

barcelona

CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FINOCCHIONA

Tuscany, IT
Pork Sausage With Fennel, Red Wine
Rich, Complex

NDUJA

Calabria, IT
Smoky, Spicy, Spreadable

SOBRASADA

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

SPECK

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

AGED MANCHEGO

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

ROMAO

Castilla-La Mancha
Raw Sheep's Milk. Rosemary

SMOKIN' GOAT

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

SAN SIMÓN

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

ALISIOS

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

DRUNKEN GOAT

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

MARINATED 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

VALDEÓN

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

DÉLICE DE BOURGOGNE

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

IBORES

Extremadura, ES
Semi-Firm, Raw Goat's Milk, Aged 2 Months.
Pimentón Rubbed

CANA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind, Buttery, Tangy

JAMÓN MANGALICA

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

WAGYU CECINA

Chicago, US
Aged 12-16 Weeks, Pressed & Cold Smoked
Wagyu. Hickory Pepper, Smokey

BRESAOLA

Lombardy, IT
Cured, Eye Round, Soft Texture, Sweet,
Tender

APERITIVO BOARD

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

*Manchego, Drunken Goat, Serrano, Fuet,
Patatas Bravas, Olives, Almonds,
Guindilla Peppers*

TAPAS

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

SWORDFISH A LA PLANCHA

Putanessca

15.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

OYSTERS HOT & COLD

Sobrasada, Jicama Relish

14

BRUSSELS SPROUTS

Honey Yogurt, Pomegranate, Pickled Onions

9.5

SALT COD BUÑUELOS

Chive Aioli

11.5

ROASTED CARROTS

Salsa Verde

8.5

PULPO GALLEGO

Confit Potatoes, Red Onions

15.5

CHARRED CABBAGE

Harissa, Jicama

7.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

COLLARD GREENS

Serrano, Bread Crumbs

7.5

CHICKEN THIGH

Aji Amarillo

10.5

CAULIFLOWER

Mustard Vinaigrette

8.5

DUCK CONFIT CALDOSO

Squash, Sage, Manchego

15.5

SWEET POTATO HUMMUS

Tahini, Lavash

9.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

PIQUILLOS RELLENOS

Drunken Goat, Sea Salt

9

BONE MARROW

Serrano, Onion Jam

15.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Pepitas

8.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

BROCCOLINI

Tomatoes, Pine Nuts

9

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

WILD MUSHROOM MONTADITO

Fox Farm & Forage, Truffle Ricotta

12.5

LAMB CHOP*

Green Goddess

18.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

PORK BELLY

Red Pepper Agrodolce

10.5

POTATO TORTILLA

Chive Sour Cream

7.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

BOQUERONES

Green Olives, Piquillo Peppers

7

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

ARUGULA & QUINOA

Pomegranate, Butternut Squash

9.5

LARGE PLATES

PORK BELLY FIDEOS

Butternut Squash, Cherry Peppers

16.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde, Potatoes, Lemon

28.5

HALF / FULL

PAELLA VERDURAS

Turnips, Fennel, Squash, Cauliflower, Brussels, Olives, Garlic
Aioli

18 / 36

PAELLA MARISCOS

Shrimp, Calamari, Clams, Mussels, Salmorreta

29 / 58

PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas, Olives, Egg

28 / 56

PARILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho

33 / 66

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

OLIVE OIL CAKE

Sea Salt

10

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Walnuts

8.5

EXECUTIVE SOUS DAVID ELLIS | SOUS CHEF THOMAS PARESO

*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>	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

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

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44
2021	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48

RED

2018	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2021	Pedro González Mittelbrunn , Castilla Y León, Spain	<i>Prieto Picudo</i>	5	10	40
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2022	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2016	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2020	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	Filipe Ferreira , Douro, Portugal	<i>Touriga Nacional Blend</i>	5.75	11.5	46
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2021	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Almacenista , Lustau, 500mL	<i>Manzanilla Pasada</i>	14	84
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Carlos VII , Alvear, 375mL	<i>Amontillado</i>	14	56
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	20	80

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 / Uva De Vida 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 13.5
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

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

PICA PICA 12.5
360 Vodka, Cappelletti 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

BOURBON SPICE RACK 14
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S LANE 15
Monkey Shoulder Scotch, Cappelletti,
Pasubio Vino Amaro, Orange, Angostura Bitters

SIDE HUSTLE 13
Raynal VSOP Brandy, Bénédictine,
Pineapple, Lemon, Barcava

GINTONICS

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

CATALAN
Citadelle Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Citadelle Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA **glass pitcher**
Rioja Wine, Elderflower, Citrus Infused 11 39
Dark Rum, Guava Nectar

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

BEER

DRAFT **caña doble**
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5
Trophy Brewing, Trophy Wife Session IPA—NC 4.25 8.5
R & D Brewing, Riviera Lager—NC 3.75 7.5
Tobacco Wood, 565 Amber Ale—NC 4.25 8.5

BOTTLES & CANS

Estrella Galicia, Lager—Spain 8.5
Peroni, Lager—Italy 8.5
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Fullsteam, Paycheck Pilsner—NC 8.5
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 8.5
Lynnwood Brewing Concern, Blonde Moment—NC 9.5
Trophy Brewing, Trophy Husband Witbier (16oz)—NC 10
Fullsteam, Rocket Science IPA—NC 8.5
Jade IPA, Foothills Brewing—NC 8.5
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC 9.5
Allagash, Tripel—ME 10.5
Bull City, Off Main Cider—NC 8
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

