

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### SPECK

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

### CHORIZO PICANTE

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

### ’NDUJA

Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Peppery, Fruity

### FUET

California, US  
Pork Sausage. Rich, Garlic, Black Pepper

### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

### MAHÓN

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

### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow’s Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow’s Milk, Mold Rind. Mushroomy, Smooth, Tangy

### VALDEÓN

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

### DRUNKEN GOAT

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

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat’s Milk, Aged 21 Days. Creamy, Mild

### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat’s Milk, Aged 2 Months. Pimentón Rubbed

### CABRA ROMERO

Murcia, ES  
Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep’s Milk, Aged 6 Months. Smoked, Sharp, Fruity

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep’s Milk, Aged 6 Months. Buttery, Nutty, Complex

### JAMÓN IBÉRICO

Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty

### QUESO DE TRUFA

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

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild, Smoky, Pimentón

### APERITIVO BOARD

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

*Jamón Serrano, Chorizo Picante, Idiazábal, Manchego, Pickled Vegetables, House Marinated Olives, Almonds, Patatas Bravas*

17.5

8.5

16

28.5

## TAPAS

**MARINATED OLIVES & GIARDINIERA**  
Thyme, Lemon Zest

6.5

**EGGPLANT CAPONATA**  
Bell Peppers, Balsamic, Basil

7.5

**SPINACH & CHICKPEA CAZUELA**  
Lemon Zest, Cumin, Onions

8.5

**ZUCCHINI**  
Basil, Pimentón

8

**ROASTED CARROTS**  
Salsa Verde

8.5

**SPIGARELLO**  
Green Romesco

7

**HARICOT VERTS A LA PLANCHA**  
Guanciale, Shallots, Lemon

10.5

**PIQUILLOS RELLENOS**  
Mushrooms, Thyme

8.5

**HEIRLOOM MELONS**  
Mint, Lemon, Ricotta Salata

8

**ROASTED MUSHROOMS**  
Citrus Vinegar, Scallions

10.5

**GRILLED CORN**  
Piquillo Pepper, Harissa Aioli

8.5

**CAULIFLOWER**  
Muhammara

9.5

**BEETS**  
Chickpeas, Cucumbers, Feta

8.5

**HOUSE-MADE RICOTTA**  
Golden Raisin Agridulce

10.5

**LEMON HUMMUS**  
Dill, Aleppo Pepper

7.5

**BURRATA**  
Grilled Peach, Spice Almonds

12.5

**POTATO TORTILLA**  
Chive Sour Cream

7.5

**PATATAS BRAVAS**  
Salsa Brava, Garlic Aioli

8.5

**BOQUERONES**  
Cucumbers, Fennel

8

**GAMBAS AL AJILLO**  
Guindilla Pepper, Scallions, Garlic

11

**TUNA CRUDO\***  
Green Tomato Vinaigrette, Watermelon Radish

15.5

**TROUT A LA PLANCHA**  
Artichokes, Olives

17.5

**MUSSELS**  
Fennel, Dill

14.5

**PULPO A LA GALLEGA**  
Potatoes, Roasted Red Peppers, Pimentón

16.5

**CHICKEN THIGH**  
Mojo Verde

10.5

**ALBONDIGAS**  
Spiced Meatballs In Jamón-Tomato Sauce

9.5

**BACON-WRAPPED DATES**  
Valdeón Mousse

8

**TRUFFLED BIKINI**  
Jamón Serrano, San Simón

10.5

**JAMÓN & MANCHEGO CROQUETAS**  
Garlic Aioli

7.5

**PORK BELLY**  
Date Purée

10.5

**SPICED BEEF EMPANADAS**  
Red Pepper Sauce

8.5

**MORCILLA**  
Black Garlic Aioli, Salsa Verde

11.5

**BEEF TONGUE**  
Piri Piri

13

**SKIRT STEAK \***  
Chimichurri

14.5

## SALADS

**ENSALADA MIXTA**  
Olives, Onions, Giardiniera, Gem Lettuce

11

**ARUGULA SALAD**  
Fennel, Queso De Trufa, Agave Vinaigrette

9.5

## LARGE PLATES

**CHICKEN PIMIENTOS**  
Potatoes, Lemon, Hot Cherry Peppers

25.5

**PAELLA VERDURAS**  
Heirloom Tomatoes, Zucchini, Haricot Verts, Cauliflower, Chive Aioli

HALF / FULL

19 / 38

**PAELLA MARISCOS**  
Shrimp, Mussels, Calamari, Clams

29 / 58

**PAELLA SALVAJE**  
Pork Belly, Chorizo, Chicken

28 / 56

**SQUID INK FIDEOS**  
Calamari, Garlic Aioli

14.5 / 29

**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

**BASQUE BURNT CHEESECAKE**  
Strawberries

10.5

**ARROZ CON LECHE BRÛLÉE**  
Coconut Milk, Cinnamon

7

## EXECUTIVE CHEF ALEX FALCONER | EXECUTIVE SOUS CHEF WILMAN INTERIANO

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

## WHITE

|      |                                                     |                                    |      |      |        |
|------|-----------------------------------------------------|------------------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                    | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2024 | <b>Menade</b> , Rueda, Spain                        | <i>Verdejo</i>                     | 6.5  | 13   | 52     |
| 2025 | <b>Ostatu</b> , Rioja, Spain                        | <i>Viura, Malvasia</i>             | 6    | 12   | 48     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                  | <i>Garnacha Blanca</i>             | 7.25 | 14.5 | 58     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain             | <i>Xarel-lo</i>                    | 5    | 10   | 40     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain     | <i>Xarel-lo, Riesling</i>          | 4.75 | 9.5  | 38     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal (375mL) | <i>Loureiro, Alvarinho, Avesso</i> | 6.25 | 12.5 | 50     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                   | <i>Sauvignon Blanc</i>             | 4.5  | 9    | 18     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay  | <i>Chardonnay</i>                  | 6    | 12   | 48     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay  | <i>Petit Manseng Blend</i>         | 5.5  | 11   | 44     |
| 2022 | <b>Iniceri, Abisso</b> , Sicily, Italy              | <i>Catarratto</i>                  | 6.5  | 13   | 52     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany    | <i>Riesling</i>                    | 6    | 12   | 48     |
|      |                                                     |                                    | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |     |     |        |
|------|---------------------------------------------------------|---------------------------|-----|-----|--------|
| 2023 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz | 6oz | bottle |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5.5 | 11  | 44     |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 5   | 10  | 40     |
| 2025 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Malvar, Airén</i>      | 6   | 12  | 48     |
|      |                                                         |                           | 5   | 10  | 40     |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 7    | 14   | 56     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.5  | 9    | 36     |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Tempranillo</i>            | 4.75 | 9.5  | (L)53  |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2023 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2024 | <b>La Vinyeta, Bongo*</b> , Emporda, Spain                             | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Monastrell</i>             | 6    | 12   | 48     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga National Blend</i> | 6    | 12   | 48     |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2022 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Cabernet Sauvignon</i>     | 7    | 14   | 56     |
| 2025 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Syrah</i>                  | 7.5  | 15   | 60     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>Pinot Noir</i>             | 7.25 | 14.5 | 58     |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2022 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |
|      |                                                                        | <i>Cabernet Blend</i>         | 6    | 12   | 48     |

# SHERRY

## DRY

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

## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 3oz | bottle |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 7.5 | 60     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
|                                          |                      | 16  | 64     |

# WINE FLIGHTS

3 Half Glasses

|                                                                                                                                                                      |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>TRUST FALL</b><br>Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.                                                 | 18.5 |
| <b>SHERRY SPECTRUM</b> La Cigarrera / Los Arcos / 15 Años<br>A progression of dry style sherries, from bright and saline to rich and oxidative.                      | 14   |
| <b>BIO-CURIOUS</b> Diorama / Abisso / Sotabosc<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                             | 15   |
| <b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte<br>Some relationships are worth celebrating. Wines and people who helped shaped our list. | 17.5 |

# COCKTAILS

|                                                                                                                    |   |
|--------------------------------------------------------------------------------------------------------------------|---|
| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 8 |
|--------------------------------------------------------------------------------------------------------------------|---|

|                                                                                                                      |   |
|----------------------------------------------------------------------------------------------------------------------|---|
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 9 |
|----------------------------------------------------------------------------------------------------------------------|---|

|                                                                                                                                    |      |
|------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>PASSENGER PRINCESS</b><br>Prairie Organic Vodka, Strawberry Infused Cappelletti,<br>Lemon, Sparkling Water, Love Potion Bitters | 13.5 |
|------------------------------------------------------------------------------------------------------------------------------------|------|

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucian Gin, Lime, Green Grape,<br>Pink Peppercorn, Ginger | 12 |
|-------------------------------------------------------------------------------------------------|----|

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Peninsula Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
|-------------------------------------------------------------------------------------------------|----|

|                                                                                                                             |    |
|-----------------------------------------------------------------------------------------------------------------------------|----|
| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | 14 |
|-----------------------------------------------------------------------------------------------------------------------------|----|

|                                                                                               |      |
|-----------------------------------------------------------------------------------------------|------|
| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 12.5 |
|-----------------------------------------------------------------------------------------------|------|

|                                                                                                                   |    |
|-------------------------------------------------------------------------------------------------------------------|----|
| <b>BOURBON SPICE RACK</b><br>Henry McKenna Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 13 |
|-------------------------------------------------------------------------------------------------------------------|----|

|                                                                      |    |
|----------------------------------------------------------------------|----|
| <b>IPANEMA</b><br>P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon | 13 |
|----------------------------------------------------------------------|----|

|                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------|----|
| <b>MR. ROGERS</b><br>Fig-Infused Redemption Rye, El Bandarra Vermouth,<br>Los Arcos Amontillado, Lemon | 14 |
|--------------------------------------------------------------------------------------------------------|----|

# GINTONICS

|                                                   |    |
|---------------------------------------------------|----|
| Inspired by three of Spain’s most iconic regions. | 15 |
|---------------------------------------------------|----|

|                                                                                                           |  |
|-----------------------------------------------------------------------------------------------------------|--|
| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
|-----------------------------------------------------------------------------------------------------------|--|

|                                                                                                                      |  |
|----------------------------------------------------------------------------------------------------------------------|--|
| <b>VALENCIAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
|----------------------------------------------------------------------------------------------------------------------|--|

|                                                                                  |  |
|----------------------------------------------------------------------------------|--|
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
|----------------------------------------------------------------------------------|--|

# SANGRIA

|                                                                                                  |       |         |
|--------------------------------------------------------------------------------------------------|-------|---------|
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar | glass | pitcher |
|                                                                                                  | 10.5  | 38      |

|                                                                                                               |       |        |
|---------------------------------------------------------------------------------------------------------------|-------|--------|
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka,<br>Peach Nectar, Grapefruit | glass | carafe |
|                                                                                                               | 13    | 52     |

# BEER

|                               |      |       |
|-------------------------------|------|-------|
| <b>DRAFT</b>                  | caña | doble |
| Estrella Galicia, Lager—Spain | 4.25 | 8.5   |
| Lord Hobo, 617 White Ale—MA   | 4    | 8     |

## BOTTLES & CANS

|                                                  |      |
|--------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT | 7    |
| Peroni, Lager—Italy                              | 8.5  |
| Narragansett, Light (16oz.)—RI                   | 7    |
| Estrella Damm, Daura Gluten-Free Lager—Spain     | 8.5  |
| Allagash, Tripel—ME                              | 10.5 |
| 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   |
| Down East Cider, Original—MA                     | 9.5  |