

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

Segovia, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Pepper, Fruity

SALCHICHÓN DE VIC

Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

SPECK

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

NDUJA SALAMI

Chicago, US
Spicy, Spreadable Salami

SOPRESSATA

St. Luis, US
Pork Salami, Paprika, Garlic

MAHÓN

Castilla-La Mancha, 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, EVOO Rubbed. Salty, Sharp

VALDEÓN

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

CANA DE OVEJA

Jumilla, ES
Soft-Ripened, Sheeps Milk, Aged 21 Days. Creamy, Mild

DRUNKEN GOAT

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

CABRA ROMERO

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

CANA 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

CABRA AL GOFIO

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

JAMÓN MANGALICA

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

WAGYU CECINA

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

SALAME DI MANZO

Illinois, US
Wagyu Beef, Black Pepper

QUESO DE TRUFA

Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle

APERITIVO BOARD

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

Marinated Olives, Patatas Bravas, Guindillas, Almonds, Salchichon De Vic, Jamón Serrano, Manchego, Idiazabal

TAPAS

HOUSE MADE FOCACCIA

Rosemary, Sea Salt

PICKLED BEETS

Skordalia, Dill

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BRAISED CABBAGE

Queso De Trufa, Migas

CRISPY BRUSSEL SPROUTS

Cherry Peppers Chimichurri

CHARRED BROCCOLINI

Truffle Vinaigrette

ROASTED CARROTS

Spiced Labneh

BRAISED FENNEL

Romesco

CRISPY OYSTER MUSHROOMS

Mojo Verde

CANNELLINI BEANS

Broccolini, Coriander

WHIPPED GOAT CHEESE

Dates

HUMMUS

Za'atar, Olive Oil

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

MARINATED BOQUERONES

Pickled Guindillas, Olive Oil

STEAMED MUSSELS

Arrabbiata, Gaucho Sausage

SEARED SCALLOPS

Cauliflower Pimenton Coulis

RED SNAPPER CRUDO*

Blood Orange, Aleppo Pepper

GRILLED PULPO

Peewee Potatoes, Chimichurri

GROUPER CHEEKS A LA PLANCHA

Braised Cabbage

CHICKEN THIGH

Tzatziki

PORK LOIN

Moruno Spice, Piquillo Pepper

PORK BELLY

Spicy Membrillo

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, Mahón

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS

Red Pepper Sauce

NY STRIP

Horseradish Gremolata

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA

Manchego, Apples, Cider

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO

Carrots, Arugula, Cider Vinaigrette

PAELLA VERDURAS

Carrots, Fennel, Cauliflower, Broccoli, Mojo Verde Aioli

PAELLA SALVAJE

Sausage, Chicken, Porkbelly, Chorizo Chickpeas

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

PARRILLADA BARCELONA*

Chicken, Pork Loin, Gaucho Sausage, NY Strip

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

BASQUE BURNT CHEESECAKE

Apples

EXECUTIVE CHEF VICTOR M. LOPEZ EXECUTIVE SOUS CHEF ALVARO VAZQUEZ | SOUS CHEF JUAN GOMEZ

*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>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepát</i>	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	6	12	48
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9	36
2022	Filipe Ferreira , Douro, Portugal	<i>Tempranillo</i>	4.75	9.5	(L) 53
2016	Alberto Orte, A Portela , Valdeorras, Spain	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2023	Sotabosc , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2020	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>	7.5	15	60
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Trepát Blend</i>	6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Bobal</i>	6	12	48
2021	Belinda , Mendoza, Argentina – Served Chilled	<i>Tempranillo</i>	6.5	13	52
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2018	Polkura , Colchagua, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	<i>Syrah</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>País</i>	5.75	11.5	46
2020	Peñalolen , Maipo, Chile	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Sauvignon</i>	7	14	56
		<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
La Cigarrera , 1L	<i>Manzanilla</i>	5.5	44
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	8.5	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
		13.5	54

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	9.5	38
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
		15	60

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 / Biografico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Asnella / B.R.O.T. / Belinda 15
High. Acid. Wines.

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto 15
Non alcoholic wines, all made using the process of dealcoholization

COCKTAILS

BEES & 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 10.5 38
Rioja Wine, Elderflower, Citrus Infused
Dark Rum, Guava Nectar

GUNS & ROSÉS 13 52
Sao Joao Espumante Brut Rosé, Lillet Rosé, Big
Cypress Vodka, Peach Nectar, Grapefruit

BEER

DRAFT caña doble
Estrella Galicia, Lager 4.50 8.5
Green Bench, Sunshine City IPA—FL 4.25 8.5
Hidden Springs, Orange Crush Wheat—FL 4.75 9

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Peroni, Lager—Italy 9
Green Bench, Postcard Pilsner—FL 8.5
Motorworks, Adoptable, Lager—FL (16oz) 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 9
Ology, Rainbow Colored Glasses, Sour Ale—FL 12
Magnanimous Brewing, Juice Lord IPA—FL (16oz) 13.5
Lagunitas, Maximus IPA—CA 9
Copperpoint, A-10 Red IPA—FL 9
3 Daughters, Rod Bender, Red Ale—FL 9
Coppertail Free Dive, IPA—FL 8.5
Cigar City, Maduro Brown Ale—FL 8.5
Cigar City Cider & Meade, Golden—FL 9
Trabanco, Cosecha, Sidra Natural (700mL)—FL 36

