

barcelona

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

BASQUE SALAMI

Illinois, US
Berkshire Pork, Peppery, Fruity

FUET

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

CHORIZO PICANTE

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

'NDUJA

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

DÉLICE DE BOURGOGNE

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

IDIAZÁBAL

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

AGED MANCHEGO

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

CAÑA DE CABRA

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

SMOKING GOAT

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

VALDEÓN

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

DRUNKEN GOAT

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

ALISIOS

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

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

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

WAGYU CECINA

Illinois, US
Cured Beef For 12-16 Weeks, Pressed And
Cold Smoked With Hickory Pepper, Smokey

QUESO DE TRUFA

Jumilla, ES
Semi-Hard, Goat Milk, Black Truffle. Savory,
Piquant

APERITIVO BOARD

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

*Jamon Serrano, Fuet, Drunket Goat, Mahón,
Pepper Guindilla, Pickled Vegetables,
Olives, Patatas Bravas*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

MUSHROOMS A LA PLANCHA

Garlic Oil, Scallions, Urfa Pepper

SPAGHETTI SQUASH ARANCINI

Truffle Honey

DELICATA SQUASH

Balsamic, Dates

GRILLED BROCCOLINI

Charred Lemon Vinaigrette

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

QUESO A LA PLANCHA

Spicy Membrillo

ROASTED CAULIFLOWER

Yogurt, Lemon

ROASTED CARROTS

Labneh, Sumac

BURRATA

Pears

HUMMUS

Harissa, Aleppo Pepper, Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Garlic, Guindilla Peppers

MUSSELS

Sofrito

CHARCOAL-GRILLED PULPO

Fresno, Fingerling Potatoes

SEARED SCALLOPS*

Saffron Aioli, Chives

CHARCOAL-GRILLED MAHI*

Puttanesca Sauce

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

SALMON A LA PLANCHA*

Kale, Fennel, Onions

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

STEAK PAILLARD*

Pepper Vinaigrette, Crispy Potatoes

STUFFED PIQUILLOS

Morcilla, Goat Cheese, Pine Nuts

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

SPICED BEEF EMPANADAS

Red Pepper Sauce

BACON WRAPPED DATES

Valdeón Mousse

CHISTORRAS

Red Wine, Onions

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

KALE SALAD

Quinoa, Champagne Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots, Salsa Verde

PAELLA VERDURAS

Cauliflower, Fennel, Carrots, Herb Aioli

PAELLA MARISCOS

Shrimp, Clams, Calamari, Mussels, Salmoreta

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

PARRILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

34.5 / 69

DESSERTS

FLAN CATALÁN

Sea Salt

OLIVE OIL CAKE

Sea Salt

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

BASQUE BURNT CHEESECAKE

Cranberry Mermelada

EXECUTIVE CHEF JAVIER NARVAEZ | SOUS CHEF DAVID BRICEÑO

*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 14 56
NV	Tierra Limpia, Brut Rosé , Penedès, Spain		Trepat	6.5 13 52

WHITE

		3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain		Albariño	6 12 48
2022	Menade , Rueda, Spain		Verdejo	6.25 12.5 50
2023	Le Naturel , Navarra, Spain		Garnacha Blanca	5.5 11 44
2023	Pinord, Diorama , Penedès, Spain		Xarel-lo	4.75 9.5 38
2023	B.R.O.T., Blanc Inicial , Penedès, Spain		Xarel-lo, Riesling	6.25 12.5 50
2023	La Vinyeta, 'Pipa' , Emporda, Spain		Malvasia	6 12 48
2023	Orto Vins, Les Argiles , Montsant, Spain		Macabeo	7 14 56
2019	Alvear, 3 Miradas , Montilla-Moriles, Spain		Pedro Ximénez	6 12 48
2022	Asnella , Vinho Verde, Portugal		Arinto, Loureiro	5.5 11 44
2023	Aylin , San Antonio, Chile		Sauvignon Blanc	6 12 48
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay		Chardonnay	5 10 40
2020	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
2021	Von Winning, Winnings , Pfalz, Germany		Riesling	6.75 13.5 54

ROSÉ

		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
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
2021	Azul y Garanza , Navarra, Spain		Tempranillo	4.75 9.5 (L) 53
2016	Alberto Orte, A Portela , Valdeorras, Spain		Mencia	6.5 13 52
2023	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
2020	Coster dels Olivers , Priorat, Spain		Cariñena, Garnacha	7.5 15 60
2022	Vins de Pedra, Negre de Folls , Conca De Barberá		Trepat Blend	6 12 48
2021	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7.5 15 60
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2022	Filipe Ferreira , Douro, Portugal		Touriga Nacional Blend	5.75 11.5 46
2023	Belinda , Mendoza, Argentina – Served Chilled		Bonarda, Pedro Ximénez	5 10 40
2018	Polkura , Colchagua, Chile		Syrah	6.5 13 52
2022	Casas del Bosque , Casablanca, Chile		Pinot Noir	7 14 56
2020	Peñalolen , Maipo, Chile		Cabernet Sauvignon	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	6 12 48
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon		Cabernet Blend	6 12 48

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
	Península , Lustau, 750mL		Palo Cortado	9 72
	15 Años , El Maestro Sierra, 375mL		Oloroso	13 52
	Asuncion , Alvear, 375mL		Oloroso	13.5 54

SWEET

		3oz	bottle	
	East India Solera , Lustau, 750mL		Oloroso Dulce	9 72
	Nectar , Gonzalez Byass, 375mL		Pedro Ximénez	9.5 38
	Toro Albala , 1999, 750mL		Pedro Ximénez	20 160
	Solera 1927 , Alvear, 375mL		Pedro Ximénez	15 60

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-CURIOS Diorama / Abisso / Biográfico 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

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

TYGRA 14
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 14
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

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

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 Brut Rosé, Big Cypress Vodka, Peach
Nectar, Grapefruit 13 52

BEER

DRAFT
Green Bench, Postcard Pilsner—FL 4.25 8.5
Estrella Galicia, Lager—Spain 4.5 9
J Wakefield Brewing, El Jefe—FL 4.75 9
Prison Pals, Nelson Hazy IPA—FL 4.75 9.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
La Tropical, Ambar Lager—FL 9
Unseen Creatures, Southpoint Lager (16oz)—FL 12
Peroni, Lager—Italy 9
Daura Damm, Gluten-Free Lager—Spain 9
Estrella Damm, Lager—Spain 8.5
Inedit Damm—Spain 12
Wynwood Brewing, La Rubia, Blonde—FL 8.5
Dogfish Head, Sea Quench Session Sour—DE 8.5
Hitachino, Nest White—Japan 14.5
Dogfish Head, 60 Minute IPA—DE 8.5
Civil Society, Fresh IPA—FL (16oz) 14
Sun Lab, Sun Haze IPA—FL (16oz) 12
Lagunitas, Maximus IPA—CA 9
Copperpoint, A-10 Red IPA—FL 9
Cigar City, Maduro Brown Ale—FL 8.5
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36

