

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

Segovia, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### SOBRASADA

California, US  
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

### CANTIMPALO CHORIZO

California, US  
Beef & Pork Sausage. Smoky, Garlic, Pimentón

### FUET

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

### CHORIZO PICANTE

La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

### MAHÓN

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

### SAN SIMÓN

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

### WOOLY WOOLY BLACK GARLIC

Castilla-La Mancha, ES  
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

### DÉLICE DE BOURGOGNE

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

### AGED MANCHEGO

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

### DRUNKEN GOAT

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

### CAÑA DE CABRA

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

### SMOKIN' GOAT

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

### VALDEÓN

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

### JAMÓN MANGALICA

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

### FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES  
Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich

### APERITIVO BOARD

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

*Jamón Serrano, Fuet, Aged Manchego, Mahón, Guindilla Peppers, Patatas Bravas, Olives*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### GREEN BEANS

Salsa Bilbaina

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### MUSHROOMS A LA PLANCHA

Garlic Oil, Scallions, Urfa Pepper

### BEETS

Skordalia

### SQUASH A LA PLANCHA

Gremolata

### ASPARAGUS

Porcini Aioli

### OKRA

Cherry Tomato, Sherry Vinegar

### GRILLED SPRING ONIONS

Romesco

### HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

### ROASTED CARROTS

Labneh, Sumac

### BURRATA

Pea Tendrils, Yellow Squash

### HUMMUS

Aleppo Pepper, Lavash

### QUESO A LA PLANCHA

Spicy Membrillo

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### POTATO TORTILLA

Chive Sour Cream

### BOQUERONES

Garlic, Guindilla Peppers

### SEARED SCALLOPS\*

Saffron Aioli, Chives

### EL MATRIMONIO

Pan Con Tomato, Anchovies, Boquerones

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### SALMON A LA PLANCHA\*

Celery, Fennel, Chickpeas

### CHARCOAL-GRILLED PULPO

Cherry Piquillos, Fingerling Potato

### CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

### MUSSELS

Sofrito

### FLANK STEAK

Red Chimichurri

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### BACON WRAPPED DATES

Valdeón Mousse

### CHISTORRAS

Red Wine, Onions

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### PORK BELLY

Red Roasted Pepper, Balsamic Reduction

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### CUCUMBER SALAD

Mint, Pickled Onions, Olive Oil

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### CHARCOAL-GRILLED BRANZINO

Potatoes, Squash

### PAELLA VERDURAS

Yellow Squash, Asparagus, Carrots, Cherry Tomatoes

### PAELLA MARISCOS

Shrimp, Clams, Calamari, Mussels

### PAELLA SALVAJE

Chicken, Pork Belly, Gaucho Sausage, Chickpeas

### PARRILLADA BARCELONA\*

NY Strip, Chicken Thigh, Gaucho Sausage, Pork Loin

## DESSERTS

### FLAN CATALÁN

8

### OLIVE OIL CAKE

Sea Salt

### BASQUE BURNT CHEESECAKE

Strawberry

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### CREMA CATALANA

Orange, Gran Gala

## EXECUTIVE CHEF DAVID BRICEÑO | SOUS CHEF MONTERRAY KEYS

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

## WHITE

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

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	3oz	6oz	bottle
2024	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5.5	11	44
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	5	10	40
2024	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	6	12	48
			5.75	11.5	46

## RED

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

# SHERRY

## DRY

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

## SWEET

<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
<b>Toro Albala</b> , 1999, 750mL	Pedro Ximénez	9.5	38
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	20	160
		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

## TEA TIME (No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

## GIN & JUS

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

## PICA PICA

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

## 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

# GINTONICS

Inspired by three of Spain's most iconic regions.

## 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

Nordes 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  
10.5 38

## GUNS & ROSÉS

Tierra Limpia Brut Rosé, Big Cypress Vodka, Peach  
Nectar, Grapefruit

glass carafe  
13 52

# BEER

## DRAFT

Estrella Galicia, Lager—Spain

Funky Buddha, Floridian—FL

Prison Pals, Nelson Hazy IPA—FL

Green Bench, Postcard Pilsner—FL

caña doble  
4.5 9

4.5 9

4.75 9.5

4.25 8.5

## BOTTLES & CANS

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

La Tropical, Ambar Lager—FL

Unseen Creatures, Southpoint Lager—FL

Daura Damm, Gluten-Free Lager—Spain

Inedit Damm—Spain

Dogfish Head, Sea Quench Session Sour—DE

Dogfish Head, 60 Minute IPA—DE

Hitachino, Nest White—Japan

Peroni, Lager—Italy

Estrella Damm, Lager—Spain

Civil Society, Fresh IPA—FL (16oz)

Sun Lab, Sun Haze IPA—FL (16oz)

Lagunitas, Maximus IPA—CA

Copperpoint, A-10 Red IPA—FL

Cigar City, Maduro Brown Ale—FL

Wynwood Brewing, La Rubia, Blonde—FL

Trabanco, Cosecha, Sidra Natural (700mL)—Spain

18.5

14

16

17.5

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