

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	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	15
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild	QUESO DE TRUFA Castilla, La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle	8.5
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	MAXORATA CON PIMENTÓN Islas Canarias, ES Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy	8.5
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
SPECK Alto Adige, IT Spice-Rubbed Ham, Smoky Lean	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days, Thick Mold Rind. Buttery, Tangy	CABRA AL GOLFIO Islas Canarias, ES Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated	<i>Patatas Bravas, Jamón Serrano, Manchego, Fuet, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata</i>	
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity				

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	9.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	LITTLENECK CLAMS Sobrasada	13
BABY CARROTS Labneh, Dill	9.5	LANGOSTINOS Aji Amarillo, Garlic	15.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	5.5	P.E.I. MUSSELS Sofrito	14
BROCCOLINI Confit Garlic, Rosemary	9.5	GRILLED SALMON* Spring Mix Salad, Radish	15
MUSHROOMS Scallions, Garlic	10.5	HALIBUT A LA PLANCHA* Escabeche, Cucumbers, Dill	15.5
CAULIFLOWER Romesco, Almonds	8.5	ROASTED CHICKEN THIGH Aji Verde	10.5
ASPARAGUS Truffles, Shallots, Sherry Vinegar	10	DUCK LEG CONFIT Mojo Verde	13.5
SEARED SNOW PEAS Gremolata, Orange Zest	8	BACON-WRAPPED DATES Valdeón Mousse	8
STUFFED PIQUILLO RELLENOS Mahón, Sea Salt	9.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7
LEEEKS Garlic, Almonds, Champagne Vinegar	9	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	10.5
HUMMUS Chickpeas, Onions, Peppers, Lavash	8	PORK BELLY Mojo Picante	10.5
WHIPPED SHEEP'S CHEESE Truffle, Honey	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7	IBÉRICO SKIRT STEAK* Pimiento Sauce, Red Bell Pepper, Cayenne, Onions	17
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8	FLANK STEAK* Red Chimichurri	14.5
MARINATED BOQUERONES Piquillo Peppers, Castlevetrano Olives	7.5	ROASTED BONE MARROW Bacon, Mostarda	14
GRILLED PULPO Fingerling Potato, Olives Chimichurri	15.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	9
SPRING SALAD Sugar Snap Peas, Watermelon Radish, Beets, Hazelnuts	9
WHOLE ROASTED BRANZINO Asparagus, Primavera Salad	26.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	23

	HALF / FULL
PAELLA VERDURAS Asparagus, Snow Peas, Onions	18 / 36
PAELLA SALVAJE Chorizo, Pork Belly, Chicken, Chickpeas	28 / 56
PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Gaucho Sausage, Pork Loin	31 / 62

DESSERTS

FLAN CATALÁN	7
PANTXINETA** Almonds	9
OLIVE OIL CAKE Sea Salt	9
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Strawberries	9

EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF CESAR DIAZ

*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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7.5	15	60
NV	Moscatel Espumoso , Reymos, Spain	<i>Moscatel</i>	6.75	13.5	54
			4.5	9	36

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7	14	56
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	5.5	11	44
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6.5	13	52
2021	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6	12	48
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6.5	13	52
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	48
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	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
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5.5	11	44
			6	12	48

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	38
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	8	16	64
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	Uva de Vida, Biográfico,, Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
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>	7	14	56
2021	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera ,	<i>Manzanilla</i>	6	48
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	9	93
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	14	84
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	6.5	52
Península , Lustau, 750mL	<i>Palo Cortado</i>	12.5	50
		9	72

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	76
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	10	40
		17	68

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	

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** 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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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13.5
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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
	11	39

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Hap & Harry’s, Lager—TN	8
Peroni, Lager—Italy	8.5
Estrella Galicia, Lager—Spain	8
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Yazoo, Hefeweizen—TN	7.5
Founders, All Day IPA—MI	7.5
Wiseacre, Bow Echo Hazy IPA—TN	11
Jackalope, Thunder Ann Pale Ale—TN	8
Lagunitas, Maximus IPA—CA	8.5
Jackalope, Bearwalker Maple Brown—TN	8
Austin Eastciders, Original Dry Cider—TX	8
Dogfish Head, Sea Quench Session Sour—DE	8.5
Pomarina Brut Sidra—Spain (750mL)	42