

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Segovia, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	TETILLA Galicia, ES Mild, Buttery Cow's Milk Cheese, Soft & Creamy	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	16
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	MAHÓN Islas Baleares, 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	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28.5
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	WOOLY WOOLY JALAPEÑO Castilla La Mancha, ES Semi-Firm, Aged 5 Months, Sheep's Milk. Buttery, Spicy, Nutty	<i>Jamón Serrano, Fuet, Manchego, Mahón, Guindilla Peppers, Pickled Vegetables, Olives, Patatas Bravas</i>	
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	WOOLY WOOLY DIABLO Castilla-La Mancha, ES Semi-Hard Sheep's Milk, Aged 5 Months. Mojo Picon, Buttery, Nutty		
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex		
'NDUJA Illinois, US Spreadable Pork Sausage, Calabrian Chili, Pork Jowl	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	MONTADITO MATRIMONO Pan Con Tomato, Anchovy	9.5
SQUASH A LA PLANCHA Turmeric, Cilantro	9	BOQUERONES Garlic, Guindilla Peppers	7.5
CUCUMBER GAZPACHO Lemon, Sherry Vinegar	8.5	TUNA CRUDO* Jalapeño, Olive Oil	15.5
CHARCOAL-GRILLED CORN Chimichurri	7	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
CHARRED OKRA Heirloom Tomato, Sherry Vinegar	8	MUSSELS Sofrito	14.5
GREEN BEANS Salsa Bilbaina	7.5	SEARED SCALLOPS* Saffron Aioli, Chives	18.5
GRILLED BROCCOLINI Charred Lemon Vinaigrette	10.5	CHARCOAL-GRILLED PULPO Fresno, Fingerling Potatoes	16.5
MUSHROOMS A LA PLANCHA Garlic Oil, Scallions, Urfa Pepper	12.5	SALMON A LA PLANCHA* Celery, Fennel	14.5
ROASTED CARROTS Labneh, Sumac	8.5	CHARCOAL-GRILLED CHICKEN THIGH Sumac, Aji Amarillo	10.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
QUESO A LA PLANCHA Spicy Membrillo	10.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
BURRATA Peas, Mint	12.5	BACON WRAPPED DATES Valdeón Mousse	8
HUMMUS Aleppo Pepper, Lavash	7.5	STEAK PAILLARD* Red Pepper Vinaigrette, Crispy Potatoes	14.5
HOUSE-MADE FOCACCIA Rosemary, Sea Salt	4	CHORIZO W/ SWEET & SOUR FIGS Sherry Vinegar, Garlic	11.5
POTATO TORTILLA Chive Sour Cream	7.5	CHISTORRAS Red Wine, Onions	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
WATERMELON SALAD Sheep's Cheese, Mint	9
HEIRLOOM TOMATOES La Boella Olive Oil, Chives	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
CHARCOAL-GRILLED BRANZINO Potatoes, Roasted Carrots	29.5
	HALF / FULL
PAELLA VERDURAS Corn, Yellow Squash, Green Beans, Heirloom Tomato, Red Onions	19 / 38
PAELLA MARISCOS Shrimp, Clams, Calamari, Mussels	29 / 58
PAELLA SALVAJE Chicken, Chorizo, Gaucho Sausage, Chickpeas	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69

DESSERTS

OLIVE OIL CAKE Sea Salt	10.5
FLAN CATALÁN	8
BASQUE BURNT CHEESECAKE Blueberry Mermelada	10.5
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9.5
CREMA CATALANA Orange, Gran Gala	8

EXECUTIVE CHEF DAVID BRICEÑO

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Gañeta , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2024	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.75	13.5	54
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	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
2023	La Vinyeta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	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	12	48
2023	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Trepat Blend</i>	6	12	48
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Monastrell</i>	5	10	40
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
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
2021	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2023	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14	56
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>	6	12	48
		<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
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	34
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

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	9.5	38
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
		15	60

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.		15
BIO-CURIOUS Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.		14.5

COCKTAILS

BEEES & 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** Paco Pepe Andalucían 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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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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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	15
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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 Paco Pepe 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, Big Cypress Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT Estrella Galicia, Lager—Spain Green Bench, Postcard Pilsner—FL Prison Pals, Nelson Hazy IPA—FL J Wakefield Brewing, El Jefe—FL	caña	doble
	4.5	9
	4.25	8.5
	4.75	9.5
	4.75	9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
La Tropical, Ambar Lager—FL	9
Unseen Creatures, Southpoint Lager—FL	9.5
Peroni, Lager—Italy	9
Daura Damm, Gluten-Free Lager—Spain	9
Estrella Damm, Lager—Spain	8.5
Inedit Damm—Spain	12
Wynwood Brewing, La Rubia, Blonde—FL	8.5
Dogfish Head, Sea Quench Session Sour—DE	8.5
Hitachino, Nest White—Japan	14.5
Dogfish Head, 60 Minute IPA—DE	8.5
Civil Society, Fresh IPA—FL (16oz)	14
Sun Lab, Sun Haze IPA—FL (16oz)	12
Lagunitas, Maximus IPA—CA	9
Copperpoint, A-10 Red IPA—FL	9
Cigar City, Maduro Brown Ale—FL	8.5
Trabanco, Cosecha, Sidra Natural (700mL)—Spain	36