

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 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

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

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

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

BASQUE SALAMI
Illinois, US
Berkshire Pork, Peppery, Fruity

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

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

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

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow’s Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

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

SMOKIN' GOAT
Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days, Smoked, Creamy, Mild

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

CABRA AL GOFIO
Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Cornmeal Coated

CABRA ROMERO
Murcia, ES
Semi-Soft, Goat’s Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy

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

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

WAGYU CECINA 14
Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky

CHORIZO IBÉRICO 10
La Rioja, ES
Pork Iberian Sausage. Paprika, Salt, Garlic

MAXORATA CON PIMENTÓN 8.5
Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón, Aged 2 Months. Buttery, Tangy

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

Patatas Bravas, Jamón Serrano, Manchego, Fuet, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers, Eggplant Caponata

TAPAS

MARINATED OLIVES & GIARDINIERA 6
Thyme, Lemon Zest

BEETS 8.5
Skordalia, Tahini, Chive

CRISPY EGGPLANT 7.5
Truffle, Pimentón, Honey

SEARED GREEN BEANS 8.5
Bagna Cauda, Garlic

EGGPLANT CAPONATA 6.5
Bell Peppers, Balsamic, Basil

CAULIFLOWER 8.5
Almond Romesco

BABY CARROTS 9.5
Labneh, Dill

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

SALMOREJO 8
Tomato, Sherry Vinegar

ROASTED CORN 8.5
Piquillos, Scallions, Cilantro

CHAMPIÑONES 10.5
Scallions, Garlic

BROCCOLINI 9.5
Confit Garlic, Rosemary

HUMMUS 8.5
Tahini, Sweet Pimenton, Lavash

PAN CON TOMATE 7
Olive Oil, Sea Salt

WHIPPED SHEEP'S CHEESE 8.5
Truffle Honey

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

MARINATED BOQUERONES 7.5
Piquillo Peppers, Castelvetroano Olives

GAMBAS AL AJILLO 10.5
Guindilla Pepper, Scallions, Garlic

GRILLED PULPO 16
Campari Tomatoes, Olive Chimichurri, Basil

PE.I. MUSSELS 14
Sofrito

GRILLED PRAWNS 15
Harissa

LITTLENECK CLAMS 13.5
Sobrasada, Couscous

GRILLED SALMON* 14.5
Bilbaina

ROASTED CHICKEN THIGH 10.5
Aji Verde

BACON-WRAPPED DATES 8
Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

PORK BELLY 10.5
Mojo Picante

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

DUCK LEG CONFIT 13.5
Mojo Verde

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

FLANK STEAK* 14.5
Red Chimichurri

SALADS

ENSALADA MIXTA 10
Olives, Onions, Giardiniera, Gem Lettuce

CUCUMBER SALAD 9.5
Cherry Tomatoes, Basil, Olive Oil

LARGE PLATES

CHICKEN PIMIENTOS 24.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO 28.5
Green Beans, Baby Carrots

PAELLA VERDURAS 18 / 36
Corn, Green Beans, Carrots, Bell Peppers, Cauliflower

PAELLA MARISCOS 29 / 58
Shrimp, Mussels, Clams, Calamari

PAELLA SALVAJE 28 / 56
Chorizo, Pork Belly, Chicken, Chickpeas

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

DESSERTS

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE 10
Peaches

FLAN CATALÁN 8

OLIVE OIL CAKE 10
Sea Salt

EXECUTIVE CHEF CESAR DIAZ

*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

			3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2023	Sumarroca, 2CV, Interlat, Brut Nature , Penedès, Spain	<i>Xarel-lo</i>	7	14	56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.75	13.5	54
NV	Moscatel Espumoso , Reymos, Spain	<i>Moscatel</i>	4.5	9	36

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6.5	13	52
2024	Haus Rothenberg, Feinherb , Nahe, Germany	<i>Riesling</i>	6.5	13	52
2025	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	6	12	48
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
2025	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.5	13	52
2024	La Vineyta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2024	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
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.75	9.5	38
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2025	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2024	Clara Sala, Sicilia Bianco , Sicily, Italy	<i>Grillo</i>	6.25	12.5	50

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2024	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2024	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.5	11	44

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
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2022	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	7	14	52
2024	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.75	9.5	38
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	5.25	10.5	(L) 59
2019	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>	8	16	64
2025	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
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
2022	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>	7	14	56
2022	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	54
2022	Polkura , Colchagua, Chile	<i>Syrah</i>	7.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2024	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7.25	14.5	56
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>	6.25	12.5	50

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	<i>Fino</i>	6	48
	La Cigarrera , 1L	<i>Manzanilla</i>	9	93
	Almacenista , Lustau, 500mL	<i>Manzanilla Amontillada</i>	14	84
	Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6.5	52
	Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
	15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	12.5	50
	Marques de Poley , Toro Albala, 500mL	<i>Oloroso</i>	10	60

SWEET

			3oz	bottle
	Bodegas Gómez Nevado , 750mL	<i>Abocado</i>	11	88
	East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9.5	76
	Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	10	40
	Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	17	68

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 / Biografico
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

8

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

9

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

13.5

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

12

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

13

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

14

SIDE HUSTLE
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

12.5

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

13.5

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

13

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

14

GINTONICS

Inspired by three of Spain's most iconic regions.

15

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

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

glass 11 pitcher 39

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

glass 13 carafe 52

BEER

BOTTLES & CANS

Peroni, Lager—Italy	8.5
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Founders, All Day IPA—MI	7.5
Yazoo, Hefeweizen—TN	7.5
Hap & Harry’s, Lager—TN	8
Jackalope, Thunder Ann Pale Ale—TN	8
Estrella Galicia, Lager—Spain	8
Austin Eastciders, Original Dry Cider—TX	8
Jackalope, Bearwalker Maple Brown—TN	8
Lagunitas, Maximus IPA—CA	8.5
Dogfish Head, Sea Quench Session Sour—DE	8.5
Wiseacre, Bow Echo Hazy IPA—TN	11