

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

SPECK

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky,
Garlicky

SOBRASADA

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

CHORIZO PICANTE

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

FUET

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

AGED MANCHEGO

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

DRUNKEN GOAT

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

DELICE DE BOURGOGNE

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

CABRA ROMERO

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

ALISIOS

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

ETXEGARAI

Pais Vasco, ES
Semi-Firm, Raw, Sheeps Milk,
Smoked 6 Months, Sharp, Fruity, Smoky

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

CAÑA DE OVEJA

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

VALDEÓN

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

QUESO IBÉRICO

Castilla y León, ES
Firm, Cow, Sheep & Goat's Milk,
Aged 3 Months. Buttery, Nutty, Strong

JAMÓN MANGALICA

Castilla y León, ES
Aged for 36-42 months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

QUESO DE TRUFA

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

APERITIVO BOARD

An Assortment Of Spanish
Aperitivo Snacks To Pair With
Your Anytime Drinks

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

TAPAS

HOUSE MARINATED OLIVES 5
Garlic, Thyme, Citrus, Giardiniera

EGGPLANT CAPONATA 5.5
Bell Peppers, Balsamic, Basil

CATALAN SPINACH 8.5
Garlic, Pepitas, Golden Raisins

CAULIFLOWER 8
Pimentón

BEETS 8.5
Ricotta, Walnuts, Basil

BROCCOLINI 9.5
Calabrian Pepper, Garlic

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

BURRATA 11
Spaghetti Squash, Sherry

GREEN BEANS 8.5
Aleppo Pepper, Lemon

PIQUILLO HUMMUS 9
Lavash

PATATAS BRAVAS 8
Salsa Brava, Garlic Aioli

POTATO TORTILLA 7
Chive Sour Cream

BOQUERONES 6
Olives, Piquillo Peppers

TROUT A LA PLANCHA 14.5
Pipirrana

CRISPY CALAMARI 11.5
Piquillos, Smoked Pepper Aioli

CRISPY COD 11
Lemon Aioli

GAMBAS AL AJILLO 9.5
Guindilla Pepper, Scallions, Garlic

MUSSELS 13.5
White Wine, Garlic, Tomatoes

PRAWNS 12.5
Piperade Purée

SCALLOPS 18.5
Sweet Potato, Brown Butter

GRILLED PULPO 15.5
Pepperonata

BACON WRAPPED DATES 8
Whipped Valdeón

GRILLED CHICKEN 9.5
Aji Amarillo

GRILLED LAMB 16
Roasted Eggplant

PORK BELLY 10.5
Fennel Escabeche

JAMÓN & MANCHEGO CROQUETAS 7
Garlic Aioli

CHORIZO W/ SWEET & SOUR FIGS 9
Sherry Vinegar, Garlic

SPICED BEEF EMPANADAS 8
Red Pepper Sauce

ALBÓNDIGAS 9.5
Spiced Meatballs in Jamón-Tomato Sauce

STEAK PAILLARD 14.5
Crispy Potatoes, Red Pepper Vinaigrette

SALADS

ENSALADA MIXTA 9
Olives, Onions, Tomatoes, Little Gem Lettuce

ARUGULA SALAD 8
Fennel, Herbs, Lemon Vinaigrette

KALE & BRUSSELS SPROUTS SALAD 9
Cranberries, Manchego, Maple Mustard Vinaigrette

LARGE PLATES

CHICKEN PIMIENTOS 23
Potatoes, Lemon, Hot Cherry Peppers

WHOLE BRANZINO 26.5
Green Beans, Potatoes, Red Chimichurri

PAELLA MARISCOS half / full / double
Gambas, Calamari, Clams, Mussels
28 / 56 / 98

PAELLA VERDURAS 18 / 36 / 64
Butternut Squash, Mushrooms, Broccolini, Olives

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Pork Belly, Garbanzos, Garlic Aioli

PARILLADA BARCELONA* 31 / 62 / 108
Strip Steak, Chicken, Chorizo, Pork Loin

DESSERTS

FLAN CATALÁN 7

OLIVE OIL CAKE 9
Sea Salt

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

BURNT BASQUE CHEESECAKE 9
Cherries

ARROZ CON LECHE 7
Coconut Milk, Cinnamon

EXECUTIVE CHEF ERIC CORONA
EXECUTIVE SOUS CHEF JERMAINE WILBEY | SOUS CHEF NICK HADDAD

*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>	3oz	6oz	bottle	
2021 AT Roca, Reserva, Brut Nature, Classic Penedès, Spain	<i>Macabeo Blend</i>	6.5	13	52	
2021 Caves São João, Brut Rosé, Bairrada, Portugal	<i>Baga Blend</i>	6	12	48	

WHITE

2023 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle	
2023 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6	12	48	
2023 Menade, Rueda, Spain	<i>Verdejo</i>	7	13	52	
2023 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	6.25	12.5	50	
2022 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	5	10	40	
2023 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	4.75	9.5	38	
2023 La Vineyta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	7	14	56	
2020 Alvear, 3 Miradas, Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.75	11.5	46	
2022 Asnella, Vinho Verde, Portugal	<i>Pedro Ximénez</i>	5.5	11	44	
2020 Capítulo 7, Mendoza, Argentina	<i>Arinto, Loureiro</i>	5	10	40	
2023 Aylin, San Antonio, Chile	<i>Pedro Ximénez</i>	4.75	9.5	38	
2023 Bodegas Cerro Chapeu, Cerro Chapeu, Uruguay	<i>Sauvignon Blanc</i>	5.5	11	44	
2022 Iniceri, 'Abisso,' Sicily, Italy	<i>Chardonnay</i>	5	10	40	
2023 Leitz, Feinherb, Rheingau, Germany	<i>Catarratto</i>	5.5	11	44	
2021 L'Alpage, Mont-sur-Rolle, Switzerland	<i>Riesling</i>	6	12	48	
	<i>Chasselas</i>	6.5	13	52	

ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle	
2023 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40	
2023 Christophe Avi, Agenais, France	<i>Cabernet Sauvignon</i>	4.5	9	36	
2022 Los Conejos Malditos, Blanco Con Madre, Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44	
		5	10	40	

RED

2019 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle	
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	7	14	56	
2020 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36	
2022 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48	
2022 Azul y Garanza, Navarra, Spain	<i>Garnacha</i>	4.5	9	36	
2016 Alberto Orte, A Portela, Valdeorras, Spain	<i>Tempranillo</i>	4.5	9 (L)	50	
2023 Sotabosc, Montsant, Spain	<i>Mencía</i>	6.5	13	52	
2020 Coster dels Olivers, Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50	
2023 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60	
2022 Primitivo Quiles, Cono 4, Alicante, Spain	<i>Trepat Blend</i>	5.75	10.5	42	
2022 Camino de Navaherreros, Sierra de Gredos, Spain	<i>Monastrell</i>	4.5	9	36	
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha</i>	6.25	12.5	50	
2023 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	6.75	13.5	54	
2020 Earth First, Organic Crianza, Mendoza, Argentina	<i>Bobal</i>	5.5	11	44	
2023 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	5.75	11.5	46	
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.75	9.5	38	
2020 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.25	12.4	50	
2021 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.5	13	52	
2022 Casas del Bosque, Casablanca, Chile	<i>Syrah</i>	6.5	13	52	
2022 Garage Wine Company, Revival, Maule, Chile	<i>Pinot Noir</i>	7	14	56	
2018 Alto de la Ballena, Maldonado, Uruguay	<i>País</i>	5.75	11.5	46	
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.25	10.5	42	
	<i>Cabernet Blend</i>	6.25	12.5	50	

SHERRY

DRY

Jarana, Lustau, 750mL	<i>Fino</i>	3oz	bottle	
La Cigarrera, 375mL	<i>Manzanilla</i>	5.5	44	
Los Arcos, Lustau, 750mL	<i>Amontillado</i>	8.5	34	
Carlos VII, Alvear, 375mL	<i>Amontillado</i>	6	48	
Península, Lustau, 750mL	<i>Palo Cortado</i>	11.5	69	
		9	72	

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle	
Nectar, Gonzalez Byass, 375m86L	<i>Pedro Ximénez</i>	9	72	
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	9	36	
		14	56	

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Lustau Vermut Rojo 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

GRENAACHE (ON THE ROCKS) Le Naturel / Camino de Navaherreros / Cuvée Paul 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone

ACID TRIP Asnella / L'Alpage / Belinda 15
High. Acid. Wines.

COCKTAILS

BEES & BAYS (No ABV) 6
Lime, Salted Honey Syrup, Cardamom Bitters, Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 7
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

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
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 glass pitcher
Rioja Wine, Elderflower, Citrus Infused Dark Rum 9.5 34
Guava Nectar

GUNS & ROSÉS glass carafe
São João Brut Rosé, Lillet Rosé, Bustletown Vodka, 13 52
Peach Nectar, Lemon, Grapefruit Bitters

BEER

DRAFT
Estrella Galicia, Lager – Spain caña doble 4.25 8.5
Creature Comforts, Tropicália IPA – GA 4.5 9
Glover Park, Witness Belgian Wit - GA 4 8
Sweetwater, 420 Pale Ale – GA 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT 7
Estrella Damm, Lager – Spain 8.5
Yuengling Light, - PA 6.5
Peroni, Lager - Italy 8
Wild Heaven, Emergency Drinking Beer - GA 7.5
Pabst Blue Ribbon (16oz.) - IL 6
Three Taverns, Rapturous Raspberry Sour - GA 8.5
Wild Heaven, White Blackbird - GA 8.5
Terrapin, Recreation Ale - GA 7
Jekyll Brewing, Hop Dang Diggity IPA-GA 8
Lagunitas, Maximus IPA – CA 8.5
Allagash, Tripel Reserve – ME 11

CIDERS
Isastegi, Sagardo Natural Cider (750mL)- Spain 32
Pomarina Brut Sidra (750mL) – Spain 42