

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

**JAMÓN SERRANO**  
Segovia, ES  
15-20 Months Cured Ham. Tender, Salty, Sweet

**SORIA CHORIZO**  
California, US  
Pimentón Pork Sausage. Smoky, Garlicky

**BASQUE SALAMI**  
Illinois, US  
Berkshire Pork, Peppery, Fruity

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

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

**'NDUJA**  
Illinois, US  
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

**TETILLA**  
Galicia, ES  
Mild, Buttery Cow's Milk Cheese, Soft & Creamy

**MAHÓN**  
Islas Baleares, ES  
Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty

**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

**SMOKIN' GOAT**  
Islas Canarias, ES  
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

**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

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

**WOOLY WOOLY JALAPEÑO**  
Castilla La Mancha, ES  
Semi-Firm, Aged 5 Months, Sheep's Milk. Buttery, Spicy, Nutty

**WOOLY WOOLY DIABLO**  
Castilla-La Mancha, ES  
Semi-Hard Sheep's Milk, Aged 5 Months. Mojo Picon, Buttery, Nutty

**AGED MANCHEGO**  
Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

**JAMÓN MANGALICA** 16  
Castilla Y León, ES  
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

**WAGYU CECINA** 14  
Illinois, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

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

*Jamón Serrano, Fuet, Manchego, Mahón, Pickled Vegetables, Olives, Patatas Bravas*

## TAPAS

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

**SQUASH A LA PLANCHA** 9  
Turmeric, Cilantro

**CUCUMBER GAZPACHO** 8.5  
Lemon, Sherry Vinegar

**CHARCOAL-GRILLED CORN** 7  
Chimichurri

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

**CHARRED OKRA** 8  
Heirloom Tomato, Sherry Vinegar

**GREEN BEANS** 7.5  
Salsa Bilbaina

**ROASTED CARROTS** 8.5  
Labneh, Sumac

**GRILLED BROCCOLINI** 10.5  
Charred Lemon Vinaigrette

**MUSHROOMS A LA PLANCHA** 12.5  
Garlic Oil, Scallions, Urfa Pepper

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

**QUESO A LA PLANCHA** 10.5  
Spicy Membrillo

**BURRATA** 12.5  
Peas, Mint

**HUMMUS** 7.5  
Aleppo Pepper, Lavash

**HOUSE-MADE FOCACCIA** 4  
Rosemary, Sea Salt

**POTATO TORTILLA** 7.5  
Chive Sour Cream

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

**MONTADITO MATRIMONO** 9.5  
Pan Con Tomato, Anchovy

**BOQUERONES** 7.5  
Garlic, Guindilla Peppers

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

**CHARCOAL-GRILLED PULPO** 16.5  
Fresno, Fingerling Potatoes

**MUSSELS** 14.5  
Sofrito

**SEARED SCALLOPS\*** 18.5  
Saffron Aioli, Chives

**SALMON A LA PLANCHA\*** 14.5  
Celery, Fennel

**CHARCOAL-GRILLED CHICKEN THIGH** 10.5  
Sumac, Aji Amarillo

**JAMÓN & MANCHEGO CROQUETAS** 7.5  
Garlic Aioli

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

**SPICED BEEF EMPANADAS** 8.5  
Red Pepper Sauce

**BACON WRAPPED DATES** 8  
Valdeón Mousse

**STEAK PAILLARD\*** 14.5  
Red Pepper Vinaigrette, Crispy Potatoes

**CHORIZO W/ SWEET & SOUR FIGS** 11.5  
Sherry Vinegar, Garlic

**CHISTORRAS** 10.5  
Red Wine, Onions

## SALADS

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

**WATERMELON SALAD** 9  
Sheep's Cheese, Mint

**HEIRLOOM TOMATOES** 9.5  
La Boella Olive Oil, Chives

## LARGE PLATES

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

**PAELLA VERDURAS** 19 / 38  
Corn, Yellow Squash, Green Beans, Heirloom Tomato, Red Onions

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

**PAELLA SALVAJE** 28 / 56  
Chicken, Chorizo, Gaucho Sausage, Chickpeas

**PARRILLADA BARCELONA\*** 34.5 / 69  
NY Strip, Chicken, Gaucho Sausage

## DESSERTS

**OLIVE OIL CAKE** 10.5  
Sea Salt

**FLAN CATALÁN** 8

**BASQUE BURNT CHEESECAKE** 10.5  
Blueberry Mermelada

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

**CREMA CATALANA** 8  
Orange, Gran Gala

## 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 | <b>BarCava, Brut</b> , Penedès, Spain            | Xarel-lo Blend | 3oz | 6oz | bottle |
| NV | <b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain | Trepat         | 6.5 | 13  | 52     |

## WHITE

|      |                                                                 |                     |      |      |        |
|------|-----------------------------------------------------------------|---------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                                | Albariño            | 3oz  | 6oz  | bottle |
| 2023 | <b>Gañeta</b> , Getariako Txakolina, Spain                      | Hondarribi Zuri     | 6.75 | 13.5 | 54     |
| 2024 | <b>Rezabal</b> , Getariako Txakolina, Spain                     | Hondarribi Zuri     | 6.75 | 13.5 | 54     |
| 2023 | <b>Menade</b> , Rueda, Spain                                    | Verdejo             | 6.25 | 12.5 | 50     |
| 2023 | <b>Pinord, Diorama</b> , Penedès, Spain                         | Xarel-lo            | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain                 | Xarel-lo, Riesling  | 6.25 | 12.5 | 50     |
| 2024 | <b>La Vinyeta, ‘Pipa’</b> , Emporda, Spain                      | Malvasia            | 6    | 12   | 48     |
| 2024 | <b>Orto Vins, Les Argiles</b> , Montsant, Spain                 | Macabeo             | 7    | 14   | 56     |
| 2021 | <b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain              | Pedro Ximénez       | 6.5  | 13   | 52     |
| 2023 | <b>Asnella</b> , Vinho Verde, Portugal                          | Arinto, Loureiro    | 5.5  | 11   | 44     |
| 2024 | <b>Aylin</b> , San Antonio, Chile                               | Sauvignon Blanc     | 6    | 12   | 48     |
| 2024 | <b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay             | Chardonnay          | 5    | 10   | 40     |
| 2023 | <b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay              | Petit Manseng Blend | 6.5  | 13   | 52     |
| 2024 | <b>Iniceri, Abisso</b> , Sicily, Italy                          | Catarratto          | 6    | 12   | 48     |
| 2024 | <b>Leitz, Feinherb</b> , Rheingau, Germany                      | Riesling            | 6.5  | 13   | 52     |
| 2023 | <b>Leitz, Eins Zwei Zero</b> , Rheingau, Germany (Alcohol Free) | Riesling            | 4.75 | 9.5  | 38     |

## ROSÉ

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

## RED

|      |                                                                        |                        |      |      |        |
|------|------------------------------------------------------------------------|------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | Tempranillo            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | Tempranillo            | 6    | 12   | 48     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | Tempranillo            | 6.5  | 13   | 52     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | Garnacha               | 4.5  | 9    | 36     |
| 2022 | <b>Azul y Garanza</b> , Navarra, Spain                                 | Tempranillo            | 4.75 | 9.5  | (L) 53 |
| 2017 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | Mencía                 | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | Garnacha, Cariñena     | 6.25 | 12.5 | 50     |
| 2023 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | Trepat Blend           | 6    | 12   | 48     |
| 2023 | <b>Primitivo Quiles, Cono 4</b> , Alicante, Spain                      | Monastrell             | 5    | 10   | 40     |
| 2022 | <b>Uva de Vida, Biográfico</b> , Toledo, Spain                         | Tempranillo, Graciano  | 7.5  | 15   | 60     |
| 2023 | <b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain                    | Bobal                  | 6    | 12   | 48     |
| 2022 | <b>Filipe Ferreira</b> , Douro, Portugal                               | Touriga Nacional Blend | 5.75 | 11.5 | 46     |
| 2023 | <b>Caves São João, Baga Novo</b> , Bairrada, Portugal – Served Chilled | Baga                   | 5.5  | 11   | (L) 62 |
| 2022 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | Cabernet Franc, Malbec | 6.5  | 13   | 52     |
| 2021 | <b>Peñalolen</b> , Maipo, Chile                                        | Cabernet Sauvignon     | 7    | 14   | 56     |
| 2019 | <b>Polkura</b> , Colchagua, Chile                                      | Syrah                  | 6.5  | 13   | 52     |
| 2023 | <b>Casas del Bosque</b> , Casablanca, Chile                            | Pinot Noir             | 7    | 14   | 56     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | País                   | 5.75 | 11.5 | 46     |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | Cabernet Franc Blend   | 6    | 12   | 48     |
| 2021 | <b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon         | Cabernet Blend         | 6    | 12   | 48     |

# SHERRY

## DRY

|                                           |              |      |        |
|-------------------------------------------|--------------|------|--------|
| <b>Jarana</b> , Lustau, 750mL             | Fino         | 3oz  | bottle |
| <b>La Cigarrera</b> , 375mL               | Manzanilla   | 5.5  | 44     |
| <b>Los Arcos</b> , Lustau, 750mL          | Amontillado  | 8.5  | 34     |
| <b>Península</b> , Lustau, 750mL          | Palo Cortado | 6    | 48     |
| <b>15 Años</b> , El Maestro Sierra, 375mL | Oloroso      | 9    | 72     |
| <b>Asuncion</b> , Alvear, 375mL           | Oloroso      | 13   | 52     |
|                                           |              | 13.5 | 54     |

## SWEET

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

# WINE FLIGHTS

|                                                                                                                                                                                                 |  |      |
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| 3 Half Glasses                                                                                                                                                                                  |  |      |
| <b>APERITIVOS</b> BarCava / La Cigarrera / El Bandarra Vermut<br>Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)               |  | 13.5 |
| <b>ACID TRIP</b> Asnella / B.R.O.T. / Baga Novo<br>High. Acid. Wines.                                                                                                                           |  | 15   |
| <b>BIO-CURIOUS</b> Diorama / Sotabosc / Biográfico<br>Many of our wines use Biodynamic farming practices, here are three incredible examples                                                    |  | 16   |
| <b>NEW WORLD, OLD SCHOOL</b> Cerro Chapeu Chardonnay / Saurus Rosé / Revival País<br>Blurring the lines between the old and new worlds. South American wines with a classic, traditional style. |  | 14.5 |

# COCKTAILS

|                                                                                                                    |   |
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| <b>BEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf | 7 |
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| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint | 8 |
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| <b>PICA PICA</b><br>Reyka Vodka, Cappelletti Aperitivo, Orange,<br>Lemon, Aquafaba, Jalapeño | 12.5 |
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| <b>GIN &amp; JUS**</b><br>Paco Pepe Andalusian Gin, Lime, Green Grape, Pink Peppercorn,<br>Ginger | 11 |
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| <b>DOS PENÍNSULAS</b><br>Libélula Joven Tequila, Lustau Palo Cortado<br>Lemon, Agave, Nutmeg | 13 |
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| <b>ALEBRIJES</b><br>Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,<br>Aquafaba, Dragonfruit & Tangerine Powders | 13.5 |
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| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava | 14 |
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| <b>BOURBON SPICE RACK</b><br>Four Roses Bourbon, Cardamaro, Maple Syrup,<br>Lemon, Cardamom & Lavender Bitters | 13 |
|----------------------------------------------------------------------------------------------------------------|----|

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

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| <b>LAIRD’S WAY**</b><br>Monkey Shoulder Scotch, Dolin Rouge Vermouth,<br>Sfumato Rhubarb Amaro, Orange, Walnut Bitters | 15 |
|------------------------------------------------------------------------------------------------------------------------|----|

# GINTONICS

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

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| <b>CATALAN</b><br>Paco Pepe Andalusian Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary |  |
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| <b>VALENCIAN</b><br>Paco Pepe Andalusian Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme |  |
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| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint |  |
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# SANGRIA

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

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

# BEER

|                                                                                                                                                         |      |       |
|---------------------------------------------------------------------------------------------------------------------------------------------------------|------|-------|
| <b>DRAFT</b><br>Estrella Galicia, Lager—Spain<br>Green Bench, Postcard Pilsner—FL<br>Prison Pals, Nelson Hazy IPA—FL<br>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   |