

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

SOBRASADA

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

SPECK

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

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

AGED MANCHEGO

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

SMOKIN' GOAT

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

ALISIOS

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

ROMAO

Castilla-La Mancha, ES
Raw Sheep's Milk, Aged 9 Months.
Rosemary

DÉLICE DE BOURGOGNE

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

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

SAN SIMÓN

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

JAMÓN MANGALICA

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

BRESAOLA

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

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked
Wagyu. Hickory Pepper, Smoky

APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas,
Jamón Serrano, Fuet, Manchego,
Drunken Goat, Marcona Almonds*

TAPAS

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CAULIFLOWER

Mustard Vinaigrette

8.5

BRUSSELS SPROUTS

Honey Yogurt, Pomegranate, Pickled Onions

9.5

COLLARD GREENS

Serrano, Bread Crumbs

7.5

PIQUILLOS RELLENOS

Drunken Goat, Sea Salt

9

ROASTED CARROTS

Salsa Verde

8.5

CHARRED CABBAGE

Harissa, Jicama

7.5

WILD MUSHROOM MONTADITO

Fox Farm & Forage, Truffle Ricotta

12.5

BROCCOLINI

Tomatoes, Pine Nuts

9

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Pepitas

8.5

SWEET POTATO HUMMUS

Tahini, Lavash

7.5

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

BOQUERONES

Green Olives, Piquillo Peppers

7

OYSTERS HOT & COLD

Sobrasada, Jicama Relish

14

PULPO GALLEGO

Confit Potatoes, Red Onions

15.5

SALT COD BUÑUELOS

Chive Aioli

11.5

SWORDFISH A LA PLANCHA

Putanesca

15.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

CHICKEN THIGH

Aji Amarillo

10.5

DUCK CONFIT CALDOSO

Squash, Sage, Manchego

15.5

OXTAIL RAGU

Ricotta Gnocchi, Manchego

18.5

WAGYU CARPACCIO*

Idiazábal, Harissa Aioli

17.5

BONE MARROW

Serrano, Onion Jam

15.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

LAMB CHOP*

Green Goddess

18.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

PORK BELLY

Red Pepper Agrodolce

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

ARUGULA & QUINOA

Pomegranate, Butternut Squash

9.5

LARGE PLATES

CHORIZO FIDEOS

Butternut Squash, Cherry Peppers

16.5

WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde, Potatoes, Lemon

28.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

HALF / FULL

PAELLA VERDURAS

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

18 / 36

PAELLA SALVAJE

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

28 / 56

PAELLA MARISCOS

Shrimp, Clams, Mussels, Calamari, Salmorreta

29 / 58

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho

33 / 66

DESSERTS

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

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Spiced Apples

10

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	Xarel-lo Blend	5.5	11	44
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	Trepat	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14	56
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5.5	11	44
2023	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5	38
2023	La Vineyta, 'Pipa' , Emporda, Spain	Malvasia	6	12	48
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11	44
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2023	Menade , Rueda, Spain	Verdejo	6.25	12.5	50
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10	40
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5	50
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6.5	13	52
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13	52
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	5.5	11	44
2024	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10	40
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11	44
2021	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12	48

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14	56
2022	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5	53
2023	Glup Glup , Cariñena, Spain	Garnacha	4.5	9	36
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13	52
2021	Polkura , Colchagua, Chile	Syrah	6.5	13	52
2020	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6.25	12.5	50
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11	44
2023	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12	48
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13	52
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10	40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6.5	13	52
2022	Filipe Ferreira , Douro, Portugal	Touriga Nacional Blend	5.75	11.5	46
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14	56
2021	Belinda , Mendoza, Argentina – Served Chilled	Bonarda, Pedro Ximénez	5	10	40
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5	46

SHERRY

DRY

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

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / 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.

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

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
Beefeater Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

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

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

SANGRIA

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

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

BEER

DRAFT

Raleigh Brewing, Not Another Hazy NE IPA —	caña	doble	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
Heineken 0.0, Alcohol Free—Holland		6.5
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

