

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

SPECK

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

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

AGED MANCHEGO

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

CAÑA DE OVEJA

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

IDIAZÁBAL

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

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

JAMÓN MANGALICA

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

WAGYU CECINA

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

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, Jamón 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

CANNELLINI BEANS

Broccolini, Coriander

WHIPPED GOAT CHEESE

Dates

HUMMUS

Za'atar, Olive Oil

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Pickled Guindillas, Olive Oil

RAINBOW TROUT A LA PLANCHA

Braised Cabbage

SEARED SCALLOPS

Cauliflower Pimentón Coulis

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

STEAMED MUSSELS

Arrabbiata, Gaucho Sausage

GRILLED PULPO

Peewee Potatoes, Chimichurri

RED SNAPPER CRUDO*

Blood Orange, Aleppo Pepper

CHICKEN THIGH

Tzatziki

MORUNO PORK

Piquillo Pepper, Red Onions

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

TRUFFLED BIKINI

Jamón Serrano, Mahón

PORK BELLY

Spicy Membrillo

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

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 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	Xarel-lo Blend	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	7	14	56
			6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

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

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2022	Azul y Garanza , Navarra, Spain	Tempranillo	6	12	48
2022	Filipe Ferreira , Douro, Portugal	Tempranillo	4.75	9.5	(L) 53
2023	Glup Glup , Cariñena, Spain	Touriga Nacional Blend	5.75	11.5	46
2016	Alberto Orte, A Portela , Valdeorras, Spain	Garnacha	4.5	9	36
2023	Sotabosc , Montsant, Spain	Mencía	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	Garnacha, Cariñena	6.25	12.5	50
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	Cariñena, Garnacha	7.5	15	60
2021	Uva de Vida, Biográfico , Toledo, Spain	Trepat Blend	6	12	48
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Tempranillo, Graciano	7.5	15	60
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Bobal	6	12	48
2021	Belinda , Mendoza, Argentina – Served Chilled	Tempranillo	6.5	13	52
2018	Polkura , Colchagua, Chile	Bonarda, Pedro Ximénez	5	10	40
2022	Garage Wine Company, Revival , Maule, Chile	Syrah	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	País	5.75	11.5	46
2020	Peñalolen , Maipo, Chile	Pinot Noir	7	14	56
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Sauvignon	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	6	12	48
		Cabernet Blend	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 1L	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8.5	93
Península , Lustau, 750mL	Palo Cortado	6	48
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
Asuncion , Alvear, 375mL	Oloroso	13	52
		13.5	54

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala , 1999, 375mL	Pedro Ximénez	9.5	38
Solera 1927 , Alvear, 375mL	Pedro Ximénez	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) 13.5

BIO-CURIOUS Diorama / Abisso / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples 16

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

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 13.5

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

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

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

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

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

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

BEER

DRAFT
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

