

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	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	16
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	SALAME DI MANZO Illinois, US Wagyu Beef, Black Pepper	14
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
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	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	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	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	<i>Marinated Olives, Patatas Bravas, Pickled Guindillas, Almonds, Fuet, 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			
SOPRESSATA St. Louis, US Pork Salami, Paprika, Garlic				

TAPAS

HOUSE MADE FOCACCIA Rosemary, Sea Salt	4.5	MARINATED BOQUERONES Pickled Guindillas, Olive Oil	8.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	SALMON CRUDO* Orange, Dill	15.5
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	STEAMED MUSSELS Arrabbiata, Gaucho Sausage	14.5
GREEN BEANS Horseradish Gremolata	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	SWORDFISH A LA PLANCHA Mesclun, Radishes	15.5
CAULIFLOWER Red Pepper Coulis, Citrus	8.5	GRILLED PULPO Peewee Potatoes, Peperonata	16.5
ASPARAGUS Tahini Harissa, Lemon	10	CHICKEN THIGH Mojo Verde Aioli	10.5
ROASTED CARROTS Spiced Labneh	8	CHISTORRAS A LA RIOJA Red Wine, Parsley	13
CATALAN RATATOUILLE Bread Crumbs	9	MORUNO PORK Piquillo Pepper, Red Onions	10
ZUCCHINI Smoked Salt	8.5	PORK BELLY Spicy Membrillo	10.5
MUSHROOMS Urfa Pepper, Scallions	12.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8
ROASTED LEEKS Romesco, Hazelnut Oil	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
CHICKPEAS & SOFRITO Crispy Serrano, Citrus	10.5	TRUFFLED BIKINI Jamón Serrano, Mahón	10.5
HUMMUS Za'atar, Olive Oil	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
WHIPPED GOAT CHEESE Date Honey	10	STEAK PAILLARD* Crispy Potatoes, Red Pepper Vinaigrette	18
POTATO TORTILLA Chive Sour Cream	7.5		
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
SPRING MESCLUN Strawberry, Drunken Goat	8.5

LARGE PLATES

WHOLE BRANZINO Asparagus, Spring Mesclun, Pickled Red Onions	29.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
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, 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 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
2022	AT Roca, Reserva, Brut Nature,	Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
				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	12	48
2020	Menade,	Rueda, Spain	<i>Verdejo</i>	6.75	13.5	54
2023	Le Naturel,	Navarra, Spain	<i>Verdejo</i>	6.25	12.5	50
2022	Pinord, Diorama,	Penedès, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	B.R.O.T., Blanc Inicial,	Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	La Vinyeta, ‘Pipa’	Emporda, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2021	Alvear, 3 Miradas,	Montilla-Moriles, Spain	<i>Malvasia</i>	6	12	48
2022	Asnella,	Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6.5	13	52
2023	Aylin,	San Antonio, Chile	<i>Arinto, Loureiro</i>	5.5	11	44
2024	Bodegas Cerro Chapeu,	Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	6	12	48
2023	1752 Gran Tradicion,	Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	Leitz, Feinherb,	Rheingau, Germany	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Leitz, Eins Zwei Zero,	Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	6.5	13	52
			<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>	5.5	11	44
2023	Christophe Avi,	Agenais, France	<i>Pinot Noir</i>	5	10	40
			<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>	7	14	56
2021	Bardos, Viñedos de Altura,	Ribera Del Duero, Spain	<i>Tempranillo</i>	6	12	48
2023	Glup Glup,	Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza,	Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016	Alberto Orte, A Portela,	Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc,	Montsant, Spain	<i>Mencía</i>	6.5	13	52
2022	Vins de Pedra, Negre de Folls,	Conca De Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2021	Uva de Vida, Biográfico,	Toledo, Spain	<i>Trepat Blend</i>	6	12	48
2023	Bodegas Ponce, Clos Lojen,	Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2022	Filipe Ferreira,	Douro, Portugal	<i>Bobal</i>	6	12	48
2023	Caves São João, Baga Novo,	Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Quieto, Gran Corte,	Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2020	Peñalolen,	Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018	Polkura,	Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	Casas del Bosque,	Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2021	Dom. des Tourelles, Bekaa Rouge,	Bekaa Valley , Lebanon	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival,	Maule, Chile	<i>Cabernet Blend</i>	6	12	48
2018	Alto de la Ballena,	Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
			<i>Cabernet Franc Blend</i>	6	12	48

SHERRY

DRY

Jarana,	Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos,	Lustau, 750mL	<i>Fino</i>	5.5	44
Península,	Lustau, 750mL	<i>Amontillado</i>	6	48
15 Años,	El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
Asuncion,	Alvear, 375mL	<i>Oloroso</i>	13	52
La Cigarrera,	1L	<i>Oloroso</i>	13.5	54
		<i>Manzanilla</i>	8.5	93

SWEET

East India Solera,	Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar,	Gonzalez Byass, 375mL	<i>Oloroso Dulce</i>	9	72
Toro Albala,	1999, 375mL	<i>Pedro Ximénez</i>	9.5	38
Solera 1927,	Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
		<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
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
GIN & JUS** Citadelle Gin, Lime, Green Grape, Pink Peppercorns, Ginger	11
DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
LAIRD’S WAY** Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
GINTONICS Inspired by three of Spain’s most iconic regions.	15
CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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
3 Daughters, Rod Bender, Red Ale—FL	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