

# 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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### SOBRASADA

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

### FUET

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

### 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

### MARINATED MAHÓN

Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil

### SAN SIMÓN

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

### SMOKIN' GOAT

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

### ROMAO

Castilla-La Mancha, ES  
Raw Sheep's Milk, Aged 9 Months. Rosemary

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed

### VALDEÓN

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

### JAMÓN IBÉRICO

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

### BRESAOLA

Lombardy, IT  
Cured, Eye Round. Soft Texture, Sweet, Tender

### APERITIVO BOARD

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

*Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Giardinera, Patatas Bravas, Marcona Almonds, Guindilla Peppers*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon, Cumin, Onions

### PAN CON TOMATE

Olive Oil, Sea Salt

### CHARRED SQUASH

Chili, Garlic, Lemon

### HARICOT VERTS

Lemon, Garlic

### CHAMPIÑONES

*Fox Farm & Forage*  
Sherry, Thyme

### CAULIFLOWER

Anchovy Caesar

### STUFFED PIQUILLOS

Drunken Goat, Sea Salt

### CORN ZUCCHINI BUÑUELOS

Dill, Lemon

### ROASTED RADISH

Salsa Verde, Lemon

### ASPARAGUS A LA PLANCHA

Charred Lemon Vinaigrette

### LEMON ARTICHOKE HUMMUS

Tahini, Lavash

### WHIPPED SHEEP'S CHEESE

Pimentón Honey, Sunflower Seeds

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Green Olives, Piquillo Peppers

### MUSSELS

Sobrasada, Sofrito, Lemon

### GAMBAS AL AJILLO

Guindilla Peppers, Garlic Oil, Scallion

### MAHI MAHI A LA PLANCHA

Pipirrana

### PULPO GALLEGO

Confit Potatoes, Red Onions

### PRAWNS

Red Chimichurri

### CHICKEN THIGH

Aji Amarillo

### LAMB KOFTA

Green Goddess

### WAGYU CARPACCIO\*

Idiazábal, Harissa Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

### BONE MARROW

Serrano, Onion Jam

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### PORK BELLY

Red Pepper Agrodolce

### PORK RIBS

Smoked Apricot Agrodolce

## SALADS

### ENSALADA MIXTA

Onions, Giardiniera, Little Gem Lettuce

### RADISH SALAD

Dill, Goat Cheese

## LARGE PLATES

### GAUCHO FIDEOS

Mushrooms, Cherry Peppers

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Asparagus, Salsa Verde, Potatoes, Lemon

### PAELLA VERDURAS

Leeks, Radish, Corn, Asparagus, Pickled Onions, Garlic Aioli

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari, Salmorreta

### PAELLA SALVAJE

Pork Belly, Chicken, Gaucho, Chickpeas, Egg

### PARRILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### FLAN CATALÁN

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### OLIVE OIL CAKE

Sea Salt

### BASQUE BURNT CHEESECAKE

Berry Compote

### CREPAS WITH SEASONAL FRUIT

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	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	3oz	6oz	<b>bottle</b>
2022	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	3oz	6oz	<b>bottle</b>
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
2024	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	Malvasia	5.5	11	44
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Malvasia	6	12	48
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2024	<b>Aylin</b> , San Antonio, Chile	Xarel-lo, Riesling	6.25	12.5	50
2022	<b>Iniceri, Abisso</b> , Sicily, Italy	Sauvignon Blanc	6	12	48
2024	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Catarratto	6	12	48
2024	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Macabeo	7	14	56
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	40
2023	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Petit Manseng Blend	6.5	13	52
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Grillo	6.25	12.5	50
		Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencía	3oz	6oz	<b>bottle</b>
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	Cabernet Sauvignon	6	12	48
		Sauvignon Blanc	5.75	11.5	46

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	Tempranillo	3oz	6oz	<b>bottle</b>
2021	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	Tempranillo	7	14	56
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	<b>Azul y Garanza</b> , Navarra, Spain	Tempranillo	7	14	56
2021	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	Tempranillo	4.75	9.5	53
2024	<b>Sotabosc</b> , Montsant, Spain	Mencía	6.5	13	52
2021	<b>Coster dels Oliveres</b> , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2024	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2021	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	Trepat Blend	5.5	11	44
2023	<b>Glup Glup</b> , Cariñena, Spain	Garnacha, Piñuela	6.5	13	52
2022	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	Garnacha	4.5	9	36
2023	<b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled	Tempranillo, Graciano	7	14	56
2022	<b>Quieto</b> , Mendoza, Argentina	Baga	5.5	11 (L)	62
2021	<b>Peñalolen</b> , Maipo, Chile	Cabernet Franc, Malbec	6.5	13	52
2020	<b>Gota, Bergamota</b> , Dão, Portugal	Cabernet Sauvignon	7	14	56
2021	<b>Polkura</b> , Colchagua, Chile	Garnacha	4.5	9	36
2024	<b>Casas del Bosque</b> , Casablanca, Chile	Tempranillo, Graciano	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	Baga	5.5	11 (L)	62
2020	<b>Alto de la Ballena</b> , Maldonado, Uruguay	Cabernet Franc, Malbec	6.5	13	52
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	Cabernet Sauvignon	7	14	56
		Touriga Nacional Blend	6.25	12.5	50
		Syrah	7.5	15	60
		Pinot Noir	7.25	14.5	58
		País	5.75	11.5	46
		Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6	12	48

# SHERRY

## DRY

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

## SWEET

<b>Bodegas Gómez Nevado</b> , 750mL	Abocado	3oz	<b>bottle</b>
<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	10	80
<b>Nectar</b> , Gonzalez Byass, 375mL	Oloroso Dulce	9	72
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	9	36
<b>Toro Albala</b> , 1999, 375mL	Pedro Ximénez	16	64
	Pedro Ximénez	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) 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

**PASSENGER PRINCESS** 13.5  
360 Vodka, Strawberry Infused Cappelletti,  
Lemon, Sparkling Water, Love Potion Bitters

**GIN & JUS** 12  
Paco Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

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

**IPANEMA** 14  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**BOURBON SPICE RACK** 14  
Henry McKenna Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**MR. ROGERS** 15  
Fig-Infused Redemption Rye, El Bandarra Vermouth,  
Los Arcos Amontillado, Lemon

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

## CATALAN

Beefeater Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

## VALENCIAN

Beefeater Gin, Fever Tree Indian Tonic,  
Orange Blossom Water, Lemon, Orange, Thyme

## GALICIAN

Beefeater, 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, Weldon Mills  
Vodka, Peach Nectar, Grapefruit 13 52

# BEER

**DRAFT** **caña doble**  
Tobacco Wood, 565 Amber Ale—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 18.5

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

