

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	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SPECK Alta Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	BREBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	AGED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 12 Months. Buttery, Mild, Nutty	JAMÓN LOMO IBÉRICO Cordoba, ES Aged 36 Months, Acorn & Pasture Fed Ibérico Ham. Intense, Nutty
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	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	QUESO DE TRUFA Castilla La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild		<i>Marinated Olives, Patatas Bravas, Marcona Almonds, Jamón Serrano, Salchichón De Vic, Manchego, Mahón, Pickled Vegetables, Piparras</i>
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	GAMBAS AL AJILLO Guindilla Peppers, Scallions, Garlic	11
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	TUNA CRUDO* Valencia Orange, Serrano Peppers	15.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	STEAMED MUSSELS Mustard Seeds, Fennel	14.5
GRILLED ASPARAGUS Gribiche	8.5	BLACK SEA BASS Spring Onion Soubise	16
ROASTED MUSHROOMS Garlic, Scallions, Aleppo Pepper	11.5	GRILLED PULPO Chorizo Picante, Chickpeas	16.5
MARINATED BEETS House-Made Ricotta, Mint, Pistachios	8.5	SEARED SCALLOPS Pea Purée, Crispy Serrano	18.5
ROASTED CARROTS Chermoula	8.5	GRILLED CHICKEN THIGH Mojo Verde	10.5
SPRING ONIONS A LA PLANCHA Mojo Rojo	9.5	FIDDLEHEAD FERNS Toum, Za'atar	11.5
CRISPY ARTICHOKEs Labneh	10.5	BACON-WRAPPED DATES Valdeón Mousse	8.5
BURRATA Apricot Chutney, Pea Tendrils	13	CHORIZO W/SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
LEMON HUMMUS Baked Lavash, Olive Oil	7.5	PORK BELLY Smoked Apricots	10.5
HOUSE-MADE RICOTTA Fennel Pollen, Honey	10.5	FLANK STEAK Watercress, Radish	14.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	TRUFFLED BIKINI Jamón Serrano, San Simón	10.5
POTATO TORTILLA Chive Sour Cream	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
BOQUERONES Olives, Pickled Guindilla	8	WAGYU BEEF CARPACCIO Capers, Arugula, Truffle Aioli	16.5
		ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
		SPICED BEEF EMPANADAS Red Pepper Sauce	8.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
ARUGULA Black Radish, Blood Orange	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Arugula Salad, Potatoes	29.5
	HALF / FULL
PAELLA VERDURAS Peas, Radish, Spring Onions, Carrots, Aioli Verde	19 / 38
PAELLA SALVAJE Chicken, Chorizo, Pork Belly, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
CREPAS WITH SEASONAL FRUIT** Strawberries, Pistachios	8.5
BASQUE BURNT CHEESECAKE Blackberry Compote	10.5

EXECUTIVE CHEF MATT DOROUGH SOUS CHEF DIOGO SOUZA

*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	Xarel-lo Blend	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	12	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2023	Menade , Rueda, Spain	Verdejo	6	12	48
2022	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10	40
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12	48
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11	44
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
2022	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12	48
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencía	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	(L)53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12	48
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15	60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2023	La Vinyeta, Bongo* , Emporda, Spain	Monastrell	6	12	48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12	48
2022	Filipe Ferreira , Douro, Portugal	Touriga	5.75	11.5	46
2022	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	Baga	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.25	12.5	50
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5	54
2019	Polkura , Colchagua, Chile	Syrah	6.25	12.5	50
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8	32
Carlos VII , Alvear, 375mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	13	52
15 Años , El Maestro Sierra, 375mL	Oloroso	8.5	68
Asuncion , Alvear, 375mL	Oloroso	12	48
		14	56

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	7.5	60
Solera 1927 , Alvear, 375mL	Pedro Ximénez	9	36
		16	64

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.		17.5
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 Tito’s Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS** Hayman's London Dry 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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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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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	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman's London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman's London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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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, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT	caña	doble
Estella Galicia, Lager—Spain	4.25	8.5
Troegs, Perpetual IPA—PA	4.25	8.5
Lord Hobo, 617 White Ale—MA	4	8
Jack’s Abby, Post Shift Pilsner—MA	3.75	7.5

BOTTLES & CANS

Narragansett, Light (16oz.)—RI	7
Peroni, Lager—Italy	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Von Trapp, Bohemian Pilsner—VT	8
Hitachino, Nest White—Japan	14
Founders, All Day IPA—MI	6.5
Night Shift, Whirlpool Hazy NE IPA—MA	8.5
Jack’s Abby, Hoponius Union IPL—MA	7.5
Lagunitas, Maximus IPA—CA	8
Lord Hobo, Boom Sauce—MA	13
Allagash, Tripel—ME	10.5
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28