

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO
Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SPECK
Alto Adige, IT
Spice-Rubbed Ham. Smoky, Lean

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA
Georgia, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

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

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

MAHÓN
Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

ALISIOS
Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

DRUNKEN GOAT
Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red
Wine Soaked

VALDEÓN
Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months. Mildly Pungent

DÉLICE DE BOURGOGNE
Burgundy, FR
Triple-Crème, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

AGED MANCHEGO
Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

SAN SIMÓN
Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

ROMAO
Castilla-La Mancha, ES
Semi-Firm, Raw Sheep's Milk, Aged 9 Months.
Rosemary Coated, Buttery

AGED MAHÓN
Menorca, ES
Aged 8+ Months, Unpasteurized Cow's Milk
Firm, Nutty, Complex

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

JAMÓN IBÉRICO 17.5
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed
Ibérico. Marbled, Tender, Nutty, Creamy

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months,
Black Truffle. Savory, Piquant

APERITIVO BOARD 26
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Manchego,
Fuet, Idiazábal, Marinated Olives,
Giardiniera*

TAPAS

MARINATED OLIVES & GIARDINIERA 5
Thyme, Lemon Zest

BEETS 8
Cucumbers, Dukkah

EGGPLANT CAPONATA 5.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

CHAMPIÑONES 10.5
Garlic, Scallions

PAN CON TOMATE 6.5
Garlic, Maldon Salt

GRILLED CORN 8
Salsa Verde, Chili Flakes

CHICKPEAS & SOFRITO 10.5
Crispy Serrano, Citrus

SUMMER SQUASH 8.5
Mojo Picon

CRISPY OKRA 8
Tomato Conserva

ROASTED RADISH 8.5
Guindillas, Lime

CAULIFLOWER 8
Lemon Vinaigrette, Pimenton

ROASTED CARROTS 8.5
Harissa Yogurt, Parsley

BURRATA 11
Grilled Eggplant, Calabrian Peppers

PIQUILLO HUMMUS 7.5
Olive Oil, Lavash

WHIPPED SHEEP'S CHEESE 9.5
Truffle Honey, Pimentón

POTATO TORTILLA 7
Chive Sour Cream

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

BOQUERONES 7
Olive Oil, Garlic, Parsley

SALMON A LA PLANCHA 15.5
Beets, Green Onion Gremolata

MUSSELS 13.5
Salsa Diablo

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Scallions, Garlic

CALAMARI A LA PLANCHA 16.5
Salmoretta, Parsley, Lemon

STEAMED CLAMS 14.5
Garlic, White Wine, Parsley

CHICKEN THIGH 9.5
Aji Amarillo

BACON-WRAPPED DATES 8
Valdeón Mousse

PORK LOIN 10.5
Sofrito, Saffron

FLANK STEAK* 15.5
Red Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

PORK BELLY 10.5
Green Chimichurri

ALBÓNDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

SALADS

ENSALADA MIXTA 9
Olives, Onions, Giardiniera, Little Gem Lettuce

BIBB 8.5
Tahini Vinaigrette, Dukkah, Red Onions

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Roasted Radish, Squash, Salsa Verde, Lemon

PORK FIDEOS HALF / FULL
17 / 34
Scallions, Sofrito, Garlic Aioli

PAELLA VERDURAS 18 / 36
Squash, Carrots, Mushrooms, Watermelon Radish

PAELLA SALVAJE 28 / 56
Chicken, Sausage, Pork Belly, Pickled Red Onions

PAELLA MARISCOS 28 / 56
Mussels, Clams, Shrimp, Calamari

PARRILLADA BARCELONA* 33 / 66
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

OLIVE OIL CAKE 9
Sea Salt

FLAN CATALÁN 7

BASQUE BURNT CHEESECAKE 9
Blueberry Compote

ARROZ CON LECHE 7
Coconut Milk, Cinnamon

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF SAMEER HUNTER SOUS CHEF TAYLOR NEFF

*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>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	<i>Trepat</i>	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

2020	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2025	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	7	14	56
2023	Azul y Garanja , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2025	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Trepat Blend</i>	5.5	11	44
2022	Uva de Vida, Biográfico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Baga</i>	5.5	11	(L) 62
2022	Peñalolen , Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Polkura , Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2025	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2023	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	93
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	13.5	54
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	12	48
		10	60

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>	9	72
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
		16	64

WINE FLIGHTS

3 Half Glasses

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 / Biografico / Sotabosc					
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.					
TRUST FALL					
Tell us what you love and we'll take it from there. Three custom pours, tailored to your taste.					

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

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

GIN & JUS
Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger

DOS PENÍNSULAS
Libélula Joven Tequila, Peninsula 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
Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

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

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

GINTONICS

Inspired by three of Spain’s most iconic regions.

CATALAN
Paco Pepe Andalucian Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

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

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach Nectar, Grapefruit

BEER

DRAFT
Glover Park, Witness Belgian Wit—GA

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT					7.5
Peroni, Lager—Italy					8.5
Monday Night Brewing, Slap Fight IPA—GA					8.5
Terrapin, Recreation Ale—GA					7
Estrella Damm, Daura Gluten-Free Lager—Spain					8.5
Three Taverns, Rapturous Raspberry Sour—GA					8.5
Yuengling, Light—PA					7.5
Pabst Blue Ribbon (16oz.)—IL					6.5
Wild Heaven, Emergency Drinking Beer—GA					8
Lagunitas, Maximus IPA—CA					8.5
Allagash, Tripel—MN					11
Isastegi, Sagardo Natural Cider (750mL)—Spain					32