

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	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	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy	17.5
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender	10.5
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	MARINATED MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. In Herbed Citrus Oil	ROMAO Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	<i>Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Marinated Olives, Patatas Bravas, Marcona Almonds, Guindilla Peppers</i>	
FINOCCHIONA Tuscany, IT Pork Sausage With Fennel, Red Wine Rich, Complex	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild		

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon	6	BOQUERONES Green Olives, Piquillo Peppers	7
SPINACH & CHICKPEA CAZUELA Lemon, Cumin, Onions	8.5	MUSSELS Sobrasada, Sofrito, Lemon	13.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	SWORDFISH A LA PLANCHA Pipirrana	15.5
ROASTED RADISH Salsa Verde, Lemon	9	GAMBAS AL AJILLO Arbol Chili, Garlic Oil, Scallions	10.5
PAN CON TOMATE Olive Oil, Sea Salt	7	PULPO GALLEGO Confit Potatoes, Red Onions	15.5
CAULIFLOWER Mustard Vinaigrette	9.5	CHICKEN THIGH Aji Amarillo	10.5
CHAMPIÑONES <i>Fox Farm & Forage</i> Sherry, Thyme	11	LAMB KOFTA Green Goddess	14.5
OKRA Heirloom Cherry Tomatoes, Cumin	9	WAGYU CARPACCIO* Idiazábal, Harissa Aioli	17.5
CHARRED SQUASH Chili, Garlic, Lemon	8	STEAK PAILLARD Pepper Vinaigrette, Crispy Potatoes	14.5
LEEKS Sunflower Romesco	9	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
STUFFED PIQUILLOS Drunken Goat, Sea Salt	9	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
LEMON ARTICHOKE HUMMUS Tahini, Lavash	8.5	BONE MARROW Serrano, Onion Jam	15.5
WHIPPED SHEEP'S CHEESE Pimentón Honey, Sunflower Seeds	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	PORK BELLY Red Pepper Agrodolce	10.5
POTATO TORTILLA Chive Sour Cream	7.5	BACON WRAPPED DATES Valdeón Mousse	8
		PORK RIBS Smoked Apricot Agrodolce	13.5

SALADS

ENSALADA MIXTA Onions, Giardiniera, Little Gem Lettuce	11
WATERMLON SALAD Red Onions, Cucumbers, Lime	8.5
HEIRLOOM TOMATO SALAD Basil, Olive Oil	11

LARGE PLATES

PORK BELLY FIDEOS Mushrooms, Cherry Peppers	18.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED BRANZINO Haricot Verts, Salsa Verde, Potatoes, Lemon	28.5
PAELLA VERDURAS Leeks, Radish, Corn, Pickled Onions, Garlic Aioli	HALF / FULL 18 / 36
PAELLA MARISCOS Gambas, Clams, Calamari, Mussels, Salmorreta	29 / 58
PAELLA SALVAJE Pork Belly, Gaucho Sausage, Chicken, Chickpeas, Egg	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

BASQUE BURNT CHEESECAKE Berry Compote	10
FLAN CATALÁN	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
CREPAS WITH SEASONAL FRUIT Citrus Cream, Peaches, Cherries, Walnuts	8.5
OLIVE OIL CAKE Sea Salt	10
CREMA CATALANA Plums	9

EXECUTIVE CHEF DAVID ELLIS | EXECUTIVE SOUS CHEF MICHELLE COSMIANO

*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

SPARKLING			3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2022	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepal</i>	6.5	13	52

WHITE

WHITE			3oz	6oz	bottle
2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
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
2025	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2024	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2023	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2025	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	40
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
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

ROSE & SKIN CONTACT			3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	<i>Mencia</i>	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

RED			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	56
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	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
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
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>	6.5	13	52
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2024	Quieto , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2022	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
2022	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

DRY		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	14	56
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	8.5	51

SWEET

SWEET		3oz	bottle
Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	10	80
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	20	80

WINE FLIGHTS

WINE FLIGHTS

3 Half Glasses

TRUST FALL	18.5
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	14
A progression of dry style sherries, from bright and saline to rich and oxidative.	
HELLO, OLD FRIEND BarCava / 1752 Gran Tradicion / Quieto Gran Corte	17.5
Some relationships are worth celebrating. Wines and people who helped shape our list.	

COCKTAILS

BEES & BAYS (No ABV) 8
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 9
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS	13.5
360 Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	

GIN & JUS	12
Beefeater Gin, Lime, Green Grape, Pink Peppercorn, Ginger	

DOS PENÍNSULAS 13
 Libélula Joven Tequila, Peninsula Palo Cortado
 Lemon, Agave, Nutmeg

ALEBRIJES	14
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	

IPANEMA 14
P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon

SIDE HUSTLE 12.5
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

BOURBON SPICE RACK 14
Henry McKenna Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

MR. ROGERS 15
Fig-Infused Redemption Rye, El Bandarra Vermouth,
Los Arcos Amontillado, Lemon

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Beefeater Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Beefeater Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Beefeater, Fever Tree Indian Tonic,
Lemon, Green Apple, Mint

SANGRIA

	glass	pitcher
WHITE OR RED SANGRIA		
Rioja Wine, Elderflower, Citrus Infused	11	39
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills	13	52
Vodka, Peach Nectar, Grapefruit		

NON-ALC WHITE OR RED SANGRIA	glass	pitcher
NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint	9.5	34

BEER

DRAFT	caña	doble
R & D Brewing, Riviera Lager—NC	3.75	7.5
Trophy Brewing, Trophy Wife Session IPA—NC	4.25	8.5
Tobacco Wood, 565 Amber Ale—NC	4.25	8.5

BOTTLES & CANS

Athletic Brewing, Upside Dawn, Non- Alcoholic—CT	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC	11
Peroni, Lager—Italy	8.5
Estrella Galicia, Lager—Spain	8.5
Fullsteam, Paycheck Pilsner—NC	8.5
Lynnwood Brewing Concern, Blonde Moment—NC	9.5
Foothills, Jade IPA—NC	8.5
Fullsteam, Rocket Science IPA—NC	8.5
Allagash, Tripel—ME	10.5
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC	9.5
Bull City, Off Main Cider—NC	8
Isastegi, Sagardo Natural Cider—Spain (750mL)	28