

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 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

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

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

’NDUJA
Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

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

FUET
California, US
Pork Sausage. Rich, Garlic, Black Pepper

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

TETILLA
Galicia, ES
Semi-Soft, Cow’s Milk, Aged 15-20 Days.
Mild, Creamy

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

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

CAÑA DE CABRA
Murcia, ES
Soft-Ripened, Goat’s Milk, Aged 21 Days.
Creamy, Mild

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

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

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 28.5
An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Jamón Serrano, Fuet, Aged Manchego,
Idiazábal, Pickled Vegetables, Patatas Bravas,
Olives, Guindilla Peppers*

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

MUSHROOMS 10.5
Garlic, Scallions, Sumac

MARINATED BEETS 9
Skordalia, Dill

GRILLED SQUASH 9.5
Caper Gremolata

CORN CAZUELA 8.5
Pimenton Butter

SWISS CHARD 8
Golden Raisins, Pepper Flakes, Garlic

FRENCH BEANS 8.5
Bilbaina, Almonds

LEEKs A LA PLANCHa 9
Piquillo Romesco

CAULIFLOWER 9.5
Harissa, Tahini

ROASTED CARROTS 8.5
Spiced Labneh, Sumac

BROCCOLINI 9.5
Olive Oil, Lemon, Garlic

HOUSE MADE FOCACCIA 5
Rosemary, Sea Salt

WHIPPED GOAT CHEESE 11.5
Dates, Dill

PAN CON TOMATE 7.5
Garlic, Olive Oil

QUESO A LA PLANCHA 11.5
Spicy Membrillo

HUMMUS 8.5
Calabrian Chiles, Crudités

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 8
Piquillo Peppers, Olive Oil, Parsley

MUSSELS AL AJILLO 14.5
Parsley, Olive Oil, Red Pepper Flakes

GAMBAS AL AJILLO 11.5
Guindilla Peppers, Scallions, Garlic

SALMON A LA PLANCHA* 14.5
Leeks, Piquillo Peppers

CHICKEN THIGH 10.5
Aji Amarillo

PORK BELLY 10.5
Mojo Rojo

MORCILLA 11.5
Red Chimichurri

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

WAGYU BEEF CARPACCIO* 15.5
Aged Manchego, Capers, Mustard

FLANK STEAK 14.5
Red Chimichurri

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SALADS

ARUGULA SALAD 9.5
Watermelon, Honey Vinaigrette

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

HEIRLOOM TOMATOES 9.5
Basil Picada, Ajo Blanco

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 29.5
Squash, Arugula Salad, Mojo Rojo

	HALF / FULL
PAELLA VERDURAS Corn, Carrots, Squash, Zucchini	19 / 38

PAELLA MARISCOS Shrimp, Mussels, Calamari, Clams	29 / 58
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PAELLA SALVAJE Chicken, Pork Belly, Chickpeas, Gaucho Sausage	28 / 56
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PARRILLADA BARCELONA* Strip Steak, Chicken, Pork Loin, Gaucho Sausage	34.5 / 69
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DESSERTS

FLAN CATALÁN	8
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BASQUE BURNT CHEESECAKE Blueberry Marmalade	10.5
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CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5
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OLIVE OIL CAKE Sea Salt	10.5
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ICE CREAM Chocolate, Vanilla, Chocolate	5
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EXECUTIVE CHEF EMILIO GARCIA EXECUTIVE SOUS CHEF MARC BEAUPLAN

*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
NV	Le Naturel Zero Zero Blanco , Navarra, Spain (Alcohol Free)	<i>Garnacha Blanca</i>	4.75	9.5	38
2025	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
2025	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
2024	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
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	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

2023	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	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

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
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2022	Azul y Garanja , 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
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
2024	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
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
2023	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2025	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	58
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
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>	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 , 375mL	<i>Manzanilla</i>	8.5	34
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, 375mL	<i>Pedro Ximénez</i>	20	80
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.

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 / Sotabosc / Biográfico

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.

COCKTAILS

BEEES & BAYS

(No ABV)

Lime, Salted Honey Syrup, Cardamom Bitters

Sparkling Water, Torched Bay Leaf

TEA TIME

(No ABV)

Blue Flower Earl Grey Tea, Blueberry Shrub,

Salted Honey Syrup, Lemon, Aquafaba, Mint

PASSENGER PRINCESS

Prairie Organic Vodka, Strawberry Infused Cappelletti,

Lemon, Sparkling Water, Love Potion Bitters

GIN & JUS

Paco Pepe Andalucían 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

Four Roses 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 Andalucían Gin, Fever Tree Mediterranean Tonic,

Grapefruit, Lime, Rosemary

VALENCIAN

Paco Pepe Andalucían Gin, Fever Tree Indian Tonic,

Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN

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

SANGRIA

NON-ALC WHITE OR RED SANGRIA

NA Wine, Fever Tree Grapefruit, Lemon, Guava

Nectar, Orange, Mint

WHITE OR RED SANGRIA

Rioja Wine, Elderflower, Citrus Infused

Dark Rum, Guava Nectar

GUNS & ROSÉS

Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka,

Peach Nectar, Grapefruit

BEER

DRAFT

Estrella Galicia, Lager—Spain

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT

Peroni, Lager—Italy

Daura Damm, Gluten-Free Lager—Spain

La Tropical, Ambar Lager—FL

Dogfish Head, Sea Quench Session Sour—DE

Inedit Damm—Spain

Civil Society, Fresh IPA—FL (16oz)

Dogfish Head, 60 Minute IPA—DE

Sun Lab, Sun Haze IPA—FL (16oz)

Lagunitas, Maximus IPA—CA

Hitachino, Nest White—Japan

Trabanco, Cosecha, Sidra Natural (700mL)—FL



8

9

13.5

12

13

14

12.5

13

13

14

15

glass

pitcher

9.5

34

glass

pitcher

10.5

38

glass

carafe

13

52

caña

doble

4.5

9

7

9

9

9

8.5

11.5

14

8.5

12

9

14.5

36