakes

### GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

### SALMON A LA PLANCHA\*

Leeks, Piquillo Peppers

### PULPO

Fingerling Potatoes, Aji Amarillo

### DORADE

Vizcaína Sauce

### CHICKEN THIGH

Aji Verde

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### TRUFFLED BIKINI

Jamón Serrano, Mahón

### FLANK STEAK\*

Red Chimichurri

### PORK BELLY

Mojo Rojo

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### WAGYU BEEF CARPACCIO\*

Aged Manchego, Capers, Mustard

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### ARUGULA SALAD

Watermelon, Feta, Honey

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Squash, Arugula Salad, Mojo Rojo

### PAELLA VERDURAS

Snow Peas, Carrots, Squash, Zucchini

### PAELLA MARISCOS

Shrimp, Calamari, Mussels, Clams

### PAELLA SALVAJE

Chicken, Gaucho Sausage, Morcilla, Chickpeas

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt

### BASQUE BURNT CHEESECAKE

Blueberry Marmalade

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

## 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

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

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2025	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	6.25	12.5	50
2025	<b>Ostatu</b> , Rioja, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
NV	<b>Le Naturel Zero Zero Blanco</b> , Navarra, Spain (Alcohol Free)	<i>Garnacha Blanca</i>	5.5	11	44
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Garnacha Blanca</i>	4.75	9.5	38
2024	<b>La Vinyeta, 'Pipa'</b> , Emporda, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Malvasia</i>	6	12	48
2022	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Macabeo</i>	7	14	56
2024	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6.5	13	52
2024	<b>Aylin</b> , San Antonio, Chile	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	6	12	48
2024	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	<i>Grillo</i>	6.25	12.5	50
		<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2025	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	7	14	56
NV	<b>Le Naturel Zero Zero Tinto</b> , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanja</b> , Navarra, Spain	<i>Garnacha</i>	4.75	9.5	38
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	<b>Sotabosc</b> , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Trepat Blend</i>	6	12	48
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2022	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2025	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	6	12	48
		<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8.5	34
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		13	52

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	9.5	38
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	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

<b>BEES &amp; BAYS</b> (No ABV)	8
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	

<b>TEA TIME</b> (No ABV)	9
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	

<b>GIN &amp; JUS</b>	12
Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	

<b>DOS PENÍNSULAS</b>	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	

<b>ALEBRIJES</b>	14
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	

<b>SIDE HUSTLE</b>	12.5
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	

<b>BOURBON SPICE RACK</b>	13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	

<b>IPANEMA</b>	13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	

<b>MR. ROGERS</b>	14
Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	

# 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

<b>NON-ALC WHITE OR RED SANGRIA</b>	glass	pitcher
NA Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint	9.5	34

<b>WHITE OR RED SANGRIA</b>	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38

<b>GUNS &amp; ROSÉS</b>	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka, Peach Nectar, Grapefruit	13	52

# BEER

<b>DRAFT</b>	caña	doble
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