

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

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

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

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

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

SOBRASADA
California, US
Majorcan Style Spreadable Chorizo. Rich, Smoky, Pimentón

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

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

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

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

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

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

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

CANA DE OVEJA
Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild

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

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

MALVAROSA
Valencia, ES
Semi-Firm, Sheep's Milk, Aged 3 Months. Buttery, Rich

GIVE THE GIFT OF BARCELONA

Buy a \$50 gift card and receive a \$10 bonus

JAMÓN MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

LARDO DE BELLOTA IBÉRICO 16
Andalucia, ES
Cured Iberico Pork Fat. Spiced, Creamy, Herbaceous

HOT COPPA 14
Denver, CO
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn

WAGYU CECINA 16
Chicago, US
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey

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

Marinated Olives, Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahon, Guindilla Peppers

TAPAS

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

BRUSSELS SPROUTS 8.5
Chorizo, Lemon

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

ACORN SQUASH 9
Hazelnuts, Apples, Pepitas

OYSTER MUSHROOM 12.5
Herb Mojo

CAULIFLOWER 9.5
Salsa Verde

ROASTED CARROTS 8.5
Harissa, Almond Dukkah

BROCCOLINI 10.5
Lemon, Garlic

WHIPPED SHEEP'S CHEESE 8.5
Pimentón

BURRATA 12.5
Onions, Pistachios, Apples

PIQUILLO HUMMUS 8.5
Lavash

POTATO TORTILLA 7.5
Chive Sour Cream

POTATO SALAD 8.5
Capers, Dill, Aioli

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 7
Olives, Piquillo Peppers

STEAMED MUSSELS 14.5
Sausage, Apple, Fennel

CRISPY COD 12.5
Lemon Aioli

SEARED DIVER SCALLOPS 18.5
Fennel Saffron Purée

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

HALIBUT A LA PLANCHA 15.5
Puttanesca

PRAWNS A LA PLANCHA 13.5
Red Chimichurri

PULPO A LA PLANCHA 16.5
Chickpea Salad

HARISSA CHICKEN THIGH 10.5
Aji Verde

JAMÓN & MANCHEGO CROQUETAS 7.5
Garlic Aioli

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

PORK BELLY A LA PLANCHA 10.5
Aji Amarillo

CHORIZO W/ SWEET & SOUR FIGS 11.5
Sherry Vinegar, Garlic

SKIRT STEAK 14.5
Truffle Vinaigrette

MERGUEZ 9
Tzatziki, Cucumbers

LAMB LOIN CHOP 18.5
Couscous, Pine Nuts

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Gem Lettuce

BEET SALAD 8.5
Herbs, Citrus Labneh

KALE SALAD 10.5
Almond Vinaigrette, Pears, Mahon

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED STRIPED BASS 29.5
Salsa Verde, Cauliflower

PAELLA VERDURAS HALF / FULL 19 / 38
Sacallions, Squash, Broccolini, Garlic Aioli

PAELLA MARISCOS 29 / 58
P.E.I. Mussels, Clams, Calamari, Shrimp, Salmorreta

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

PARILLADA BARCELONA* 34.5 / 69
Strip Steak, Pork Chop, Chicken, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

CREPAS WITH SEASONAL FRUIT 8.5
Pears, Citrus Cream, Pistachios

BASQUE BURNT CHEESECAKE 10.5
Poached Pears

OLIVE OIL CAKE 10.5
Sea Salt

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF DANIEL LACOUNTE
EXECUTIVE SOUS CHEF CESAR LUGARO | SOUS CHEF DAVID CLEARY

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	<i>Macabeo Blend</i>			
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>			

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>			
2022	Menade , Rueda, Spain	<i>Verdejo</i>			
2022	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>			
2022	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>			
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>			
2022	La Vineyta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>			
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>			
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>			
2022	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>			
2020	Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>			
2023	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>			
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>			
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>			
2022	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>			
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>			

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>			
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>			
2022	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>			

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>			
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>			
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>			
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>			
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>			
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>			
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>			
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>			
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>			
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>			
2021	Uva de Vida, Biografico , Toledo, Spain	<i>Tempranillo, Graciano</i>			
2021	Earth First, Clasico , Mendoza, Argentina	<i>Malbec</i>			
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>			
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>			
2019	Polkura , Colchagua, Chile	<i>Syrah</i>			
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>			
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>			
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>			
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley , Lebanon	<i>Cabernet Blend</i>			

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 375mL	<i>Manzanilla</i>		
Los Arcos , Lustau, 750mL	<i>Amontillado</i>		
Carlos VII , Alvear, 375mL	<i>Amontillado</i>		
Península , Lustau, 750mL	<i>Palo Cortado</i>		
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>		
Asuncion , Alvear, 375mL	<i>Oloroso</i>		

SWEET

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

WINE FLIGHTS

3 Half Glasses			
APERITIVOS BarCava / La Cigarera / 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	
BIO-CURIOUS Diorama / Abisso / Uva De Vida Many of our wines use Biodynamic farming practices, here are three incredible examples		16	
GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella		17.5	
ACID TRIP Asnella / B.R.O.T. / Negre De Folls High. Acid. Wines.		15	

COCKTAILS

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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FLOR DE SAL (Low ABV) La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif, Luxardo Maraschino, Lime, Lemon, Black Lava Salt Porrón For The Table 48	12
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PICA PICA Mell Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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TYGRA Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	13
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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, Bee Pollen & Dragonfruit Powder	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	13
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	14.5
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15
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CATALAN Hayman’s London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Hayman’s London Dry Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

WHITE OR RED SANGRIA	glass	pitcher
Rioja Wine, Elderflower, Citrus Infused	10.5	38
Dark Rum, Guava Nectar		

GUNS & ROSÉS	glass	carafe
Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit	13	52

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Peroni, Lager—Italy	8
Firestone Walker, 805 Cerveza—CA	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Elevation, 8 Second Kolsch—CO	7.5
Crooked Stave, New Zealand Pilsner—CO	8
Dry Dock, Apricot Blonde—CO	8
Crooked Stave, Petit Rose Sour—CO	10
Avery, Electric Sunshine Tart Ale—CO	8.5
Odell, Hazer Tag IPA—CO	8.5
Melvin Brewing, IPA—WY	9.5
Ska Brewing, Modus Hoperandi—CO	8
Telluride, Face Down Brown—CO	8
Maredsous, Tripel—Belgium	13
Left Hand, Milk Stout—CO	8
Great Divide, Yeti Imperial Stout—CO	9
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	36
Pomarina Brut Sidra—Spain (750mL)	42