

# barcelona

## CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

### JAMÓN SERRANO

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

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham, Smoky Lean

### CAÑA DE CABRA

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

### JAMÓN MANGALICA

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

15

### 'NDUJA

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

### AGED MANCHEGO

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

### SMOKIN' GOAT

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

### QUESO DE TRUFA

Castilla, La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months.  
Savory, Black Truffle

8.5

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### MAHÓN

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

### DRUNKEN GOAT

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

### CHORIZO IBÉRICO

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

10

### MAXORATA CON PIMENTÓN

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

8.5

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Pimentón

### AGED MAHÓN

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

### CABRA AL GOFIO

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

### APERITIVO BOARD

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

28.5

### FUET

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

### DÉLICE DE BOURGOGNE

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

### CABRA ROMERO

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

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

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

### MARINATED BOQUERONES

Piquillo Peppers, Castelvetro Olives

7.5

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

10

### SNOW PEAS

Smoked Pepper Aioli

10

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

### KALE SALAD

Radish, Snow Peas, Fennel

9.5

### BEETS

Skordalia, Tahini, Chive

8.5

### GRILLED PULPO

Sunchokes, Olives Chimichurri

16

## LARGE PLATES

### ASPARAGUS

Aji Amarillo, Capers

9.5

### HALIBUT A LA PLANCHA\*

Bilbaina

15.5

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

### CHAMPIÑONES

Scallions, Garlic

10.5

### GRILLED PRAWNS

Harissa

15

### WHOLE ROASTED BRANZINO

Broccolini, Baby Carrots

28.5

### BABY CARROTS

Labneh, Dill

9.5

### LITTLENECK CLAMS

Sobrasada

13.5

HALF / FULL

### BRAISED LEEKS

Almonds, Champagne Vinegar

8.5

### GRILLED SALMON\*

Fennel Salad, Olive Oil

14.5

### PAELLA VERDURAS

Pearl Onions, Snow Peas, Asparagus, Carrots

18 / 36

### ARTICHOKES

Sherry Vinegar, Horseradish

9.5

### ROASTED CHICKEN THIGH

Aji Verde

10.5

### PAELLA MARISCOS

Shrimp, Mussels, Clams, Calamari

29 / 58

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

### DUCK LEG CONFIT

Mojo Verde

13.5

### PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

28 / 56

### BROCCOLINI

Confit Garlic, Rosemary

9.5

### BACON-WRAPPED DATES

Valdeón Mousse

8

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

33 / 66

### CAULIFLOWER

Almond Romesco

8.5

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

## DESSERTS

### CRISPY EGGPLANT

Truffle, Pimentón Honey

9.5

### PORK BELLY

Mojo Picante

10.5

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

### HUMMUS

Tahini, Olive Oil, Lavash

8.5

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

### BASQUE BURNT CHEESECAKE

Strawberries

10

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

### FLAN CATALÁN

8

### WHIPPED SHEEP'S CHEESE

Truffle Honey

8.5

### FLANK STEAK\*

Red Chimichurri

14.5

### PANTXINETA

Almonds

9

### POTATO TORTILLA

Chive Sour Cream

7.5

### LAMB RACK\*

Eggplant Purée, Rosemary

18

### OLIVE OIL CAKE

Sea Salt

10

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

## 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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
NV	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	6.75	13.5	54
NV	<b>Moscatel Espumoso</b> , Reymos, Spain	<i>Moscatel</i>	4.5	9	36

## WHITE

			3oz	6oz	bottle
2024	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	48
2024	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	<b>Ostatu</b> , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.75	9.5	38
2024	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	<i>Grillo</i>	6.25	12.5	50

## ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

## RED

			3oz	6oz	bottle
2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	52
2024	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5 (L)	59
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	8	16	64
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	<b>Uva de Vida, Biográfico,,</b> Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	<b>Gota, Bergamota</b> , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2022	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2022	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	7	14	56
2021	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	54
2022	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2024	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2022	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2022	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6.25	12.5	50

## SHERRY

### DRY

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

### SWEET

			3oz	bottle
	<b>Bodegas Gómez Nevado</b> , 750mL	<i>Abocado</i>	11	88
	<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
	<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40
	<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	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.

## 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

### PICA PICA

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

### GIN & JUS

Paco Pepe Andalucían Gin, Lime, Green Grape,  
Pink Peppercorn, Ginger

### DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

### ALEBRIJES

Bañez 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

## 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

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

## SANGRIA

### WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused  
Dark Rum, Guava Nectar

### GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Pickers Vodka,  
Peach Nectar, Grapefruit

## BEER

### BOTTLES & CANS

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

Founders, All Day IPA—MI

Yazoo, Hefeweizen—TN

Hap & Harry's, Lager—TN

Wiseacre, Bow Echo Hazy IPA—TN

Jackalope, Bearwalker Maple Brown—TN

Estrella Galicia, Lager—Spain

Austin Eastciders, Original Dry Cider—TX

Dogfish Head, Sea Quench Session Sour—DE

Lagunitas, Maximus IPA—CA

Peroni, Lager—Italy



7

8

12.5

11

13

13.5

13

13.5

13

14.5

15

glass

pitcher

11

39

glass

carafe

13

52

3oz

bottle

18.5

14

17.5