

# barcelona

## CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

### JAMÓN SERRANO

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

### FINOCCHIONA

Georgia, US  
Pork Sausage With Fennel, Red Wine.  
Rich, Complex

### SPECK

Alto Adige, IT  
Spice-Rubbed Ham. Smoky, Lean

### CHORIZO PICANTE

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

### FUET

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

### SOBRASADA

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

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### MAHÓN

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

### ALISIOS

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

### DRUNKEN GOAT

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

### VALDEÓN

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

### 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

### SAN SIMÓN

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

### ROMAO

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

### AGED MAHÓN

Menorca, ES  
Aged 8+ Months, Unpasteurized Cow's Milk  
Firm, Nutty, Complex

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Sheep'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

### QUESO DE TRUFA

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

### APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Manchego,  
Fuet, Idiazábal, Marinated Olives,  
Giardiniera, Almonds*

## TAPAS

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### CUCUMBER GAZPACHO

Toasted Marcona, Chives

### SPINACH CATALAN

Garlic, Pepitas, Raisins

### BEETS

Cucumbers, Dukkah

### CHAMPIÑONES

Garlic, Scallions

### CAULIFLOWER

Lemon Vinaigrette, Pimenton

### ROASTED CARROTS

Harissa Yogurt, Parsley

### CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

### ROASTED RADISH

Guindillas, Lime

### SUMMER SQUASH

Mojo Picon

### PIQUILLO HUMMUS

Olive Oil, Lavash

### WHIPPED SHEEP'S CHEESE

Honey, Pimentón

### QUESO A LA PLANCHA

Quince, Sherry Vinegar

### BURRATA

Grilled Eggplant, Calabrian Peppers

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### MARINATED BOQUERONES

Olive Oil, Garlic, Parsley

### STEAMED CLAMS

Garlic, White Wine, Parsley

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### SALMON

Beets, Green Onion Gremolata

### MUSSELS

Salsa Diablo

### MONKFISH

Pepperonata

### CHICKEN THIGH

Aji Amarillo

### PORK BELLY

Green Chimichurri

### ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### STEAK PAILLARD\*

Crispy Potatoes, Red Pepper Vinaigrette

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### PORK LOIN

Sofrito, Saffron

### SPICED BEEF EMPANADAS

Red Pepper Sauce

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### BIBB

Watermelon Radish, Chives

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### WHOLE ROASTED BRANZINO

Roasted Radish, Squash, Salsa Verde, Lemon

### PAELLA VERDURAS

Squash, Carrots, Mushrooms, Watermelon Radish

### PAELLA SALVAJE

Chicken, Sobrasada, Pork Belly, Pickled Red Onions

### PAELLA MARISCOS

Mussels, Clams, Shrimp, Calamari

### PORK FIDEOS

Scallions, Sofrito, Garlic Aioli

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

## DESSERTS

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### FLAN CATALÁN

### BASQUE BURNT CHEESECAKE

Blueberry Compote

### ARROZ CON LECHE

Coconut Milk, Cinnamon

### OLIVE OIL CAKE

Sea Salt

## EXECUTIVE CHEF EMILIO GARCIA SOUS CHEF TAYLOR NEFF

\*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>Tierra Limpia, Brut Rosé</b> , Bairrada, Portugal	Trepat	6.5	13	52
NV	<b>BarCava, Brut</b> , Penedès, Spain	Xarel-lo Blend	5.5	11	44
2023	<b>Sumarroca, 2CV, Interlat, Brut Nature</b> , Penedès, Spain	Xarel-lo	7	14	56

## WHITE

2024	<b>Mila</b> , Rías Baixas, Spain	Albariño	6.5	13	52
2025	<b>Ostatu</b> , Rioja, Spain	Viura, Malvasia	7.25	14.5	58
2024	<b>Menade</b> , Rueda, Spain	Verdejo	6.25	12.5	50
2024	<b>Le Naturel</b> , Navarra, Spain	Garnacha Blanca	5	10	40
2023	<b>Pinord, Diorama</b> , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	Macabeo	7	14	56
2024	<b>La Vineyta, 'Pipa'</b> , Montilla-Moriles, Spain	Malvasia	6	12	48
2023	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2023	<b>Bico Amarelo</b> , Vinho Verde, Portugal	Loureiro, Alvarinho, Avesso	4.5	9	36
2024	<b>Aylin</b> , San Antonio, Chile	Sauvignon Blanc	6	12	48
2025	<b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay	Chardonnay	5.5	11	44
2023	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2024	<b>Clara Sala, Sicilia Bianco</b> , Sicily, Italy	Grillo	6.25	12.5	50
2024	<b>Haus Rothenberg, Feinherb</b> , Nahe, Germany	Riesling	6.5	13	52

## ROSÉ & SKIN CONTACT

2023	<b>Liquid Geography</b> , Bierzo, Spain	Mencia	5.5	11	44
2025	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	Pinot Noir	5	10	40
2024	<b>Christophe Avi</b> , Agenais, France	Cabernet Sauvignon	6	12	48
2025	<b>No Es Pituko</b> , Curicó Valley, Chile	Sauvignon Blanc	5.75	11.5	46

## RED

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

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	Fino	5.5	44
<b>La Cigarrera</b> , 375mL	Manzanilla	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	Amontillado	6	48
<b>Carlos VII</b> , Alvear, 375mL	Amontillado	13.5	54
<b>Península</b> , Lustau, 750mL	Palo Cortado	9	72
<b>15 Años</b> , El Maestro Sierra, 375mL	Oloroso	12	48
<b>Marques de Poley</b> , Toro Albala, 500mL	Oloroso	10	60

## SWEET

<b>East India Solera</b> , Lustau, 750mL	Oloroso Dulce	9	72
<b>Nectar</b> , Gonzalez Byass, 375mL	Pedro Ximénez	9	36
<b>Toro Albala</b> , 1999, 375mL	Pedro Ximénez	20	80
<b>Solera 1927</b> , Alvear, 375mL	Pedro Ximénez	16	64

# WINE FLIGHTS

3 Half Glasses

**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 / Biografico / Sotabosc  
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



**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  
Tito's 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, Lustau 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  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**IPANEMA** 13  
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

**LAIRD'S WAY** 15  
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 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** glass carafe  
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach 13 52  
Nectar, Grapefruit

# BEER

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7.5

Three Taverns, Rapturous Raspberry Sour—GA 8.5

Pabst Blue Ribbon (16oz.)—IL 6.5

Yuengling, Light—PA 7.5

Monday Night Brewing, Slap Fight IPA—GA 8.5

Wild Heaven, Emergency Drinking Beer—GA 8

14 Peroni, Lager—Italy 8.5

15 Terrapin, Recreation Ale—GA 7

Lagunitas, Maximus IPA—CA 8.5

17.5 Allagash, Tripel—MN 11

Isastegi, Sagardo Natural Cider (750mL)—Spain 32