

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico, Marbled, Tender, Nutty, Creamy
CHORIZO BLANCO New Jersey, US Slow Aged Pork Sausage, Garlic	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	QUESO DE OVEJA CON FLORES La Mancha, ES Firm, Sheep's Milk, Aged 120 Days. Earthy, Nutty, Flower Coated
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	VALDEÓN Castilla-León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	BREDBIS ESPELETTE Les Pyrénées, FR Firm, Sheep's Milk, Aged 90 Days. Creamy, Nutty, Espelette Rubbed	IBORES Extremadura, ES Semi-Firm, Raw Goat's Milk, Aged 2 Months. Pimentón Rubbed	<i>Jamón Serrano, Salchichón De Vic, Manchego, Idiazábal, Pickled Guindilla Peppers, Olives, Almonds, Patatas Bravas</i>
SOBRASADA California, US Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 30 Days. Buttery, Creamy, Tangy	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	
CHORIZO DE PAMPLONA California, US Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind, Mushroomy, Smooth, Tangy		

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	HUMMUS Roasted Red Pepper, Pimentón	7.5
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5
MARINATED CUCUMBERS Dill	8.5	POTATO TORTILLA Chive Sour Cream	7.5
ROASTED CHICKPEAS Za'atar, Castelvetroano Olives	7.5	PAPAS ARRUGADAS Mojo Verde	8
CHAMPIÑONES Aleppo Pepper	10.5	BOQUERONES Cucumbers, Radish	6
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	PULPO Aji Amarillo	15.5
HEIRLOOM TOMATO Stracciatella, Serrano	10.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
SAUTÉED KALE Garlic, White Wine	8	MUSSELS Chorizo, Sofrito	13.5
LEEKs Tahini, Sunflower Seeds	8.5	SWORDFISH A LA PLANCHA Couscous, Harissa	15.5
HARICOT VERTs Salbitxada	11.5	CHICKEN THIGH Pipian Verde	10.5
ZUCCHINI Piquillo Pepper, Garlic	9	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
SNAP PEAS Cashew Basil	8	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
CRISPY BROCCOLI Bomba Calabrese	9	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
CARROTS Labneh, Green Harissa	8.5	FLANK STEAK* Vizcaina	15.5
BEETS Ricotta Salata, Mint	7.5	BACON-WRAPPED DATES Valdeón Mousse	8
CORN RIBS Pimentón, Idiazábal	9	BEEF TARTAR* Pickled Guindilla Pepper, Chive	15.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Gem Lettuce	11
BIB SALAD Manchego, Migas	9
WATERCRESS Radish, Pickled Shallots	9.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5
WHOLE ROASTED MACKEREL Haricot Verts, Roasted Potatoes	28.5
PAELLA VERDURAS Cauliflower, Snap Peas, Leeks, Asparagus	HALF / FULL 18 / 36
PAELLA MARISCOS Shrimp, Calamari, Clams, Mussels	29 / 58
PAELLA SALVAJE Pork Loin, Gaucho Sausage, Chicken	28 / 56
PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	33 / 66

DESSERTS

FLAN CATALÁN	8
OLIVE OIL CAKE Sea Salt	10
ARROZ CON LECHE	8
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9
BASQUE BURNT CHEESECAKE Blueberry	10
SORBET Lemon Sorbet, Vanilla Ice Cream	8

EXECUTIVE CHEF MATT KNEELAND

*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
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	5.25	10.5	42
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

2024	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2025	Ostatu , Rioja, Spain	<i>Viura, Malvasia</i>	6	12	48
2024	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	7	14	56
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5	10	40
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	6.25	12.5	50
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Palomino Fino</i>	6.5	13	52
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	4.5	9	36
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	6	12	46
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	5.5	11	44
2025	Iniceri, Abisso , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Catarratto</i>	6	12	48
		<i>Reisling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2025	No Es Pituko , Curicó Valley, Chile	<i>Cabernet Sauvignon</i>	6	12	48
		<i>Sauvignon Blanc</i>	5.5	11	44

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>	6.5	13	52
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>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2025	La Vinyeta, 'Juanito' , Emporda, Spain	<i>Monastrell</i>	5	10	40
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	14	56
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6	12	48
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	62
2023	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
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	10	40
2021	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 , 375mL	<i>Manzanilla</i>	5.5	44
Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	8	32
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	11	66
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	13	52
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	8	64
VORS , Bodegas Tradicion, 750mL	<i>Oloroso</i>	12	48
		19	152

SWEET

Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	10	80
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	8	64
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		15	60

WINE FLIGHTS

3 Half Glasses		
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
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
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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GIN & JUS Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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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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IPANEMA P-51 Cachaça, Cocchi Americano, Fino Jarana, Lemon	13
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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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MR. ROGERS Fig-Infused Redemption Rye, El Bandarra Vermouth, Los Arcos Amontillado, Lemon	14
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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VALENCIAN Paco Pepe Andalucian Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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CATALAN Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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GALICIAN Nordés 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, Lillet Rosé Rime Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

BEER

DRAFT	caña	doble
Estrella Galicia, Lager—Spain	4.25	8.5
Half Full, Bright Blonde Pale Ale—CT	3.75	7.5
New England, Sea Hag IPA—CT	4.25	8.5
Two Roads, No Limits Hefeweizen—CT	4	8

BOTTLES & CANS

Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Peroni, Lager—Italy	8.5
Troegs, Dreamweaver Wheat—PA	8
Narragansett Lager (16oz)—RI	7
Half Full, In Pursuit IPA—CT	8
Jack’s Abby, Hoponius Union IPL—MA	7
Lagunitas, Maximus IPA—CA	8.5
Allagash, Tripel—MN	10.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	28