

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

Castilla y León, ES
15-20 Months Cured Ham.
Tender, Salty, Sweet

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Pimentón

FUET

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA

Georgia, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

SALCHICHÓN IBERICO

Salamanca, ES
Pork Sausage With Nutmeg, Coriander.
Mild, Sweet

SOBRASADA

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

MAHÓN

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

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed. Salty, Sharp

SAN SIMÓN

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

ETXEGARAI

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

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

CABRA ROMERO

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

MAXORATA CON PIMENTÓN

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

JAMÓN MANGALICA

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

APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Etxegarai,
Fuet, Drunken Goat, Almonds, Olives*

TAPAS

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

SPICED CARROTS

Labneh

CAULIFLOWER

Spicy Almond Romesco

PAN CON TOMATE

Sea Salt, La Boella Olive Oil

ROASTED TURNIPS

Horseradish Gremolata

MUSHROOMS

Scallions, Garlic

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CRISPY SWEET POTATOES

Mustard Vinaigrette

DELICATA SQUASH

Chorizo Oil

BEET MONTADITO

Roasted Golden Beets, Ricotta

SWEET POTATO HUMMUS

Lavash

WHIPPED SHEEP'S CHEESE

Truffle, Honey

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

POTATO TORTILLA

Chive Sour Cream

GAMBAS AL AJILLO

Guindilla Peppers, Olive Oil, Garlic

P.E.I. MUSSELS*

Sofrito

LITTLENECK CLAMS

Sobrasada

GRILLED SALMON

Fennel Salad

SWORDFISH A LA PLANCHA

Salsa Verde

COBIA CRUDO

Oregano Blossom, Orange

DUCK LEG CONFIT

Mojo Verde

GRILLED CHICKEN THIGH

Aji Verde

BACON-WRAPPED DATES

Valdeón Mousse

CRISPY PORK BELLY

Mojo Picante

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

ALBONDIGAS

Spiced Meatballs in Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

GRILLED FLANK STEAK

Red Chimichurri

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Gem Lettuce

KALE SALAD

Butternut Squash, Shallot-Thyme Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Spiced Carrots, Crispy Potatoes

PAELLA VERDURAS

Delicata Squash, Cauliflower, Bell Peppers

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

PARILLADA BARCELONA*

Strip Steak, Chicken Thigh, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

RC Farms Gala Apples

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

EXECUTIVE CHEF BRAD WEBB | SOUS 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

NV BarCava, Brut, Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
2021 AT Roca, Reserva, Brut Nature, Clas sic Penedès, Spain	<i>Macabeo Blend</i>	5.25	10.5	42
NV Tierra Limpia, Brut Rose, Penedes, Spain	<i>Trepat</i>	6.75	13.5	54

WHITE

2023 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48
2022 Menade, Rueda, Spain	<i>Verdejo</i>	6.5	13	52
2022 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	6	12	48
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5.5	11	44
2023 B.R.O.T., Penedès, Spain	<i>Xarel-lo Riesling</i>	5.5	11	44
2021 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	6.5	13	52
2022 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	7	14	56
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.75	11.5	46
2022 Asnella, Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	6.25	12.5	50
2020 Capítulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	5.25	10.5	42
2023 Aylín, San Antonio, Chile	<i>Sauvignon Blanc</i>	4.75	9.5	38
2022 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.5	11	44
2020 1752 Gran Tradicion, Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5.25	10.5	42
2021 Iniceri, 'Abisso,' Sicily, Italy	<i>Petit Manseng Blend</i>	6.25	12.5	50
2022 Leitz, Feinherb, Rheingau, Germany	<i>Cataratto</i>	6	12	48
	<i>Riesling</i>	6.25	12.5	50

ROSÉ & SKIN CONTACT

2020 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2022 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
		4.75	9.5	38

RED

2019 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	7	14	56
2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2021 Glup Glup, Cariñena, Spain	<i>Garnacha</i>	6.25	12.5	50
2021 Azul y Garanza, Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	38
2017 Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.25	8.5	(L) 48
2019 Sotabosc, Montsant, Spain	<i>Mencía</i>	6.5	13	52
2019 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Cariñena, Garnacha</i>	8	16	64
2020 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54
2021 Earth First, Classic, Mendoza, Argentina	<i>Bobal</i>	5.5	11	44
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Malbec</i>	5.75	11.5	46
2020 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.75	13.5	54
2019 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52
2022 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	7.5	15	60
2021 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018 Alto de la Ballena, Maldonado, Uruguay	<i>Pais</i>	5.75	11.5	46
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.25	10.5	42
2021 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Cabernet Blend</i>	6.25	12.5	50
	<i>Grenache Blend</i>	8	16	64

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera, 1L	<i>Manzanilla</i>	5.5	44
Almacenista, Lustau, 500mL	<i>Manzanilla Amontillada</i>	9	93
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	14	84
Península, Lustau, 750mL	<i>Palo Cortado</i>	6.5	52
15 Años, El Maestro Sierra, 375mL	<i>Oloroso</i>	9	72
		12.5	50

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 750mL	<i>Pedro Ximénez</i>	9.5	76
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	10	80
		17	68

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / El Bandarra Vermut 13.5
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 17
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENA CHE (ON THE ROCKS) Le Naturel / Vino de Montaña / Cuvee Paul 18.5
All grenache, but grown in three distinctly different soil types: clay, granite, and llicorella

COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 7
Blue Flower Earl Grey Tea, Bluberry 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

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

PICA PICA 12.5
Reyka Vodka, Capelletti Aperitivo, Orange, Lemon, Aquafaba,
Jalapeño

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

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

SIDE HUSTLE 13
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 14.5
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

SANGRIA

RED OR WHITE SANGRIA glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum 9.5 34
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Picker's Vodka, 13 55
Peach Nectar, Lemon, Grapefruit Bitters

BEER

BOTTLES & CANS
Peroni, Lager - Italy 8.5
Hap & Harry's, Lager - TN 8
Ye Haw, Dunkel Dark Lager- TN 8
Yazoo, Hefeweizen - TN 7.5
Dogfish Head, Sea Quench Session Sour - DE 8.5
Founders, All Day IPA - MI 7.5
Wiseacre, Bow Echo Hazy IPA - TN 11
Jackalope, Thunder Ann Pale Ale - TN 8
Blackstone, Adam Bomb IPA - TN 8
Lagunitas, Maximus IPA - CA 8.5
Jackalope, Bearwalker Maple Brown - TN 8

CIDERS
Austin Eastciders, Original Dry Cider - TX 8
Pomarina Brut Sidra (750mL) - Spain 42

