

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

|                                                                                             |                                                                                                              |                                                                                                             |                                                                                                                                                                                                                              |      |
|---------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>JAMÓN SERRANO</b><br>Castilla Y León, ES<br>15-20 Months Cured Ham. Tender, Salty, Sweet | <b>SALCHICHÓN DE VIC</b><br>Catalunya, ES<br>Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns              | <b>AGED MAHÓN</b><br>Islas Baleares, ES<br>Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp    | <b>QUESO DE TRUFA</b><br>Castilla-La Mancha, ES<br>Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant                                                                                                   | 8.4  |
| <b>SPECK</b><br>Alto Adige, IT<br>Spice-Rubbed Ham. Smoky, Lean                             | <b>AGED MANCHEGO</b><br>Castilla-La Mancha, ES<br>Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex | <b>CABRA ROMERO</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy    | <b>HOT COPPA</b><br>Denver, CO<br>Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn                                                                                                                        | 14   |
| <b>BASQUE SALAMI</b><br>Chicago, US<br>Berkshire Pork. Peppery, Fruity                      | <b>VALDEÓN</b><br>Castilla Y León, ES<br>Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent  | <b>SMOKIN' GOAT</b><br>Islas Canarias, ES<br>Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild     | <b>APERITIVO BOARD</b><br>An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks<br><br><i>Marinated Olives, Guindilla Peppers, Patatas Bravas, Jamón Serrano, Fuet, Aged Manchego, Mahón, Membrillo</i> | 28.5 |
| <b>FUET</b><br>Catalunya, ES<br>Pork Sausage. Rich, Garlic, Black Pepper                    | <b>DRUNKEN GOAT</b><br>Murcia, ES<br>Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked                  | <b>TETILLA</b><br>Galicia, ES<br>Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy                       |                                                                                                                                                                                                                              |      |
| <b>SORIA CHORIZO</b><br>California, US<br>Pork Sausage. Smoky, Garlic, Pimentón             | <b>CAÑA DE CABRA</b><br>Murcia, ES<br>Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild                  | <b>DÉLICE DE BOURGOGNE</b><br>Burgundy, FR<br>Triple-Creme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy |                                                                                                                                                                                                                              |      |
| <b>CHORIZO PICANTE</b><br>La Rioja, ES<br>Pork Sausage. Smoky, Spicy, Pimentón              |                                                                                                              |                                                                                                             |                                                                                                                                                                                                                              |      |

## TAPAS

|                                                                    |      |                                                                |       |
|--------------------------------------------------------------------|------|----------------------------------------------------------------|-------|
| <b>MARINATED OLIVES &amp; GIARDINIERA</b><br>Thyme, Lemon Zest     | 6.5  | <b>PATATAS BRAVAS</b><br>Salsa Brava, Garlic Aioli             | 8.5   |
| <b>EGGPLANT CAPONATA</b><br>Bell Peppers, Balsamic, Basil          | 7.5  | <b>POTATO TORTILLA</b><br>Chive Sour Cream                     | 7.5   |
| <b>ASPARAGUS</b><br>Romesco                                        | 11.5 | <b>BOQUERONES</b><br>Olives, Piquillo Peppers                  | 6     |
| <b>ROASTED CAULIFLOWER</b><br>Green Goddess                        | 9.5  | <b>GAMBAS AL AJILLO</b><br>Guindilla Pepper, Scallions, Garlic | 11    |
| <b>SPRING ONIONS</b><br>Salbitxada                                 | 8    | <b>STEAMED CLAMS</b><br>Sausage, Black Garlic                  | 15.5  |
| <b>ROASTED CARROTS</b><br>Mojo Verde Canario                       | 9.5  | <b>HAMACHI CRUDO</b><br>Cucumbers, Cilantro, Fresno's          | 14.50 |
| <b>BEET CARPACCIO</b><br>Olive Oil, Orange, Sea Salt               | 8.5  | <b>MUSSELS</b><br>Sofrito, White Wine                          | 14.5  |
| <b>SPINACH &amp; CHICKPEA CAZUELA</b><br>Lemon Zest, Cumin, Onions | 8.5  | <b>PRAWNS A LA PLANCHA</b><br>Red Chimichurri                  | 15    |
| <b>OYSTER MUSHROOMS</b><br><i>Jacob's Farm</i><br>Herb Mojo        | 12.5 | <b>HARISSA CHICKEN THIGH</b><br>Aji Verde                      | 10.5  |
| <b>GREEN BEANS</b><br>Harissa Vinaigrette                          | 8.5  | <b>BACON-WRAPPED DATES</b><br>Valdeón Mousse                   | 8     |
| <b>BROCCOLINI</b><br>Lemon, Garlic                                 | 10.5 | <b>SPICED BEEF EMPANADAS</b><br>Red Pepper Sauce               | 8.5   |
| <b>BURRATA</b><br>Walnut Pesto                                     | 12.5 | <b>JAMÓN &amp; MANCHEGO CROQUETAS</b><br>Garlic Aioli          | 7.5   |
| <b>RED PEPPER HUMMUS</b><br>Piquillo Pepper Purée, Lavash          | 7.5  | <b>PORK BELLY</b><br>Quince Mostarda                           | 10.5  |
| <b>WHIPPED SHEEP'S CHEESE</b><br>Pimentón                          | 8.5  | <b>ALBONDIGAS</b><br>Spiced Meatballs In Jamón-Tomato Sauce    | 9.5   |
| <b>QUESO A LA PLANCHA</b><br>Caña De Cabra, Pimentón               | 10   | <b>NY STRIP*</b><br>Fingerling Potatoes, Horseradish Gremolada | 16    |

## SALADS

|                                                                       |     |
|-----------------------------------------------------------------------|-----|
| <b>ENSALADA MIXTA</b><br>Olives, Onions, Giardiniera, Romaine Lettuce | 11  |
| <b>CANTALOUPE SALAD</b><br>Crispy Serrano, Sheep's Cheese, Mint       | 8.5 |

## LARGE PLATES

|                                                                                       |           |
|---------------------------------------------------------------------------------------|-----------|
| <b>CHICKEN PIMIENTOS</b><br>Potatoes, Lemon, Hot Cherry Peppers                       | 25.5      |
| HALF / FULL                                                                           |           |
| <b>PAELLA VERDURAS</b><br>Spring Onions, Mushrooms, Broccoli, Asparagus, Garlic Aioli | 19 / 38   |
| <b>PAELLA MARISCOS</b><br>Calamari, Mussels, Clams, Shrimp, Salmorreta                | 29 / 58   |
| <b>PAELLA SALVAJE</b><br>Pork Belly, Chicken, Garbanzos, Gaucho Sausage               | 28 / 56   |
| <b>PARRILLADA BARCELONA*</b><br>Strip Steak, Italian Sausage, Pork Loin, Chicken      | 34.5 / 69 |

## DESSERTS

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>FLAN CATALÁN</b>                                            | 8    |
| <b>ARROZ CON LECHE</b><br>Cinnamon                             | 10   |
| <b>OLIVE OIL CAKE</b><br>Sea Salt                              | 10.5 |
| <b>BASQUE BURNT CHEESECAKE</b><br>Strawberries                 | 10.5 |
| <b>CHOCOLATE CAKE</b><br>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 | <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

|      |                                                    |                            |      |      |        |
|------|----------------------------------------------------|----------------------------|------|------|--------|
| 2024 | <b>Mila</b> , Rías Baixas, Spain                   | <i>Albariño</i>            | 3oz  | 6oz  | bottle |
| 2025 | <b>Menade</b> , Rueda, Spain                       | <i>Verdejo</i>             | 6    | 12   | 48     |
| 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     |
| 2022 | <b>Pinord, Diorama</b> , Penedès, Spain            | <i>Xarel-lo</i>            | 4.75 | 9.5  | 38     |
| 2023 | <b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain    | <i>Xarel-lo, Riesling</i>  | 6.25 | 12.5 | 50     |
| 2024 | <b>La Vineyta, 'Pipa'</b> , Emporda, Spain         | <i>Malvasia</i>            | 6    | 12   | 48     |
| 2023 | <b>Bico Amarelo</b> , Vinho Verde, Portugal        | <i>Alvarinho</i>           | 4.5  | 9    | 36     |
| 2025 | <b>Aylin</b> , San Antonio, Chile                  | <i>Sauvignon Blanc</i>     | 5.5  | 12   | 48     |
| 2025 | <b>Bodega Cerro Chapeu</b> , Cerro Chapeu, Uruguay | <i>Chardonnay</i>          | 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</b> , Nahe, Germany            | <i>Riesling</i>            | 6.5  | 13   | 52     |

## ROSÉ & SKIN CONTACT

|      |                                                         |                           |      |      |        |
|------|---------------------------------------------------------|---------------------------|------|------|--------|
| 2024 | <b>Liquid Geography</b> , Bierzo, Spain                 | <i>Mencía</i>             | 3oz  | 6oz  | bottle |
| 2025 | <b>Familia Schroeder, Saurus</b> , Patagonia, Argentina | <i>Pinot Noir</i>         | 5    | 10   | 40     |
| 2025 | <b>Christophe Avi</b> , Agenais, France                 | <i>Cabernet Sauvignon</i> | 6    | 12   | 48     |
| 2025 | <b>No Es Pituko</b> , Central Valley, Chile             | <i>Sauvignon Blanc</i>    | 5.75 | 11.5 | 46     |

## RED

|      |                                                                        |                               |      |      |        |
|------|------------------------------------------------------------------------|-------------------------------|------|------|--------|
| 2019 | <b>Nucerro, Reserva</b> , Rioja, Spain                                 | <i>Tempranillo</i>            | 3oz  | 6oz  | bottle |
| 2021 | <b>Marqués de Tomares, Crianza</b> , Rioja, Spain                      | <i>Tempranillo</i>            | 6    | 13   | 52     |
| 2022 | <b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain             | <i>Tempranillo</i>            | 6.5  | 14   | 56     |
| 2024 | <b>Glup Glup</b> , Cariñena, Spain                                     | <i>Garnacha</i>               | 4.5  | 9    | 36     |
| 2023 | <b>Azul y Garanza</b> , Navarra, Spain                                 | <i>Tempranillo</i>            | 4.75 | 9.5  | (L) 53 |
| 2021 | <b>Alberto Orte, A Portela</b> , Valdeorras, Spain                     | <i>Mencía</i>                 | 6.5  | 13   | 52     |
| 2024 | <b>Sotabosc</b> , Montsant, Spain                                      | <i>Garnacha, Cariñena</i>     | 6    | 12   | 48     |
| 2023 | <b>Coster dels Olivers</b> , Priorat, Spain                            | <i>Cariñena, Garnacha</i>     | 7.5  | 15   | 60     |
| 2024 | <b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá                | <i>Trepat Blend</i>           | 5.5  | 11   | 44     |
| 2021 | <b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain            | <i>Garnacha, Piñuela</i>      | 6    | 12   | 48     |
| 2022 | <b>Uva de Vida, Biografico</b> , Toledo, Spain                         | <i>Tempranillo, Graciano</i>  | 7    | 14   | 56     |
| 2020 | <b>Gota, Bergamota</b> , Douro, Portugal                               | <i>Touriga Nacional</i>       | 6    | 12   | 48     |
| 2023 | <b>Caves São João, Baga Nova</b> , Bairrada, Portugal – Served Chilled | <i>Baga</i>                   | 5.5  | 11   | (L) 62 |
| 2023 | <b>Quieto, Gran Corte</b> , Mendoza, Argentina                         | <i>Cabernet Franc, Malbec</i> | 6.5  | 13   | 52     |
| 2022 | <b>Peñalolen</b> , Maipo, Chile                                        | <i>Cabernet Sauvignon</i>     | 6.75 | 14   | 56     |
| 2022 | <b>Polkura</b> , Colchagua, Chile                                      | <i>Syrah</i>                  | 6.5  | 15   | 60     |
| 2024 | <b>Casas del Bosque</b> , Casablanca, Chile                            | <i>Pinot Noir</i>             | 7    | 14.5 | 58     |
| 2022 | <b>Garage Wine Company, Revival</b> , Maule, Chile                     | <i>País</i>                   | 5.75 | 11.5 | 46     |
| 2020 | <b>Alto de la Ballena</b> , Maldonado, Uruguay                         | <i>Cabernet Franc Blend</i>   | 5.5  | 11   | 44     |

# SHERRY

## DRY

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

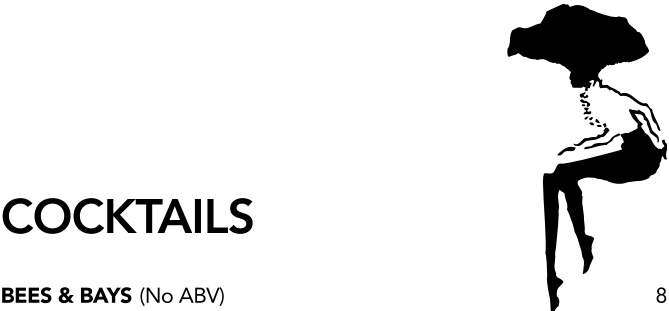
## SWEET

|                                          |                      |     |        |
|------------------------------------------|----------------------|-----|--------|
| <b>Bodegas Gómez Nevado</b> , 750mL      | <i>Abocado</i>       | 3oz | bottle |
| <b>East India Solera</b> , Lustau, 750mL | <i>Oloroso Dulce</i> | 10  | 80     |
| <b>Nectar</b> , Gonzalez Byass, 375mL    | <i>Pedro Ximénez</i> | 9   | 72     |
| <b>Solera 1927</b> , Alvear, 375mL       | <i>Pedro Ximénez</i> | 9   | 36     |
|                                          |                      | 16  | 64     |

# 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>BEEES &amp; BAYS</b> (No ABV)<br>Lime, Salted Honey Syrup, Cardamom Bitters<br>Sparkling Water, Torched Bay Leaf                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 8                                                                                     |
| <b>TEA TIME</b> (No ABV)<br>Blue Flower Earl Grey Tea, Blueberry Shrub,<br>Salted Honey Syrup, Lemon, Aquafaba, Mint                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 9                                                                                     |
| <b>PASSENGER PRINCESS</b><br>MEll Vodka, Strawberry Infused Cappelletti,<br>Lemon, Sparkling Water, Love Potion Bitters                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | 13.5                                                                                  |
| <b>GIN &amp; JUS</b><br>Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn,<br>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,<br>Aquafaba, Dragonfruit Powder & Tangerine Powder                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   | 14                                                                                    |
| <b>SIDE HUSTLE</b><br>Lustau Solera Reserva Brandy, Bénédictine,<br>Pineapple, Lemon, Barcava                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | 12.5                                                                                  |
| <b>BOURBON SPICE RACK</b><br>Henry McKenna Bourbon, Cardamaro, Maple Syrup,<br>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,<br>Los Arcos Amontillado, Lemon                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | 14                                                                                    |
| <b>GINTONICS</b><br>Inspired by three of Spain’s most iconic regions.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | 15                                                                                    |
| <b>CATALAN</b><br>Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit,<br>Lime, Rosemary                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                                                                                       |
| <b>VALENCIAN</b><br>Nordes Andalucian Gin, Fever Tree Indian Tonic,<br>Orange Blossom Water, Lemon, Orange, Thyme                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                                                                                       |
| <b>GALICIAN</b><br>Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                                                                                       |
| <b>WHITE OR RED SANGRIA</b><br>Rioja Wine, Elderflower, Citrus Infused<br>Dark Rum, Guava Nectar                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | <b>glass</b> 10.5<br><b>pitcher</b> 38                                                |
| <b>GUNS &amp; ROSÉS</b><br>Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family<br>Vodka, Peach Nectar, Grapefruit                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | <b>glass</b> 13<br><b>carafe</b> 52                                                   |
| <b>BEER</b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |                                                                                       |
| <b>DRAFT</b><br>Odell, Lagerado—CO<br>Crooked Stave, New Zealand Pilsner—CO<br>Ratio, Repeater Pale Ale—CO<br>Denver Beer Co. Incredible Pedal IPA—CO                                                                                                                                                                                                                                                                                                                                                                                                                                                               | <b>caña</b> 3.75<br><b>doble</b> 7.5<br>4.25<br>8.5<br>3.75<br>7.5<br>4<br>8          |
| <b>BOTTLES &amp; CANS</b><br>Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT<br>Peroni, Lager—Italy<br>Estrella Damm, Daura Gluten-Free Lager—Spain<br>Firestone Walker, 805 Cerveza—CA<br>Elevation, 8 Second Kolsch—CO<br>Dry Dock, Apricot Blonde—CO<br>Crooked Stave, Petit Rose Sour—CO<br>Avery, Electric Sunshine Tart Ale—CO<br>Odell, Hazer Tag IPA—CO<br>Melvin Brewing, IPA—WY<br>Ska Brewing, Modus Hoperandi—CO<br>Telluride, Face Down Brown—CO<br>Left Hand, Milk Stout—CO<br>Great Divide, Yeti Imperial Stout—CO<br>Down East Cider, Original—MA<br>Isastegi, Sagardo Natural Cider—Spain (750mL) | 7<br>8<br>8.5<br>7<br>7.5<br>8<br>10<br>8.5<br>8.5<br>9.5<br>8<br>8<br>9<br>9.5<br>36 |