

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	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	JAMÓN MANGALICA Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty	15
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	MARINATED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp	BRESAOLA Lombardy, IT Cured, Eye Round. Soft Texture, Sweet, Tender	10.5
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	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant	8.5
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	ROMAO Castilla-La Mancha, ES Raw Sheep's Milk, Aged 9 Months. Rosemary	SMOKIN' GOAT Islas Canarias, ES Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild	APERITIVO BOARD** An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks	28
BASQUE SALAMI Illinois, US Berkshire Pork, Peppery, Fruity	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	<i>Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Aged Manchego, Drunken Goat, Marcona Almonds, Guindilla Peppers</i>	

TAPAS

EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	6.5	BOQUERONES Green Olives, Piquillo Peppers	7
MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	10.5
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	PRAWNS Red Chimichurri	10
CHARRED SQUASH Chili, Garlic, Lemon	8	SWORDFISH A LA PLANCHA Puttanesca	15.5
PAN CON TOMATE Olive Oil, Sea Salt	6.5	MUSSELS Sobrasada, Sofrito, Lemon	13.5
HARICOT VERTS Garlic-Tomatoes	9	SALT COD BUÑUELOS Chive Aioli	11.5
ROASTED CARROTS Mojo Verde	9.5	CHICKEN THIGH Aji Amarillo	10.5
ROASTED BEETS Salsa Verde	8.5	LAMB KOFTA Green Goddess	14.5
CRISPY ARTICHOKE Lemon Aioli	9.5	OXTAIL RAGU Ricotta Gnocchi, Manchego	18.5
WILD MUSHROOM MONTADITO <i>Fox Farm & Forage</i> Truffle, Ricotta	12.5	WAGYU CARPACCIO* Idiazábal, Harissa Aioli	17.5
LEMON ARTICHOKE HUMMUS Tahini, Lavash	7.5	STEAK PAILLARD Pepper Vinaigrette, Crispy Potatoes	14.5
BURRATA Green Onion Pesto, Blistered Tomato	12.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
WHIPPED SHEEP'S CHEESE Pimentón Honey, Pepita	8.5	BONE MARROW Serrano, Onion Jam	15.5
PIQUILLOS RELLENOS Drunken Goat, Sea Salt	9	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
POTATO TORTILLA Chive Sour Cream	7.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5	PORK BELLY Red Pepper Agrodolce	10.5
		PORK RIBS Smoked Apricot Agrodolce	13.5

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Little Gem Lettuce	11
WATERMELON SALAD Red Onions, Cucumbers, Lime	8.5
WHOLE ROASTED BRANZINO Haricot, Salsa Verde, Potatoes, Lemon	28.5
CHORIZO & PORK BELLY FIDEOS Mushrooms, Cherry Peppers	16.5
CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	24.5

	HALF / FULL
PAELLA VERDURAS Carrots, Haricot Verts, Cauliflower, Fennel, Olives, Garlic Aioli	18 / 36
PAELLA MARISCOS Mussels, Calamari, Clams, Gambas, Salmorreta	29 / 58
PAELLA SALVAJE Chorizo, Pork Belly, Chicken, Chickpeas, Olives, Egg	28 / 56
PARRILLADA BARCELONA* Steak, Chicken, Pork Loin, Gaucho	33 / 66

DESSERTS

FLAN CATALÁN	8
CREPAS WITH SEASONAL FRUIT** Citrus Cream, Spiced Apples, Walnuts	8.5
BASQUE BURNT CHEESECAKE Spiced Apple	10
CHOCOLATE CAKE** Coffee Crème Anglaise, Almond Crumble	9
OLIVE OIL CAKE Sea Salt	10

EXECUTIVE CHEF DAVID ELLIS 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.
Items marked with ** are related to tree nuts. 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
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</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	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2024	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	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	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2023	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2024	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2024	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2024	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	3oz	6oz	bottle
2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2024	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2021	Quieto , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	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
2023	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
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
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>	6	12	48
2021	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
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>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

SWEET

Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	20	80

WINE FLIGHTS

3 Half Glasses		
APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)		13.5
ACID TRIP Asnella / B.R.O.T. / Baga Nova High. Acid. Wines.		16
BIO-CURIOUS Diorama / Abisso / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style		14.5

COCKTAILS

BEEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf		7
TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint		8

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	13.5
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PICA PICA 360 Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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SIDE HUSTLE Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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GIN & JUS** Paco Pepe Andalucian Gin, Lime, Green Grape, Pink Peppercorn, Ginger	12
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	14
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	14
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LAIRD’S LANE Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters	15
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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 Paco Pepe Andalucian 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 11	pitcher 39
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GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Weldon Mills Vodka, Peach Nectar, Grapefruit	glass 13	carafe 52
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BEER

DRAFT	caña	doble
Raleigh Brewing, Not Another Hazy NE IPA —	4.25	8.5
Trophy Brewing, Trophy Wife Session IPA—NC	4.25	8.5
R & D Brewing, Riviera Lager—NC	3.75	7.5
Tobacco Wood, 565 Amber Ale—NC	4.25	8.5

BOTTLES & CANS

Heineken 0.0, Alcohol Free—Holland	6.5
Peroni, Lager—Italy	8.5
Estrella Galicia, Lager—Spain	8.5
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Fullsteam, Paycheck Pilsner—NC	8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC	11
Lynnwood Brewing Concern, Blonde Moment—NC	9.5
Fullsteam, Rocket Science IPA—NC	8.5
Jade IPA, Foothills Brewing—NC	8.5
R & D Brewing, Passionfruit Gose—NC	8.5
Lynnwood Brewing, Bill & Ted’s Excellent Amber—NC	9.5
Allagash, Tripel—ME	10.5
Bull City, Off Main Cider—NC	8
Isastegi, Sagardo Natural Cider—Spain (750mL)	28