

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	JAMÓN IBÉRICO 17.5 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	BRESAOLA 10.5 Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil	APERITIVO BOARD 28 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers</i>
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	ROMAO Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary	

TAPAS

EGGPLANT CAPONATA 6.5 Bell Peppers, Balsamic, Basil	BOQUERONES 7 Green Olives, Piquillo Peppers
MARINATED OLIVES & GIARDINIERA 6 Thyme, Lemon	GAMBAS AL AJILLO 10.5 Guindilla Pepper, Scallions, Garlic
SPINACH & CHICKPEA CAZUELA 8.5 Lemon, Cumin, Onions	PRAWNS 10 Red Chimichurri
PAN CON TOMATE 7 Olive Oil, Sea Salt	PULPO GALLEGO 15.5 Confit Potatoes, Red Onions
CHAMPIÑONES 11 <i>Fox Farm & Forage</i> Sherry, Thyme	MUSSELS 13.5 Sobrasada, Sofrito, Lemon
CAULIFLOWER 8.5 Mustard Vinaigrette	MAHI MAHI A LA PLANCHA 15.5 Pipirrana
ROASTED RADISH 9 Salsa Verde, Lemon	CHICKEN THIGH 10.5 Aji Amarillo
CORN ZUCCHINI BUÑUELOS 8.5 Dill, Lemon	LAMB KOFTA 14.5 Green Goddess
CHARRED SQUASH 8 Chili, Garlic, Lemon	WAGYU CARPACCIO* 17.5 Idiazábal, Harissa Aioli
STUFFED PIQUILLOS 9 Drunken Goat, Sea Salt	STEAK PAILLARD 14.5 Pepper Vinaigrette, Crispy Potatoes
ASPARAGUS A LA PLANCHA 10.5 Charred Lemon Vinaigrette	SPICED BEEF EMPANADAS 8.5 Red Pepper Sauce
HARICOT VERTS 8.5 Lemon, Garlic	BONE MARROW 15.5 Serrano, Onion Jam
BURRATA 12.5 Green Onion Pesto, Blistered Tomato	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
WHIPPED SHEEP'S CHEESE 9 Pimentón Honey, Sunflower Seeds	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
LEMON ARTICHOKE HUMMUS 8.5 Tahini, Lavash	BACON WRAPPED DATES 8 Valdeón Mousse
POTATO TORTILLA 7.5 Chive Sour Cream	PORK BELLY 10.5 Red Pepper Agrodolce
PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli	PORK RIBS 13.5 Smoked Apricot Agrodolce

SALADS

ENSALADA MIXTA 11 Onions, Giardiniera, Little Gem Lettuce	RADISH SALAD 9 Dill, Goat Cheese
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LARGE PLATES

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

DESSERTS

FLAN CATALÁN 8	CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
OLIVE OIL CAKE 10 Sea Salt	CREPAS WITH SEASONAL FRUIT 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	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	Xarel-lo	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	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
2025	Ostatu , Rioja, Spain	Viura, Malvasia	6.25	12.5	50
2024	Le Naturel , Navarra, Spain	Garnacha Blanca	7.25	14.5	58
2024	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	6	12	48
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	4.75	9.5	38
2023	Bico Amarelo , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	6.25	12.5	50
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	4.5	9	36
2022	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2024	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	Grillo	6.25	12.5	50

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	Christophe Avi , Agenais, France	Cabernet Sauvignon	5	10	40
2024	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
2021	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	Tempranillo	7	14	56
2021	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	4.75	9.5	53
2024	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.5	13	52
2021	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	6.25	12.5	50
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	7.5	15	60
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	5.5	11	44
2023	Glup Glup , Cariñena, Spain	Garnacha	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	Garnacha	4.5	9	36
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Tempranillo, Graciano	7	14	56
2022	Quieto , Mendoza, Argentina	Baga	5.5	11 (L)	62
2021	Peñalolen , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	Cabernet Sauvignon	7	14	56
2021	Polkura , Colchagua, Chile	Touriga Nacional Blend	6.25	12.5	50
2024	Casas del Bosque , Casablanca, Chile	Syrah	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7.25	14.5	58
2020	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

SHERRY

DRY

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

SWEET

Bodegas Gómez Nevado , 750mL	Abocado	3oz	bottle
East India Solera , Lustau, 750mL	Oloroso Dulce	10	80
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	36
Toro Albala , 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

PASSENGER PRINCESS

360 Vodka, Strawberry Infused Cappelletti,
Lemon, Sparkling Water, Love Potion Bitters

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

IPANEMA

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

BOURBON SPICE RACK

Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

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

R & D Brewing, Riviera Lager—NC	caña	doble
	3.75	7.5
Tobacco Wood, 565 Amber Ale—NC	4.25	8.5
Raleigh Brewing, Not Another Hazy NE IPA —	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

