

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

**SOPRESSATA**  
St. Louis, US  
Pork Salami, Paprika, Garlic

**SALCHICHÓN DE VIC**  
Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns

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

**FUET**  
Catalunya, ES  
Pork Sausage. Rich, Garlic, Black Pepper

**CHORIZO PICANTE**  
La Rioja, ES  
Pork Sausage. Smoky, Spicy, Pimentón

**CAÑA DE CABRA**  
Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

**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

**CAÑA DE OVEJA**  
Murcia, ES  
Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild

**MAHÓN**  
Castilla-La Mancha, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

**WOOLY WOOLY BLACK GARLIC**  
Castilla-La Mancha, ES  
Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet

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

**AGED MAHÓN**  
Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

**DRUNKEN GOAT**  
Murcia, ES  
Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked

**DÉLICE DE BOURGOGNE**  
Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy

**JAMÓN IBÉRICO** 17.5  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy

**QUESO DE TRUFA** 8.5  
Castilla-La Mancha, ES  
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

**APERITIVO BOARD** 28.5  
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

*Marinated Olives, Patatas Bravas, Marcona Almonds, Fuet, Jamón Serrano, Idiazábal, Mahón*

## TAPAS

**HOUSE MADE FOCACCIA** 4.5  
Rosemary, Maldon Salt

**FETA** 12  
Tomatoes, Cucumbers

**MARINATED OLIVES & GIARDINIERA** 6.5  
Thyme, Lemon Zest

**MARCONA ALMONDS** 6  
Sea Salt

**SPINACH & CHICKPEA CAZUELA** 8.5  
Lemon Zest, Cumin, Onions

**CHICKPEAS & SOFRITO** 10.5  
Crispy Serrano, Citrus

**SEARED ZUCCHINI** 7.5  
Mojo Verde, Pimentón

**CRISPY EGGPLANT** 7.5  
Honey, Thyme

**WATERMELON RADISH** 10.5  
Citrus, Mint, Kohlrabi Purée

**ROASTED CARROTS** 8  
Labneh

**PAN CON TOMATE** 6.5  
Vine Tomatoes, Sourdough

**TOMATOES & BURRATA** 12  
Pimenton, Sherry Vinegar

**HUMMUS** 8.5  
Piquillo, Lavash

**EGGPLANT CAPONATA** 7.5  
Bell Peppers, Balsamic, Basil

**WHIPPED SHEEP'S CHEESE** 9.5  
Truffle Honey

**POTATO TORTILLA** 7.5  
Chive Sour Cream

**PATATAS BRAVAS** 8.5  
Salsa Brava, Garlic Aioli

**PULPO A LA GALLEGA** 16.5  
Creamer Potatoes, Olive Oil, Pimentón

**FAROE ISLAND SALMON** 15.5  
Cucumbers, Sweet Peppers, Red Onions

**MARINATED BOQUERONES** 7  
Grapefruit, Fennel

**GAMBAS AL AJILLO** 11  
Guindilla Pepper, Scallions, Garlic

**SAUTÉED MUSSELS** 14.5  
Coriander, Parsley

**CHICKEN THIGH** 10.5  
Lemon Yogurt

**NY STRIP\*** 18  
Crispy Potatoes, Red Chimichurri

**PORK BELLY** 10.5  
Cherry Pepper Chimichurri

**SPICED BEEF EMPANADAS** 8  
Red Pepper Sauce

**MORUNO PORK** 10  
Piquillo Peppers, Red Onions

**ALBONDIGAS** 9.5  
Spiced Meatballs In Jamón-Tomato Sauce

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

## SALADS

**ARUGULA** 8.5  
Manchego, Apples, Cider

**ENSALADA MIXTA** 11  
Olives, Onions, Giardiniera, Gem Lettuce

## LARGE PLATES

**CHICKEN PIMIENTOS** 25.5  
Potatoes, Lemon, Hot Cherry Peppers

**WHOLE BRANZINO** 29.5  
Carrots, Mesclun, Pickled Red Onions

**PAELLA VERDURAS** HALF / FULL 19 / 38  
Squash, Mushrooms, Carrots, Red Peppers

**PAELLA MARISCOS** 29 / 58  
Shrimp, Calamari, Mussels, Clams

**PAELLA SALVAJE** 28 / 56  
Sausage, Chicken, Pork Belly

**PARRILLADA BARCELONA\*** 34.5 / 69  
Strip Steak, Chicken, Pork Loin, Sausage

## DESSERTS

**OLIVE OIL CAKE** 10.5  
Sea Salt

**FLAN CATALÁN** 8

**BASQUE BURNT CHEESECAKE** 10.5  
Blueberries

**CHOCOLATE CAKE** 9.5  
Coffee Crème Anglaise, Almond Crumble

**ARROZ CON LECHE** 7  
Cinnamon

## EXECUTIVE CHEF RICARDO MIRANDA | SOUS CHEF EMMANUEL ECHEVERRY

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

WHITE

|      |                                                    |                                    |      |      |        |
|------|----------------------------------------------------|------------------------------------|------|------|--------|
| 2025 | <b>Mila</b> , Rías Baixas, Spain                   | <i>Albariño</i>                    | 3oz  | 6oz  | bottle |
| 2025 | <b>Menade</b> , Rueda, Spain                       | <i>Verdejo</i>                     | 6.25 | 12.5 | 50     |
| 2025 | <b>Ostatu</b> , Rioja, Spain                       | <i>Viura, Malvasia</i>             | 7.25 | 14.5 | 58     |
| 2024 | <b>Le Naturel</b> , Navarra, Spain                 | <i>Garnacha Blanca</i>             | 5.5  | 11   | 44     |
| 2025 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>                    | 4.75 | 9.5  | 38     |
| 2024 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>          | 6.25 | 12.5 | 50     |
| 2022 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain | <i>Pedro Ximénez</i>               | 6.5  | 13   | 52     |
| 2024 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Loureiro, Alvarinho, Avesso</i> | 4.5  | 9    | 36     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>                  | 5.5  | 11   | 44     |
| 2024 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay | <i>Petit Manseng Blend</i>         | 6.5  | 13   | 52     |
| 2025 | <b>Iniceri, Abisso</b> , Sicily, Italy             | <i>Catarratto</i>                  | 6    | 12   | 48     |
| 2024 | <b>Haus Rothenberg, Feinherb</b> , Nahe, Germany   | <i>Riesling</i>                    | 6.5  | 13   | 52     |

ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |        |
|------|---------------------------------------------------------|---------------------------|------|------|--------|
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 3oz  | 6oz  | bottle |
| 2022 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 5.5  | 11   | 44     |
| 2024 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6    | 12   | 48     |
| 2025 | <b>No Es Pituko</b> , Curicó Valley, Chile              | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2020 | <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     |
| 2023 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 13   | 52     |
| 2025 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Tempranillo</i>            | 7    | 14   | 56     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2025 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2021 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Garnacha, Cariñena</i>     | 6.25 | 12.5 | 50     |
| 2025 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2025 | <b>La Vinyeta, 'Juanito'</b> , Emporda, Spain                          | <i>Trepat Blend</i>           | 6    | 12   | 48     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Monastrell</i>             | 6    | 12   | 48     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2020 | <b>Gota, Bergamota</b> , Dão, Portugal                                 | <i>Tempranillo, Graciano</i>  | 7.5  | 15   | 60     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | <i>Touriga Nacional Blend</i> | 6.25 | 12.5 | 50     |
| 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     |
| 2022 | <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>   | 6    | 12   | 48     |
|      |                                                                        | <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>East India Solera</b> , Lustau, 750mL  | <i>Oloroso Dulce</i> | 8.5  | 34     |
| <b>Los Arcos</b> , Lustau, 750mL          | <i>Amontillado</i>   | 9    | 72     |
| <b>Península</b> , Lustau, 750mL          | <i>Palo Cortado</i>  | 6    | 48     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | <i>Palo Cortado</i>  | 9    | 72     |
| <b>Asuncion</b> , Alvear, 375mL           | <i>Oloroso</i>       | 13   | 52     |
| <b>Catón</b> , Alvear, 375mL              | <i>Oloroso</i>       | 13.5 | 54     |
|                                           | <i>Oloroso</i>       | 13.5 | 54     |

SWEET

|                                       |                      |     |        |
|---------------------------------------|----------------------|-----|--------|
| <b>Nectar</b> , Gonzalez Byass, 375mL | <i>Pedro Ximénez</i> | 3oz | bottle |
| <b>Toro Albala</b> , 1994, 375mL      | <i>Pedro Ximénez</i> | 9.5 | 38     |
| <b>Solera 1927</b> , Alvear, 375mL    | <i>Pedro Ximénez</i> | 20  | 80     |
|                                       | <i>Pedro Ximénez</i> | 15  | 60     |

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 / Sotabosc / Biográfico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                        | 16   |
| <b>HELLO, OLD FRIEND</b> BarCava / 1752 Gran Tradicion / Quieto Gran Corte<br>Some relationships are worth celebrating. Wines and people who helped shape our list. | 17.5 |

COCKTAILS

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

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

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

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

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

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

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

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

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

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

SANGRIA

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

GINTONICS

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

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

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

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

BEER

|                                       |             |              |
|---------------------------------------|-------------|--------------|
| <b>DRAFT</b>                          | <b>caña</b> | <b>doble</b> |
| Green Bench, Sunshine City IPA—FL     | 4.25        | 8.5          |
| Estrella Galicia, Lager—Spain         | 4.5         | 9            |
| Hidden Springs, Orange Crush Wheat—FL | 4.5         | 9            |

BOTTLES & CANS

|                                                   |      |
|---------------------------------------------------|------|
| Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT | 7    |
| Peroni, Lager—Italy                               | 9    |
| Green Bench, Postcard Pilsner—FL                  | 8.5  |
| Motorworks, Adoptable, Lager—FL                   | 8.5  |
| Ology, Rainbow Colored Glasses, Sour Ale—FL       | 12   |
| Estrella Damm, Daura Gluten-Free Lager—Spain      | 9    |
| Coppertail Free Dive, IPA—FL                      | 8.5  |
| Lagunitas, Maximus IPA—CA                         | 9    |
| Magnanimous Brewing, Juice Lord IPA—FL (16oz)     | 13.5 |
| Copperpoint, Everflow IPA—FL                      | 9    |
| Cigar City, Maduro Brown Ale—FL                   | 8.5  |
| Cigar City Cider & Meade, Golden—FL               | 9    |
| Trabanco, Cosecha, Sidra Natural (700mL)—FL       | 36   |