

# 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

### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Peppery, Fruity

### NDUJA SALAMI

Chicago, US  
Spicy, Spreadable Salami

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.  
Smoked, Sharp, Fruity

### SMOKING GOAT

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

### DÉLICE DE BOURGOGNE

Burgundy, FR  
Triple-Crème, Cow's Milk, Mold Rind.  
Mushroomy, Smooth, Tangy

### CAÑA DE CABRA

Murcia, ES  
Soft-Ripened, Goat's Milk, Aged 21 Days.  
Creamy, Mild

### 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

### VALDEÓN

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

### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3  
Months. Toasted, Creamy, Sweet Pimentón

### SAN SIMÓN

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

### MAHÓN

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

## GIVE THE GIFT OF BARCELONA

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

### JAMÓN MANGALICA

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

### LOMO IBÉRICO DE BELLOTA

Castilla Y León, ES  
Aged 3 Months Ibérico Pork Loin. Mild,  
Smoky, Pimentón

### WAGYU CECINA

Chicago, US  
Cured Beef For 12-16 Weeks, Pressed And  
Cold Smoked With Hickory Pepper, Smokey

### QUESO DE TRUFA

Jumilla, ES  
Semi-Hard, Goat Milk, Black Truffle. Savory,  
Piquant

### APERITIVO BOARD

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

*Jamon Serrano, Fuet, Manchego, Mahón,  
Pickled Vegetables, Olives, Guindilla  
Peppers, Patatas Bravas*

## TAPAS

### HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### BURRATA

Pears, Walnut

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### MARCONA ALMONDS

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### QUESO A LA PLANCHA

Spicy Membrillo

### MUSHROOMS A LA PLANCHA

Garlic Oil, Scallions, Urfa Pepper

### SPAGHETTI SQUASH ARANCINI

Truffle Honey

### ROASTED CARROTS

Labneh, Sumac

### ROASTED CAULIFLOWER

Yogurt, Lemon

### GRILLED BROCCOLINI

Charred Lemon Vinaigrette

### DELICATA SQUASH

Balsamic, Dates

### HUMMUS

Harissa, Aleppo Pepper, Lavash

### POTATO TORTILLA

Chive Sour Cream

### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

### BOQUERONES

Garlic, Guindilla Peppers

### OYSTERS

*Delaware Bay*  
Pomegranate, Shallots

### CHARCOAL-GRILLED MAHI

Garlic, Shallots, Piquillo Peppers

### SEARED SCALLOPS

Saffron Aioli, Chives

### MUSSELS

Sofrito

### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

### SALMON A LA PLANCHA

Arugula, Fennel, Onions

### CHARCOAL-GRILLED PULPO

Fresno, Fingerling Potatoes

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### STUFFED PIQUILLOS

Morcilla, Goat Cheese, Pine Nuts

### BACON WRAPPED DATES

Valdeón Mousse

### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

### CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

### CHISTORRAS

Red Wine, Onions

### STEAK PAILLARD\*

Pepper Vinaigrette, Crispy Potatoes

## SALADS

### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

### KALE SALAD

Quinoa, Cranberries, Champagne Vinaigrette

## LARGE PLATES

### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

### CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots, Salsa Verde

### PAELLA VERDURAS

Cauliflower, Fennel, Carrots, Herb Aioli

### PAELLA MARISCOS

Shrimp, Littleneck Clams, Calamari

### PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

### PARILLADA BARCELONA\*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

HALF / FULL

## DESSERTS

### FLAN CATALÁN

8

### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

### BASQUE BURNT CHEESECAKE

Cranberry Mermelada

### OLIVE OIL CAKE

Sea Salt

## EXECUTIVE CHEF JAVIER NARVAEZ | SOUS CHEF DAVID BRICEÑO

\*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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	5.5	11	44
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepat</i>	7	14	56
			6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2022	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2023	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50
2023	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	4.75	9.5	38
2023	<b>La Vinyeta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6.25	12.5	50
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	6	12	48
2019	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	7	14	56
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Pedro Ximénez</i>	6	12	48
2020	<b>Capítulo 7</b> , Mendoza, Argentina	<i>Arinto, Loureiro</i>	5.5	11	44
2023	<b>Aylin</b> , San Antonio, Chile	<i>Pedro Ximénez</i>	5	10	40
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	6	12	48
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Petit Manseng Blend</i>	6.5	13	52
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Catarratto</i>	6	12	48
		<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5.5	11	44
2023	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	5	10	40
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	6	12	48
			5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain	<i>Prieto Picudo</i>	6	12	48
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	5	10	40
2021	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2016	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencia</i>	4.75	9.5	(L) 53
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.5	13	52
2020	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	6.25	12.5	50
2022	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepat Blend</i>	7.5	15	60
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Tempranillo, Graciano</i>	6	12	48
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	7.5	15	60
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina	<i>Malbec</i>	6	12	48
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	5.5	11	44
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2018	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	7	14	56
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	7	14	56
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.75	11.5	46
2021	<b>Chat. du Morre du Tendre, Cuvée Paul</b> , Côtes-Du-Rhône	<i>Grenache Blend</i>	6	12	48
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	7	14	56
			6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8.5	34
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	6	48
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	13	52
		13.5	54

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
<b>Toro Albala</b> , 1999, 750mL	<i>Pedro Ximénez</i>	9.5	38
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	20	160
		15	60

# 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)

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

**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

**ACID TRIP** Asnella / B.R.O.T. / Leitz  
High. Acid. Wines.

# COCKTAILS

**BEEES & BAYS** (No ABV) 7  
Lime, Salted Honey Syrup, Cardamom Bitters  
Sparkling Water, Torched Bay Leaf

**TEA TIME** (No ABV) 8  
Blue Flower Earl Grey Tea, Blueberry Shrub,  
Salted Honey Syrup, Lemon, Aquafaba, Mint

**FLOR DE SAL** (Low ABV) 12  
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,  
Luxardo Maraschino, Lime, Lemon, Black Lava Salt  
**Porrón For The Table** 48

**PICA PICA** 12.5  
Reyka Vodka, Cappelletti Aperitivo, Orange,  
Lemon, Aquafaba, Jalapeño

**TYGRA** 14  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura  
Bitters, Cucumber

**DOS PENÍNSULAS** 13  
Libélula Joven Tequila, Lustau Palo Cortado  
Lemon, Agave, Nutmeg

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,  
Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 14  
Lustau Solera Reserva Brandy, Bénédictine,  
Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 13  
Four Roses Bourbon, Cardamaro, Maple Syrup,  
Lemon, Cardamom & Lavender Bitters

**LAIRD'S WAY** 15  
Monkey Shoulder Scotch, Dolin Rouge Vermouth,  
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

# GINTONICS

Inspired by three of Spain's most iconic regions. 15

**CATALAN**  
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,  
Grapefruit, Lime, Rosemary

**VALENCIAN**  
Hayman's London Dry 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** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass carafe**  
Tierra Limpia Brut Rosé, Lillet Rosé, Big Cypress Vodka, 13 52  
Peach Nectar, Grapefruit

# BEER

**DRAFT** **caña doble**  
Estrella Galicia, Lager—Spain 4.5 9  
Green Bench, Postcard Pilsner—FL 4.25 8.5  
Wynwood Brewing, Laces IPA—FL 4.75 9.5

## BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7  
Peroni, Lager—Italy 9  
Estrella Damm, Daura Gluten-Free Lager—Spain 9  
La Tropical, Ambar Lager—FL 9  
Unseen Creatures, Southpoint Lager (16oz)—FL 12  
Tripping Animals, No Mames, Mexican Lager—FL (16oz) 12.5  
Dogfish Head, Sea Quench Session Sour—DE 8.5  
Estrella Damm, Inedit—Spain 12  
Hitachino, Nest White—Japan 14.5  
Wynwood Brewing, La Rubia, Blonde—FL 8.5  
Dogfish Head, 60 Minute IPA—DE 8.5  
Civil Society, Fresh IPA—FL (16oz) 14  
Sun Lab, Sun Haze IPA—FL (16oz) 12  
Veza Sur, South Coast IPA—FL 8.5  
Lagunitas, Maximus IPA—CA 9  
Copperpoint, A-10 Red IPA—FL 9  
Cigar City, Maduro Brown Ale—FL 8.5  
Wynwood Brewing, Pops Porter—FL 8.5  
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36

