

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
BASQUE SALAMI Chicago, US Berkshire Pork. Peppery, Fruity	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	HOT COPPA Denver, CO Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild		<i>Marinated Olives, Guindilla Peppers, Patatas Bravas, Jamón Serrano, Fuet, Aged Manchego, Mahón, Membrillo</i>
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	QUESO A LA PLANCHA Caña De Cabra, Pimentón	10
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
ASPARAGUS Romesco	11.5	POTATO TORTILLA Chive Sour Cream	7.5
ROASTED CAULIFLOWER Green Goddess	9.5	BOQUERONES Olives, Piquillo Peppers	6
SPRING ONIONS Salbitxada	8	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
ROASTED CARROTS Mojo Verde Canario	9.5	STEAMED CLAMS Sausage, Black Garlic	15.5
CRISPY ARTICHOKEs Saffron Aioli	10	MUSSELS Sofrito, White Wine	14.5
BEET CARPACCIO Olive Oil, Orange, Sea Salt	8.5	PRAWNS A LA PLANCHA Red Chimichurri	15
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	HARISSA CHICKEN THIGH Aji Verde	10.5
OYSTER MUSHROOMS <i>Jacob's Farm</i> Herb Mojo	12.5	BACON-WRAPPED DATES Valdeón Mousse	8
GREEN BEANS Harissa Vinaigrette	8.5	PORK BELLY Quince Mostarda	10.5
BROCCOLINI Lemon, Garlic	10.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
BURRATA Walnut Pesto	12.5	NY STRIP* Fingerling Potatoes, Horseradish Gremolada	16
RED PEPPER HUMMUS Piquillo Pepper Purée, Lavash	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
WHIPPED SHEEP'S CHEESE Pimentón	8.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Romaine Lettuce	11
CANTALOUPE SALAD Crispy Serrano, Sheep's Cheese, Mint	8.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Salsa Verde, Fingerling Potato, Carrots	29.5

	HALF / FULL
PAELLA VERDURAS Spring Onions, Mushrooms, Broccoli, Asparagus, Garlic Aioli	19 / 38
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp, Salmorreta	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Garbanzos, Gaucho Sausage	28 / 56
PARRILLADA BARCELONA* Strip Steak, Italian Sausage, Pork Loin, Chicken	34.5 / 69

DESSERTS

BASQUE BURNT CHEESECAKE Strawberries	10.5
FLAN CATALÁN	8
ARROZ CON LECHE Cinnamon	10
OLIVE OIL CAKE Sea Salt	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5

EXECUTIVE CHEF EMILIO GARCIA SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

*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
NV	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6	12	48
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus, Rothenberg , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Central Valley, Chile	<i>Sauvignon Blanc</i>	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>	6	13	52
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	14	56
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	Azul y Ganza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5 (L)	53
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022	Uva de Vida, Biografico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Douro, Portugal	<i>Touriga Nacional</i>	6	12	48
2023	Caves São João, Baga Nova , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11 (L)	62
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	14	56
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	15	60
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14.5	58
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2020	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

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

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
		16	64

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
BIO-CURIOUS Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
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
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS MEll Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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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 Powder & Tangerine Powder	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GINTONICS

Inspired by three of Spain's most iconic regions.	15
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Nordes Andalucían 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, Jones Family Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Odell, Lagerado—CO Crooked Stave, New Zealand Pilsner—CO Ratio, Repeater Pale Ale—CO Denver Beer Co. Incredible Pedal IPA—CO	caña	doble
	3.75	7.5
	4.25	8.5
	3.75	7.5
	4	8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Firestone Walker, 805 Cerveza—CA	7
Elevation, 8 Second Kolsch—CO	7.5
Dry Dock, Apricot Blonde—CO	8
Crooked Stave, Petit Rose Sour—CO	10
Avery, Electric Sunshine Tart Ale—CO	8.5
Odell, Hazer Tag IPA—CO	8.5
Melvin Brewing, IPA—WY	9.5
Ska Brewing, Modus Hoperandi—CO	8
Telluride, Face Down Brown—CO	8
Left Hand, Milk Stout—CO	8
Great Divide, Yeti Imperial Stout—CO	9
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	36