

# barcelona

## CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

### JAMÓN SERRANO

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

### SPECK

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

### SORIA CHORIZO

California, US  
Pimentón Pork Sausage. Smoky, Garlicky

### CHORIZO PICANTE

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

### BASQUE SALAMI

Illinois, US  
Berkshire Pork, Pepper, Fruity

### FUET

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

### SALCHICHÓN DE VIC

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

### SOPRESSATA

St. Luis, US  
Pork Salami, Paprika, Garlic

### CABRA AL GOFIO

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

### DÉLICE DE BOURGOGNE

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

### MAHÓN

Castilla-La Mancha, 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

### IDIAZÁBAL

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

### CAÑA DE OVEJA

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

### CABRA ROMERO

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

### CAÑA DE CABRA

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

### 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

### AGED MANCHEGO

Castilla-La Mancha, ES  
Firm, Sheep's Milk, Aged 6 Months. Buttery, Nutty, Complex

### JAMÓN MANGALICA

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

### 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, Fuet, Jamon Serrano, Manchego, Idiazábal*

## TAPAS

### HOUSE MADE FOCACCIA

Rosemary, Sea Salt

### PICKLED BEETS

Skordalia, Dill

### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

### BRAISED CABBAGE

Queso De Trufa, Migas

### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

### CRISPY BRUSSEL SPROUTS

Cherry Peppers Chimichurri

### CHARRED BROCCOLINI

Truffle Vinaigrette

### ROASTED CARROTS

Spiced Labneh

### BRAISED FENNEL

Romesco

### CRISPY OYSTER MUSHROOMS

Mojo Verde

### CHICKPEAS & SOFRITO

Crispy Serrano, Citrus

### 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

### RAINBOW TROUT A LA PLANCHA

Braised Cabbage

### SEARED SCALLOPS

Cauliflower Pimentón Coulis

### STEAMED MUSSELS

Arrabbiata, Gaucho Sausage

### GRILLED PULPO

Peewee Potatoes, Chimichurri

### RED SNAPPER CRUDO\*

Blood Orange, Aleppo Pepper

### GROUPER CHEEKS

Olive Oil, Garlic, Parsley

### CHICKEN THIGH

Tzatziki

### SPICED BEEF EMPANADAS

Red Pepper Sauce

### PORK BELLY

Spicy Membrillo

### MORUNO PORK

Piquillo Pepper, Red Onions

### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

### TRUFFLED BIKINI

Jamón Serrano, Mahón

### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato 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

HALF / FULL

### PAELLA VERDURAS

Broccolini, Fennel, Cauliflower, Squash, Mojo Verde Aioli

### PAELLA SALVAJE

Chicken, Pork Belly, Gaucho Sausage, Chorizo, Chickpeas

### PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari

### PARRILLADA BARCELONA\*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

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

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2022	<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
2023	<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
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	6	12	48
2022	<b>Filipe Ferreira</b> , Douro, Portugal	<i>Tempranillo</i>	4.75	9.5	(L) 53
2023	<b>Glup Glup</b> , Cariñena, Spain	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2016	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Garnacha</i>	4.5	9	36
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Mencia</i>	6.5	13	52
2020	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Trepat Blend</i>	6	12	48
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Bobal</i>	6	12	48
2021	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Tempranillo</i>	6.5	13	52
2018	<b>Polkura</b> , Colchagua, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Syrah</i>	6.5	13	52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>País</i>	5.75	11.5	46
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Pinot Noir</i>	7	14	56
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Sauvignon</i>	7	14	56
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	6	12	48
		<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	5.5	44
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	8.5	93
<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, 375mL	<i>Pedro Ximénez</i>	9.5	38
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	20	80
		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 / Biografico  
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

**UNTOXICATED** Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto  
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

**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

**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

**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

## 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

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

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

## BEER

**DRAFT**  
Estrella Galicia, Lager caña doble  
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

