

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Segovia, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	SALCHICHÓN DE IBÉRICO Andalucía, ES Pork Sausage. Oregano, Garlic, Peppercorns
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	WOOLY WOOLY BLACK GARLIC Castilla-La Mancha, ES Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	<i>Jamón Serrano, Fuet, Aged Manchego, Mahón, Guindilla Peppers, Patatas Bravas, Olives</i>
CANTIMPALO CHORIZO California, US Beef & Pork Sausage. Smoky, Garlic, Pimentón	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	
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper			

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	BOQUERONES Garlic, Guindilla Peppers	7.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	EL MATRIMONIO Pan Con Tomato, Anchovies, Boquerones	14.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
MUSHROOMS A LA PLANCHA Garlic Oil, Scallions, Urfa Pepper	12.5	CHARCOAL-GRILLED PULPO Cherry Piquillos, Fingerling Potato	18.5
BEETS Skordalia	9	SALMON A LA PLANCHA* Celery, Fennel, Chickpeas	14.5
SQUASH A LA PLANCHA Gremolata	9.5	SEARED SCALLOPS* Saffron Aioli, Chives	18.5
OKRA Cherry Tomato, Sherry Vinegar	10.5	MUSSELS Sofrito	14.5
GRILLED SPRING ONIONS Romesco	9.5	CHARCOAL-GRILLED CHICKEN THIGH Sumac, Aji Amarillo	10.5
HOUSE-MADE FOCACCIA Rosemary, Sea Salt	5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
GRILLED CORN Porcini Aioli	7	FLANK STEAK Red Chimichurri	15.5
ROASTED CARROTS Labneh, Sumac	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
GRILLED BROCCOLINI Charred Lemon Vinaigrette	10.5	BACON WRAPPED DATES Valdeón Mousse	8
BURRATA Peaches, Sweet Pimentón	12.5	CHISTORRAS Red Wine, Onions	10.5
HUMMUS Aleppo Pepper, Lavash	7.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
QUESO A LA PLANCHA Spicy Membrillo	10.5	PORK BELLY Red Roasted Pepper, Balsamic Reduction	10.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		
POTATO TORTILLA Chive Sour Cream	7.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
CUCUMBER SALAD Mint, Pickled Onions, Olive Oil	7.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
CHARCOAL-GRILLED BRANZINO Potatoes, Squash	29.5
	HALF / FULL
PAELLA VERDURAS Yellow Squash, Okra, Carrots, Cherry Tomatoes	19 / 38
PAELLA MARISCOS Shrimp, Clams, Calamari, Mussels	29 / 58
PAELLA SALVAJE Chicken, Pork Belly, Gaucho Sausage, Chickpeas	28 / 56
PARRILLADA BARCELONA* NY Strip, Chicken Thigh, Gaucho Sausage, Pork Loin	34.5 / 69

DESSERTS

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

EXECUTIVE CHEF DAVID BRICEÑO | SOUS CHEF MONTERRAY KEYS

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

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	7.25	14.5	58
2024	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
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Grillo</i>	6.25	12.5	50
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	3oz	6oz	bottle
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

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

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	8.5	93
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
Catón , Alvear, 375mL	<i>Oloroso</i>	13.5	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
Toro Albala , 1999, 750mL	<i>Pedro Ximénez</i>	20	160
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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.		18.5	
SHERRY SPECTRUM La Cigarrera / Los Arcos / 15 Años A progression of dry style sherries, from bright and saline to rich and oxidative.		14	
BIO-CURIOUS Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples		16	
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte Some relationships are worth celebrating. Wines and people who helped shape our list.		17.5	

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	8
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	9
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PASSENGER PRINCESS Prairie Organic Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
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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	14
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
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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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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GIN TONICS

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 Nordes 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	caña	doble
Estrella Galicia, Lager—Spain	4.5	9
Funky Buddha, Floridian—FL	4.5	9
Prison Pals, Nelson Hazy IPA—FL	4.75	9.5
Green Bench, Postcard Pilsner—FL	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT	7
Estrella Galicia 0.0, Non- Alcoholic—Spain	7.5
La Tropical, Ambar Lager—FL	9
Unseen Creatures, Southpoint Lager—FL	9.5
Daura Damm, Gluten-Free Lager—Spain	9
Inedit Damm—Spain	12
Dogfish Head, Sea Quench Session Sour—DE	8.5
Dogfish Head, 60 Minute IPA—DE	8.5
Hitachino, Nest White—Japan	14.5
Peroni, Lager—Italy	9
Estrella Damm, Lager—Spain	9.5
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
Wynwood Brewing, La Rubia, Blonde—FL	8.5
Trabanco, Cosecha, Sidra Natural (700mL)—Spain	36