

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Pimentón

FINOCCHIONA

Georgia, US
Pork Sausage With Fennel, Red Wine.
Rich, Complex

NDUJA SALAMI

Chicago, US
Spicy, Spreadable Salami

FUET

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

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

MAHÓN

Islas Baleares, 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

CAÑA DE CABRA

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

DRUNKEN GOAT

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

DÉLICE DE BOURGOGNE

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

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

CABRA ROMERO

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

JAMÓN MANGALICA

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

QUESO DE TRUFFA

Castilla, La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months.
Savory, Black Truffle

WAGYU CECINA

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

MAXORATA CON PIMENTÓN

Islas Canarias, ES
Semi-Firm, Goat's Milk, Pimentón,
Aged 2 Months. Buttery, Tangy

APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Fuet,
Manchego, Mahón, Marcona Almonds,
Marinated Olives, Guindilla Peppers,
Eggplant Caponata*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BROCCOLINI

Confit Garlic, Rosemary

ROASTED CARROTS

Pimenton Dulce

CAULIFLOWER

Romesco

CHAMPINONES

Scallions, Garlic

DELICATA SQUASH

Garlic Oil, Shallots

WHIPPED SHEEP'S CHEESE

Truffle, Honey

BRUSSELS SPROUTS

Smoked Pepper Aioli

SWEET POTATO HUMMUS

Pita Bread

SWEET POTATOES

Mustard Vinaigrette

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

MARINATED BOQUERONES

Piquillo Peppers, Castlevetrano Olives

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

GRILLED PULPO

Sunchokes, Olive Chimichurri

P.E.I. MUSSELS

Sofrito

SCALLOPS*

Cauliflower Purée

LITTLENECK CLAMS

Sobrasada

MAHI MAHI A LA PLANCHA*

Escabeche

GRILLED SALMON

Fennel Salad

GRILLED CHICKEN THIGH

Aji Verde

BACON-WRAPPED DATES

Valdeón Mousse

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

PORK BELLY

Mojo Picante

DUCK LEG CONFIT

Mojo Verde

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

LAMB LOIN CHOP*

Carrots, Garlic

STEAK PAILLARD*

Crispy Potatoes, Red Pepper Vinaigrette

SPICED BEEF EMPANADAS

Red Pepper Sauce

ROASTED BONE MARROW

Bacon, Mostarda

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

RADICCHIO SALAD

Fennel, Apples

LARGE PLATES

WHOLE ROASTED BRANZINO

Broccolini, Potatoes

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

HALF / FULL

PAELLA VERDURAS

Delicata Squash, Brussels Sprouts, Parsnips

PAELLA SALVAJE

Chorizo, Pork Belly, Chicken, Chickpeas

PAELLA MARISCOS

Shrimp, Mussels, Calamari, Clams

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

DESSERTS

FLAN CATALÁN

8

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

RC Farms Gala Apples

EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF CESAR DIAZ

*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

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain		Xarel-lo Blend	5.5 11 44
2021	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		Macabeo Blend	7.5 15 60
NV	Tierra Limpia, Brut Rosé , Penedès, Spain		Trepat	6.75 13.5 54

WHITE

		3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain		Albariño	6 12 48
2023	Rezabal , Getariako Txakolina, Spain		Hondarribi Zuri	7 14 56
2023	Menade , Rueda, Spain		Verdejo	6.25 12.5 50
2023	Le Naturel , Navarra, Spain		Garnacha Blanca	5.5 11 44
2022	Pinord, Diorama , Penedès, Spain		Xarel-lo	5.5 11 44
2022	B.R.O.T., Blanc Inicial , Penedès, Spain		Xarel-lo, Riesling	6.5 13 52
2023	La Vineyta, 'Pipa' , Emporda, Spain		Malvasia	6 12 48
2021	Orto Vins, Les Argiles , Montsant, Spain		Macabeo	7 14 56
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain		Pedro Ximénez	6.5 13 52
2022	Asnella , Vinho Verde, Portugal		Arinto, Loureiro	5.75 11.5 46
2023	Aylin , San Antonio, Chile		Sauvignon Blanc	6 12 48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		Chardonnay	5.5 11 44
2022	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

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

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain		Tempranillo	7 14 56
2020	Marqués de Tomares, Crianza , Rioja, Spain		Tempranillo	6.5 13 52
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain		Tempranillo	6.5 13 52
2022	Glup Glup , Cariñena, Spain		Garnacha	4.75 9.5 38
2021	Pedro González Mittelbrunn , Castilla Y León, Spain		Prieto Picudo	5 10 40
2022	Azul y Garanza , Navarra, Spain		Tempranillo	5.25 10.5 (L) 59
2017	Alberto Orte, A Portela , Valdeorras, Spain		Mencia	6.5 13 52
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
2022	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
2020	Península, Vino de Montaña , Sierra De Gredos, Spain		Garnacha, Piñuela	6.5 13 52
2021	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7 14 56
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2021	Earth First, Clasico , Mendoza, Argentina		Malbec	5.75 11.5 46
2022	Filipe Ferreira , Douro, Portugal		Touriga Nacional Blend	5.75 11.5 46
2021	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	7 14 56
2020	Peñalolen , Maipo, Chile		Cabernet Sauvignon	6.75 13.5 54
2021	Polkura , Colchagua, Chile		Syrah	7.5 15 60
2022	Casas del Bosque , Casablanca, Chile		Pinot Noir	7 14 56
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		Cabernet Blend	6.25 12.5 50

SHERRY

DRY

		3oz	bottle	
	Jarana , Lustau, 750mL		Fino	6 48
	La Cigarrera ,		Manzanilla	9 93
	Almacenista , Lustau, 500mL		Manzanilla Amontillada	14 84
	Los Arcos , Lustau, 750mL		Amontillado	6.5 52
	Península , Lustau, 750mL		Palo Cortado	9 72
	15 Años , El Maestro Sierra, 375mL		Oloroso	12.5 50

SWEET

		3oz	bottle	
	East India Solera , Lustau, 750mL		Oloroso Dulce	9.5 76
	Nectar , Gonzalez Byass, 375mL		Pedro Ximénez	10 40
	Solera 1927 , Alvear, 375mL		Pedro Ximénez	17 68

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

ACID TRIP Asnella / B.R.O.T. / Negre De Folls
High. Acid. Wines. 16

BIO-CURIOUS Diorama / Abisso / Biografico
Many of our wines use Biodynamic farming practices, here are three incredible examples 17

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Filipe Ferreira
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone 18.5

UNTOXICATED Leitz Eins Zwei Zero/Le Naturel Zero Zero Blanco /Le Naturel Zero Zero Tino
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

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

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

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 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

BOURBON SPICE RACK 13.5
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 14.5
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

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

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

BEER

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7

Jackalope, Bearwalker Maple Brown—TN 8

Peroni, Lager—Italy 8.5

Hap & Harry's, Lager—TN 8

Lagunitas, Maximus IPA—CA 8.5

Estrella Galicia, Lager—Spain 8

Yazoo, Hefeweizen—TN 7.5

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5

Jackalope, Thunder Ann Pale Ale—TN 8

Dogfish Head, Sea Quench Session Sour—DE 8.5

Founders, All Day IPA—MI 7.5

Blackstone, Adam Bomb IPA—TN 8

Wiseacre, Bow Echo Hazy IPA—TN 11

Pomarina Brut Sidra—Spain (750mL) 42

