

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 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	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy	17.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	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	BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender	10.5
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	<i>Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers</i>	
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed		
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón				

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon	6	BOQUERONES Green Olives, Piquillo Peppers	7
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	GAMBAS AL AJILLO Arbol Chili, Garlic Oil, Scallion	10.5
SPINACH & CHICKPEA CAZUELA Lemon, Cumin, Onions	8.5	MUSSELS Sobrasada, Sofrito, Lemon	13.5
PAN CON TOMATE Olive Oil, Sea Salt	7	SWORDFISH A LA PLANCHA Pipirrana	15.5
ASPARAGUS A LA PLANCHA Charred Lemon Vinaigrette	10.5	PRAWNS Red Chimichurri	10
ROASTED RADISH Salsa Verde, Lemon	9	CHICKEN THIGH Aji Amarillo	10.5
HARICOT VERTS Lemon, Garlic	8.5	LAMB KOFTA Green Goddess	14.5
ZUCCHINI CORN BUÑUELOS Dill, Lemon	8.5	WAGYU CARPACCIO* Idiazábal, Harissa Aioli	17.5
CHAMPIÑONES <i>Fox Farm & Forage</i> Sherry, Thyme	11	STEAK PAILLARD Pepper Vinaigrette, Crispy Potatoes	14.5
CHARRED SQUASH Chili, Garlic, Lemon	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BURRATA Green Onion Pesto, Tomato	12.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
WHIPPED SHEEP'S CHEESE Pimentón Honey, Sunflower Seeds	9	BONE MARROW Serrano, Onion Jam	15.5
LEMON ARTICHOKE HUMMUS Tahini, Lavash	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	PORK BELLY Red Pepper Agrodolce	10.5
POTATO TORTILLA Chive Sour Cream	7.5	PORK RIBS Smoked Apricot Agrodolce	13.5

SALADS

ENSALADA MIXTA Onions, Giardiniera, Little Gem Lettuce	11
RADISH SALAD Dill, Goat Cheese	9

LARGE PLATES

GAUCHO SAUSAGE FIDEOS Mushrooms, Cherry Peppers	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Asparagus, Salsa Verde, Potatoes, Lemon	28.5
	HALF / FULL
PAELLA VERDURAS Leeks, Radish, Corn, Pickled Onions, Garlic Aioli	18 / 36
PAELLA MARISCOS Gambas, Clams, Mussels, Calamari, Salmorreta	29 / 58
PAELLA SALVAJE Pork Belly, Gaucho Sausage, Chicken, Chickpeas, Egg	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

BASQUE BURNT CHEESECAKE Berry Compote	10
FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Strawberries, Walnuts	8.5
OLIVE OIL CAKE Sea Salt	10

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

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6.25	12.5	50
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7.25	14.5	58
2024	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	<i>Malvasia</i>	6	12	48
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2024	Aylin , San Antonio, Chile	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Sauvignon Blanc</i>	6	12	48
2022	Iniceri, Abisso , Sicily, Italy	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Catarratto</i>	6	12	48
2024	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Macabeo</i>	7	14	56
2023	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Chardonnay</i>	5.5	11	40
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Grillo</i>	6.25	12.5	50
		<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	6	12	48
			5.75	11.5	46

RED

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

SHERRY

DRY

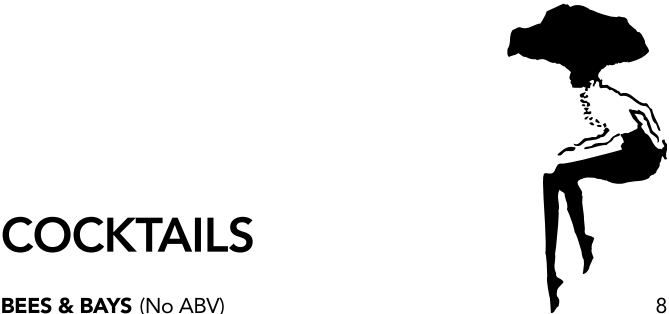
Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	14	84
Península , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Palo Cortado</i>	9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

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	16	64
	<i>Pedro Ximénez</i>	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.		18.5
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.		14
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.		17.5



COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
PASSENGER PRINCESS 360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
GIN & JUS Beefeater Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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	14
IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	15

GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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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 Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 11	pitcher 39
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills Vodka, Peach Nectar, Grapefruit	glass 13	carafe 52

BEER

DRAFT R & D Brewing, Riviera Lager—NC Raleigh Brewing, Not Another Hazy NE IPA — Trophy Brewing, Trophy Wife Session IPA—NC Tobacco Wood, 565 Amber Ale—NC	caña 3.75 4.25 4.25 4.25	doble 7.5 8.5 8.5 8.5
BOTTLES & CANS Athletic Brewing, Upside Dawn, Non- Alcoholic—CT Estrella Damm, Daura Gluten-Free Lager—Spain Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC Peroni, Lager—Italy Estrella Galicia, Lager—Spain Fullsteam, Paycheck Pilsner—NC Lynnwood Brewing Concern, Blonde Moment—NC Foothills, Jade IPA—NC Fullsteam, Rocket Science IPA—NC Allagash, Tripel—ME Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC Bull City, Off Main Cider—NC Isastegi, Sagardo Natural Cider—Spain (750mL)		7 8.5 11 8.5 8.5 8.5 9.5 8.5 8.5 10.5 9.5 8 28