

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

SOBRASADA

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage, Smokey, Spicy, Pimenton

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

IBORES

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

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

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

BRESAOLA

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

WAGYU CECINA

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

APERITIVO BOARD

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

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

TAPAS

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

BOQUERONES

Green Olives, Piquillo Peppers

7

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

SALT COD BUÑUELOS

Chive Aioli

11.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

BRUSSELS SPROUTS

Honey Yogurt, Pomegranate, Pickled Onions

9.5

SWORDFISH A LA PLANCHA

Putanesca

15.5

CAULIFLOWER

Mustard Vinaigrette

8.5

MUSSELS

Sobrasada, Sofrito, Lemon

13.5

ROASTED CARROTS

Salsa Verde

8.5

CHICKEN THIGH

Aji Amarillo

10.5

BROCCOLINI

Tomatoes, Pine Nuts

9

DUCK CONFIT CALDOSO

Squash, Sage, Manchego

15.5

BUTTERNUT SQUASH SOUP

Butternut, Honey, Sheep's Cheese

10

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

WHIPPED SHEEP'S CHEESE

Pimentón Honey, Pepitas

8.5

WAGYU CARPACCIO*

Idiazábal, Harissa Aioli

17.5

COLLARD GREENS

Serrano, Bread Crumbs

7.5

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

14.5

PIQUILLOS RELLENOS

Drunken Goat, Sea Salt

9

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

WILD MUSHROOM MONTADITO

Fox Farm & Forage, Truffle Ricotta

12.5

BACON WRAPPED DATES

Valdeon Mousse

8

QUESO A LA PLANCHA

Cana De Oveja, Truffle

9.5

TRUFFLED BIKINI

Serrano, Mahón

9.5

POTATO TORTILLA

Chive Sour Cream

7.5

PORK BELLY

Red Pepper Agrodolce

10.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

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

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

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>Trepap</i>	6.5	13	52

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2023	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	Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2024	Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
2023	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
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
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6.5	13	52
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2024	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	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

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	53
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2021	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2023	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48
2017	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepap Blend</i>	5.5	11	44
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2021	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	Belinda , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46

SHERRY

DRY

			3oz	bottle
	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

			3oz	bottle
	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 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 / 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.

COCKTAILS



BEEES & 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 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
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