

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

'NDUJA

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

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

SPECK

Alto Adige, IT
Spice-Rubbed Ham, Smoky Lean

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, 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 AL GOFÍO

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

CABRA ROMERO

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

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

BABY CARROTS

Labneh, Dill

BRAISED LEEKS

Almonds, Champagne Vinegar

ARTICHOKES

Sherry Vinegar, Horseradish

CAULIFLOWER

Almond Romesco

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

ASPARAGUS

Aji Amarillo, Capers

CHAMPIÑONES

Scallions, Garlic

PAN CON TOMATE

La Boella Olive Oil, Sea Salt

BROCCOLINI

Confit Garlic, Rosemary

HUMMUS

Tahini, Olive Oil, Lavash

CRISPY EGGPLANT

Truffle, Pimentón Honey

WHIPPED SHEEP'S CHEESE

Truffle Honey

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Piquillo Peppers, Castelvetroano Olives

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

GRILLED PULPO

Sunchokes, Olives Chimichurri

HALIBUT A LA PLANCHA*

Bilbaina

P.E.I. MUSSELS

Sofrito

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

PAELLA VERDURAS

Pearl Onions, Snow Peas, Asparagus, Carrots

PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

PAELLA VERDURAS

18 / 36

PAELLA MARISCOS

29 / 58

PAELLA SALVAJE

28 / 56

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Strawberries

FLAN CATALÁN

8

PANTXINETA

Almonds

OLIVE OIL CAKE

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 Albala, 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.

BIO-CURIOUS

Diorama / Sotabosc / Biografico

Many of our wines use Biodynamic farming practices, here are three incredible examples

COCKTAILS

BEES & BAYS (No ABV)	8
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	

TEA TIME (No ABV)	9
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	12
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	

DOS PENÍNSULAS	13
Libélula Joven Tequila, Peninsula Palo Cortado Lemon, Agave, Nutmeg	

ALEBRIJES	14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	

SIDE HUSTLE	12.5
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	

BOURBON SPICE RACK	13.5
Old Forrester 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 Andalucian Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalucian 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	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	11	39

GUNS & ROSÉS	glass	carafe
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
Jackalope, Thunder Ann Pale Ale—TN	8
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, IPA—CA	8.5
Peroni, Lager—Italy	8.5
Wiseacre, Bow Echo Hazy IPA—TN	11

