

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	SALAME DI MANZO Illinois, US Wagyu Beef, Black Pepper
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	WOOLY WOOLY BLACK GARLIC Castilla-La Mancha, ES Semi-Firm, Sheep S Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SOPRESSATA St. Louis, US Pork Salami, Paprika, Garlic	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave- Aged 2 Months. Mildly Pungent	<i>Marinated Olives, Patatas Bravas, Pickled Guindillas, Almonds, Salchichon De Vic, Jamón Serrano, Aged Manchego, Idiazábal</i>
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked		

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4.5	MARINATED BOQUERONES Pickled Guindillas, Olive Oil	8.5	ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11	SPRING MESCLUN Strawberry, Drunken Goat	8.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	SALMON CRUDO* Orange, Dill	15.5		
GREEN BEANS Horseradish Gremolata	8.5	STEAMED MUSSELS Arrabbiata, Gaucho Sausage	14.5		
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	GRILLED PULPO Peewee Potatoes, Peperonata	16.5		
CAULIFLOWER Red Pepper Coulis, Citrus	8.5	SWORDFISH A LA PLANCHA Mesclun, Radishes	15.5		
ASPARAGUS Tahini Harissa, Lemon	10	FAROE ISLAND SALMON Pickled Heirloom Tomato, Cucumbers	14.5		
ROASTED CARROTS Spiced Labneh	8	GROUPE CHEEKS Olive Oil, Garlic, Parsley	15.5		
ZUCCHINI Smoked Salt	8.5	CHICKEN THIGH Mojo Verde Aioli	10.5		
CATALAN RATATOUILLE Bread Crumbs	9	CHISTORRAS A LA RIOJA Red Wine, Parsley	13		
MUSHROOMS Urfa Pepper, Scallions	12.5	PORK BELLY Spiced Membrillo	10.5		
CHICKPEAS & SOFRITO Crispy Serrano, Citrus	10.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8		
HUMMUS Za'atar, Olive Oil	8.5	MORUNO PORK Piquillo Pepper, Red Onions	10		
WHIPPED GOAT CHEESE Date Honey	10	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5		
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5		
POTATO TORTILLA Chive Sour Cream	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5		
		STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	18		
				HALF / FULL	
				PAELLA VERDURAS Zucchini, Asparagus, Roasted Red Pepper, Garlic Aioli	19 / 36
				PAELLA SALVAJE Chicken, Pork Belly, Sausage, Chorizo, Chickpeas	28 / 56
				PAELLA MARISCOS Shrimp, Clams, Mussels, Calamari	29 / 58
				PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Sausage	34.5 / 69
				DESSERTS	
				FLAN CATALÁN	8
				OLIVE OIL CAKE Sea Salt	10.5
				CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
				BASQUE BURNT CHEESECAKE Strawberry, Rhubarb Cava	10.5
				ARROZ CON LECHE Coconut Milk, Cinnamon	7.5

EXECUTIVE CHEF VICTOR M. LOPEZ EXECUTIVE SOUS CHEF ALVARO VAZQUEZ | SOUS CHEF JUAN D. GOMEZ

*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.
Items marked with ** are related to tree nuts. Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Gañeta , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2020	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	La Vinyeta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2016	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13.5	54
La Cigarrera , 1L	<i>Manzanilla</i>	8.5	93

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	20	80
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	15	60

WINE FLIGHTS

3 Half Glasses			
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5	
ACID TRIP Asnella / B.R.O.T. / Baga Novo High. Acid. Wines.		16	
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16	
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GIN TONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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SANGRIA

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

BEER

DRAFT	caña	doble
Estrella Galicia, Lager	4.5	8.5
Green Bench, Sunshine City IPA—FL	4.25	8.5
Hidden Springs, Orange Crush Wheat—FL	4.75	9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Motorworks, Adoptable, Lager—FL (16oz)	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	9
Green Bench, Postcard Pilsner—FL	8.5
Ology, Rainbow Colored Glasses, Sour Ale—FL	12
Magnanimous Brewing, Juice Lord IPA—FL (16oz)	13.5
Lagunitas, Maximus IPA—CA	9
Coppertail Free Dive, IPA—FL	8.5
Cigar City, Maduro Brown Ale—FL	8.5
Copperpoint, Everflow IPA—FL	9
Peroni, Lager—Italy	9
Cigar City Cider & Meade, Golden—FL	9
Trabanco, Cosecha, Sidra Natural (700mL)—FL	36