

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 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

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

FUET

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

'NDUJA

Illinois, US
Spreadable Pork Sausage, Calabrian Chili, Pork Jowl

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

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

DRUNKEN GOAT

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

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21
Days. Creamy, Mild

DELICE DE BOURGOGNE

Burgandy, FR
Triple Cream Soft, Cows Milk, Mold Rind.
Mushroomy, Smooth, Tangy

IDIAZÁBAL

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

SAN SIMÓN

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

VALDEÓN

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

ALISIOS

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

CANTIMPALO

California, US
Spanish Style Dry Salami

JAMÓN MANGALICA

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

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage.
Peppery & Rich

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*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

BRUSSELS SPROUTS

Maple-Sherry Vinaigrette

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

CHAMPIÑONES

Garlic, Scallions

SEARED CABBAGE

Romesco

CAULIFLOWER

Olive Tapenade

BEETS

Sheep Cheese, Marcona Almonds

GRILLED BROCCOLINI

Grain Mustard Aioli

PIQUILLO PEPPER HUMMUS

Lavash

BURRATA

Sweet Potato, Cranberries

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Garlic, Lemon, Parsley

PRAWNS A LA PARRILLA

Piperade

PULPO

White Bean Salad

TROUT A LA PLANCHA

Sumac, Garlic, Shallot

GAMBAS AL AJILLO

Guindilla Pepper, Olive Oil, Garlic

MUSSELS

Salsa Diablo

SCALLOPS

Acorn Squash, Calabrian Chile

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

GRILLED CHICKEN THIGH

Aji Amarillo

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

BACON-WRAPPED DATES

Valdeón Mousse

SPICED BEEF EMPANADAS

Red Pepper Sauce

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHORIZO MIGAS

Fried Egg, Aioli

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

STEAK PAILLARD*

Pepper Vinaigrette

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

ARUGULA

Cranberry, Pepitas, Balsamic

KALE

Manchego, Anchovy Vinaigrette, Migas

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad

PAELLA VERDURAS

Green Beans, Mushrooms, Squash

PAELLA MARISCOS

Gambas, Mussels, Calamari, Clams

PAELLA SALVAJE

Ground Pork, Chorizo, Chicken, Garbanzo Beans

PARRILLADA BARCELONA*

Steak, Chicken, Pork, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Cherries

BASQUE BURNT CHEESECAKE

Cherries

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

CHEF JAMES BURGE | EXECUTIVE SOUS CHEF TYLER WALLACE

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain		Macabeo Blend	7 14 56
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal		Trepat	6.5 13 52

WHITE

		3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain		Albariño	6 12 48
2023	Rezabal , Getariako Txakolina, Spain		Hondarribi Zuri	6.5 13 52
2023	Menade , Rueda, Spain		Verdejo	6.25 12.5 50
2023	Le Naturel , Navarra, Spain		Garnacha Blanca	5 10 40
2022	Pinord, Diorama , Penedès, Spain		Xarel-lo	4.75 9.5 38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain		Xarel-lo, Riesling	6.25 12.5 50
2023	La Vineyta, 'Pipa' , Montilla-Moriles, Spain		Malvasia	6 12 48
2021	Orto Vins, Les Argiles , Montsant, Spain		Macabeo	7 14 56
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain		Pedro Ximénez	6 12 48
2023	Asnella , Vinho Verde, Portugal		Arinto, Loureiro	5.5 11 44
2024	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
2022	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		Mencía	5.5 11 44
2023	Christophe Avi , Agenais, France		Cabernet Sauvignon	6 12 48
2023	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

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain		Tempranillo	7 14 56
2020	Marqués de Tomares, Crianza , Rioja, Spain		Tempranillo	6 12 48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain		Tempranillo	6.5 13 52
2023	Glup Glup , Cariñena, Spain		Garnacha	4.5 9 36
2022	Azul y Garanza , Navarra, Spain		Tempranillo	4.75 9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain		Mencía	6.5 13 52
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
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
2022	Camino de Navaherros , Sierra De Gredos, Spain		Garnacha	6.25 12.5 50
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2022	Filipe Ferreira , Douro, Portugal		Touriga National Blend	6.5 13 52
2021	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	6.5 13 52
2023	Belinda , Mendoza, Argentina – Served Chilled		Bonarda, Pedro Ximénez	5 10 40
2020	Peñalolen , Maipo, Chile		Cabernet Sauvignon	5.75 11.5 46
2021	Polkura , Colchagua, Chile		Syrah	6.5 13 52
2023	Casas del Bosque , Casablanca, Chile		Pinot Noir	7 14 56
2022	Garage Wine Company, Revival , Maule, Chile		País	5.75 11.5 46
2020	Alto de la Ballena , Maldonado, Uruguay		Cabernet Franc Blend	5.5 11 44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		Cabernet Blend	6.25 12.5 50

SHERRY

DRY

		3oz	bottle	
	Jarana , Lustau, 750mL		Fino	5.5 44
	La Cigarrera , 375mL		Manzanilla	8.5 34
	Los Arcos , Lustau, 750mL		Amontillado	6 48
	Carlos VII , Alvear, 375mL		Amontillado	13.5 54
	Península , Lustau, 750mL		Palo Cortado	9 72
	15 Años , El Maestro Sierra, 375mL		Oloroso	12 48
	Marques de Poley , Toro Albala, 500mL		Oloroso	10 60

SWEET

		3oz	bottle	
	East India Solera , Lustau, 750mL		Oloroso Dulce	9 72
	Nectar , Gonzalez Byass, 375mL		Pedro Ximénez	9 36
	Toro Albala , 1999, 375mL		Pedro Ximénez	20 80
	Solera 1927 , Alvear, 375mL		Pedro Ximénez	16 64

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarera / Lustau 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 / Clos Lojen 15
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

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

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
Tito's 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

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

SIDE HUSTLE 13
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

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

GUNS & ROSÉS
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach
Nectar, Grapefruit 13 52

BEER

BOTTLES & CANS

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

Peroni, Lager—Italy 8

Pabst Blue Ribbon (16oz.)—IL 6

Estrella Damm, Daura Gluten-Free Lager—Spain 8.5

Yuengling, Light—PA 6.5

Three Taverns, Rapturous Raspberry Sour—GA 8.5

Terrapin, Recreation Ale—GA 7

Monday Night Brewing, Slap Fight IPA—GA 8.5

Allagash, Tripel—MN 11

Isastegi, Sagardo Natural Cider (750mL)—Spain 32

