

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	CABRA ROMERO Murcia, ES Semi-Soft, Goat's Milk, Aged 45 Days, Rosemary. Mildly Tart, Creamy	JAMÓN IBÉRICO Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Ibérico. Marbled, Tender, Nutty, Creamy
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	QUESO DE TRUFA Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant
CHORIZO PICANTE La Rioja, ES Pork Sausage. Smoky, Spicy, Pimentón	AGED MANCHEGO Castilla-La Mancha, ES Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	HOT COPPA Denver, CO Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns	TETILLA Galicia, ES Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Creme, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	WAGYU CECINA Illinois, US Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smoky
BASQUE SALAMI Chicago, US Berkshire Pork. Peppery, Fruity	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked		APERITIVO BOARD An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Marinated Olives, Guindilla Peppers, Patatas Bravas, Jamón Serrano, Fuet, Mahón, Aged Manchego, Membrillo</i>

TAPAS

MARINATED OLIVES & GIARDINIERA Thyme, Lemon Zest	6.5	PRAWNS A LA PLANCHA Aji De Langostino	15
BUTTERNUT SQUASH Aji Verde	9.5	MARINATED BOQUERONES Piparras, Castelvetrano Olives	8
EGGPLANT CAPONATA Bell Peppers, Balsamic, Basil	7.5	GAMBAS AL AJILLO Guindilla Pepper, Scallions, Garlic	11
CANDY STRIPE BEETS Horseradish Gremolata, Dill	8.5	PULPO CARPACCIO Olive Tapenade	16
SPINACH & CHICKPEA CAZUELA Lemon Zest, Cumin, Onions	8.5	ROASTED OYSTERS Garlic Bread Crumbs	14.5
ROASTED CARROTS Whipped Feta, 'Nduja	9.5	STEAMED CLAMS Chickpeas, Preserved Lemon	15.5
SPAGHETTI SQUASH Bilbaina	8.5	MUSSELS Sofrito, White Wine	14.5
LEEKs Salbitxada	8	HARISSA CHICKEN THIGH Aji Verde	10.5
CHAMPIÑONES <i>Jacob's Farm</i> Black Garlic Aioli	12.5	ALBONDIGAS Spiced Meatballs In Jamón-Tomato Sauce	9.5
CRISPY BRUSSELS SPROUTS Walnut Agrodolce	9.5	SPICED BEEF EMPANADAS Red Pepper Sauce	8.5
ROASTED PARSNIPS Romesco	8.5	JAMÓN & MANCHEGO CROQUETAS Garlic Aioli	7.5
PIQUILLO HUMMUS Lavash	7.5	BISON COCA Aleppo Pepper, Pickled Onions, Mint	12.5
WHIPPED SHEEP'S CHEESE Pimentón	9.5	SIRLOIN FLAP* Porcini Green Peppercorn Sauce	16
BURRATA Walnut Pesto	12.5	DUCK HEART PINTXOS Aji Amarillo	12.5
SWEET POTATOES Garlic Tahini, Urfa Biber	8.5		
POTATO TORTILLA Chive Sour Cream	7.5		
PATATAS BRAVAS Salsa Brava, Garlic Aioli	8.5		

SALADS

ENSALADA MIXTA Olives, Onions, Giardiniera, Romaine Lettuce	11
QUINOA SALAD Lemon Vinaigrette, Watercress, Apples, Feta	9.5

LARGE PLATES

CHICKEN PIMIENTOS Potatoes, Lemon, Hot Cherry Peppers	25.5
WHOLE ROASTED BRANZINO Salsa Verde, Fingerling Potatoes, Carrots	29.5
	HALF / FULL
PAELLA VERDURAS Leeks, Mushrooms, Broccoli, Brussels Sprouts, Garlic Aioli	19 / 38
PAELLA MARISCOS Calamari, Mussels, Clams, Shrimp	29 / 58
PAELLA SALVAJE Pork Belly, Chicken, Garbanzos, Gaucho Sausage	28 / 56
PARRILLADA BARCELONA* Strip Steak, Italian Sausage, Pork Loin, Chicken	34.5 / 69

DESSERTS

OLIVE OIL CAKE Sea Salt	10.5
ARROZ CON LECHE Cinnamon	10
BASQUE BURNT CHEESECAKE Apples	10.5
CHOCOLATE CAKE Coffee Crème Anglaise, Almond Crumble	9.5

EXECUTIVE CHEF EMILIO GARCIA SOUS CHEFS FRANCISCO GUERRA & DEON DAVIS

*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

2025	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2025	Menade , Rueda, Spain	<i>Verdejo</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
2022	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
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Alvarinho</i>	4.5	9	36
2025	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	12	48
2025	Bodega Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	11	44
2024	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2025	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2024	Haus, Rothenberg , Nahe, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2024	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2025	Christophe Aví , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2025	No Es Pituko , Central 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>	7	14	56
2023	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6	13	52
2024	Glup Glup , Cariñena, Spain	<i>Tempranillo</i>	6.5	14	56
2023	Azul y Garanza , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2021	Alberto Orte, A Portela , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2024	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2023	Coster dels Olivers , Priorat, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2024	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, Biografico , Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020	Gota, Bergamota , Douro, Portugal	<i>Tempranillo, Graciano</i>	7	14	56
2023	Caves São João, Baga Nova , Bairrada, Portugal – Served Chilled	<i>Touriga Nacional</i>	6	12	48
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>	6.75	14	56
2024	Casas del Bosque , Casablanca, Chile	<i>Syrah</i>	6.5	15	60
2022	Garage Wine Company, Revival , Maule, Chile	<i>Pinot Noir</i>	7	14.5	58
2020	Alto de la Ballena , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
		<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	6	48
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	9	93
Península , Lustau, 750mL	<i>Palo Cortado</i>	6	48
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
Asuncion , Alvear, 375mL	<i>Oloroso</i>	13	52

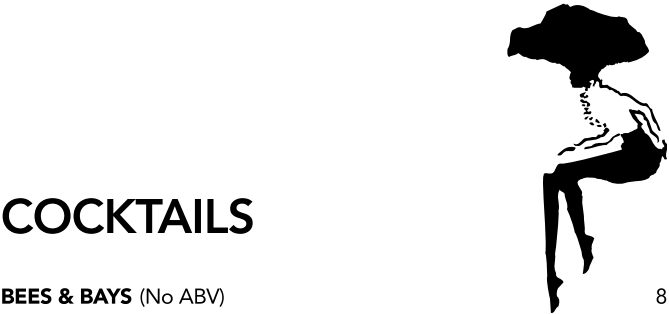
SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
		16	64

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.	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
BIO-CURIOUS Diorama / Sotabosc / Biográfico Many of our wines use Biodynamic farming practices, here are three incredible examples	16
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

BEES & 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 MEll Vodka, Strawberry Infused Cappelletti, Lemon, Sparkling Water, Love Potion Bitters	13.5
GIN & JUS Paco Pepe Andalucian 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 Powder & Tangerine Powder	14
SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	12.5
BOURBON SPICE RACK Henry McKenna Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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 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	
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	glass 10.5 pitcher 38
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit	glass 13 carafe 52
BEER	
DRAFT Odell, Lagerado—CO Crooked Stave, New Zealand Pilsner—CO Ratio, Repeater Pale Ale—CO Denver Beer Co. Incredible Pedal IPA—CO	caña 3.75 doble 7.5 4.25 8.5 3.75 7.5 4 8
BOTTLES & CANS Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT Peroni, Lager—Italy Firestone Walker, 805 Cerveza—CA Elevation, 8 Second Kolsch—CO Dry Dock, Apricot Blonde—CO Crooked Stave, Petit Rose Sour—CO Avery, Electric Sunshine Tart Ale—CO Odell, Hazer Tag IPA—CO Melvin Brewing, IPA—WY Ska Brewing, Modus Hoperandi—CO Telluride, Face Down Brown—CO Left Hand, Milk Stout—CO Great Divide, Yeti Imperial Stout—CO Down East Cider, Original—MA Isastegi, Sagardo Natural Cider—Spain (750mL)	7 8 7 7.5 8 10 8.5 8.5 9.5 8 8 9 9.5 36