

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

FUET

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

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

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

QUESO DE TRUFA

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

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Marcona Almonds, Chorizo Picante, Jamón Serrano, Manchego, Mahón

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Maldon Salt

4.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

PAN CON TOMATE

Vine Tomatoes, Sourdough

6.5

POTATO TORTILLA

Chive Sour Cream

7.5

MARCONA ALMONDS

Sea Salt

6

MARINATED BOQUERONES

Grapefruit, Fennel

7

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6.5

OPAH A LA PLANCHA

Spring Mesclun, Pickled Red Onions

15.5

CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

10.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

FAROE ISLAND SALMON

Cucumbers, Sweet Peppers, Red Onions

15.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CLAMS

Chickpeas, Wine, Garlic, Guindilla Peppers

13.5

WATERMELON RADISH

Citrus, Mint, Kohlrabi Purée

10.5

SAUTÉED MUSSELS

Coriander, Cumin

14.5

ROASTED CARROTS

Labneh

8

CHICKEN THIGH

Piquillo Hummus, Za'atar

10.5

ARTICHOKES

Harissa, Yogurt

12

NY STRIP*

Crispy Potatoes, Red Chimichurri

18

CAULIFLOWER

Mojo Rojo

8.5

MORUNO PORK

Piquillo Peppers, Red Onions

10

MUSHROOMS

Urfa Pepper, Lemon

12.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

ZUCCHINI

Green Chermoula, Pimentón

7.5

ROASTED CABBAGE

Cherry Pepper Chimichurri

9.5

TOMATOES & BURRATA

Pimenton, Sherry Vinegar

12

HUMMUS

Za'atar, Lavash

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

WHIPPED SHEEP'S CHEESE

Truffle Honey

9.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

SALADS

ARUGULA

Manchego, Apples, Cider

8.5

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

WHOLE BRANZINO

Carrots, Mesclun, Pickled Red Onions

29.5

PAELLA VERDURAS

Cauliflower, Mushrooms, Carrots, Red Peppers

19 / 38

PAELLA MARISCOS

Shrimp, Calamari, Mussels, Piquillos

29 / 58

PAELLA SALVAJE

Sausage, Chicken, Chistorras, Chickpeas

28 / 56

DESSERTS

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Blueberries

10.5

EXECUTIVE CHEF EMMANUEL ECHEVERRY | SOUS CHEF JUAN D. GOMEZ

*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 | Xarel-lo Blend | 3oz | 6oz | bottle |
| NV | Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain | Xarel-lo | 7 | 14 | 56 |
| NV | Tierra Limpia, Brut Rosé , Penedès, Spain | Trepat | 6.5 | 13 | 52 |

WHITE

| | | | | | |
|------|--|-----------------------------|------|------|--------|
| 2024 | Mila , Rías Baixas, Spain | Albariño | 3oz | 6oz | bottle |
| 2024 | Menade , Rueda, Spain | Verdejo | 6.25 | 12.5 | 50 |
| 2024 | Ostatu , Rioja, Spain | Viura, Malvasia | 7.25 | 14.5 | 58 |
| 2024 | Le Naturel , Navarra, Spain | Garnacha Blanca | 5.5 | 11 | 44 |
| 2025 | Pinord, Diorama , Penedès, Spain | Xarel-lo | 4.75 | 9.5 | 38 |
| 2023 | B.R.O.T., Blanc Inicial , Penedès, Spain | Xarel-lo, Riesling | 6.25 | 12.5 | 50 |
| 2022 | Alvear, 3 Miradas , Montilla-Moriles, Spain | Pedro Ximénez | 6.5 | 13 | 52 |
| 2023 | Bico Amarelo , Vinho Verde, Portugal | Loureiro, Alvarinho, Avesso | 4.5 | 9 | 36 |
| 2024 | Aylin , San Antonio, Chile | Sauvignon Blanc | 6 | 12 | 48 |
| 2024 | Bodega Cerro Chapeu , Cerro Chapeu, Uruguay | Chardonnay | 5.5 | 11 | 44 |
| 2023 | 1752 Gran Tradicion , Cerro Chapeu, Uruguay | Petit Manseng Blend | 6.5 | 13 | 52 |
| 2024 | Iniceri, Abisso , Sicily, Italy | Catarratto | 6 | 12 | 48 |
| 2024 | Clara Sala, Sicilia Bianco , Sicily, Italy | Grillo | 6.25 | 12.5 | 50 |
| 2024 | Haus Rothenberg, Feinherb , Nahe, Germany | Riesling | 6.5 | 13 | 52 |

ROSÉ & SKIN CONTACT

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

RED

| | | | | | |
|------|--|------------------------|------|------|--------|
| 2019 | Nucerro, Reserva , Rioja, Spain | Tempranillo | 3oz | 6oz | bottle |
| 2020 | Marqués de Tomares, Crianza , Rioja, Spain | Tempranillo | 7 | 14 | 56 |
| 2020 | Bardos, Viñedos de Altura , Ribera Del Duero, Spain | Tempranillo | 6.5 | 13 | 52 |
| 2024 | Glup Glup , Cariñena, Spain | Tempranillo | 7 | 14 | 56 |
| 2022 | Azul y Garanza , Navarra, Spain | Garnacha | 4.5 | 9 | 36 |
| 2021 | Alberto Orte, A Portela , Valdeorras, Spain | Tempranillo | 4.75 | 9.5 | (L) 53 |
| 2024 | Sotabosc , Montsant, Spain | Mencía | 6.5 | 13 | 52 |
| 2021 | Coster dels Olivers , Priorat, Spain | Garnacha, Cariñena | 6.25 | 12.5 | 50 |
| 2025 | Vins de Pedra, Negre de Folls , Conca De Barberá | Cariñena, Garnacha | 7.5 | 15 | 60 |
| 2024 | La Vinyeta, 'Juanito' , Emporda, Spain | Trepat Blend | 6 | 12 | 48 |
| 2021 | Península, Vino de Montaña , Sierra De Gredos, Spain | Monastrell | 6 | 12 | 48 |
| 2022 | Uva de Vida, Biográfico , Toledo, Spain | Garnacha, Piñuela | 6 | 12 | 48 |
| 2020 | Gota, Bergamota , Dão, Portugal | Tempranillo, Graciano | 7.5 | 15 | 60 |
| 2023 | Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled | Touriga Nacional Blend | 6.25 | 12.5 | 50 |
| 2023 | Quieto, Gran Corte , Mendoza, Argentina | Baga | 5.5 | 11 | (L) 62 |
| 2022 | Peñalolen , Maipo, Chile | Cabernet Franc, Malbec | 6.5 | 13 | 52 |
| 2018 | Polkura , Colchagua, Chile | Cabernet Sauvignon | 7 | 14 | 56 |
| 2022 | Casas del Bosque , Casablanca, Chile | Syrah | 7.5 | 15 | 60 |
| 2022 | Garage Wine Company, Revival , Maule, Chile | Pinot Noir | 7.25 | 14.5 | 58 |
| 2022 | Alto de la Ballena , Maldonado, Uruguay | País | 5.75 | 11.5 | 46 |
| 2022 | Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon | Cabernet Franc Blend | 6 | 12 | 48 |
| | | Cabernet Blend | 6 | 12 | 48 |

SHERRY

DRY

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

SWEET

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

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.

SHERRY SPECTRUM

La Cigarrera / Los Arcos / 15 Años

A progression of dry style sherries, from bright and saline to rich and oxidative.

BIO-CURIOUS

Diorama / Sotabosc / Biográfico

Many of our wines use Biodynamic farming practices, here are three incredible examples

HELLO, OLD FRIEND

BarCava / 1752 Gran Tradicion / Quieto Gran Corte

Some relationships are worth celebrating. Wines and people who helped shape our list.

COCKTAILS

TEA TIME

(No ABV)
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

BEEES & BAYS

(No ABV)
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

GIN & JUS

Paco Y Pepe Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS

Libélula Joven Tequila, Lustau Palo Cortado, Lemon, Agave, Nutmeg

ALEBRIJES

Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders

SIDE HUSTLE

Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK

Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

IPANEMA

P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

MR. ROGERS

Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon

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, Big Cypress Vodka, Peach Nectar, Grapefruit

glass carafe
13 52

GINTONICS

Inspired by three of Spain's most iconic regions.

15

CATALAN

Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

Nordes Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

BEER

DRAFT

| | | |
|---------------------------------------|------|-------|
| Estrella Galicia, Lager—Spain | caña | doble |
| | 4.5 | 9 |
| Green Bench, Sunshine City IPA—FL | 4.25 | 8.5 |
| 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 |

