

barcelona

CHARCUTERIE & CHEESE

7 for one | 19.5 for three

JAMÓN SERRANO

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

FUET

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

SALCHICHON DE VIC

Catalunya, ES
Pork Sausage with Nutmeg, Oregano, Garlic, and Whole Peppercorns

SOBRASADA

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

CHORIZO PICANTE

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

SPECK

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

IDIAZÁBAL

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

CAÑA DE CABRA

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

AGED MANCHEGO

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

DÉLICE DE BOURGOGNE

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

SMOKING GOAT

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

DRUNKEN GOAT

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

VALDEÓN

Castilla-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

MAHÓN

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

JAMÓN MANGALICA

Castilla y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty 14

MAXORATA

Islas Canarias, ES
Semi-Firm, Goat's Milk, Aged 2 Months. Buttery, Tangy 8.5

APERITIVO BOARD

An Assortment of Spanish Aperitivo Snacks to Pair with Your Anytime Drinks 26

Jamón Serrano, Fuet, Mahón, Drunken Goat, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil 5.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera 5

HOUSE-MADE FOCCACIA

Pimentón, La Boella Olive Oil 3

BURRATA

Tomato Confit, Basil, Pine Nuts 12.5

ROASTED CARROTS

Labneh, Sumac 8.5

QUESO A LA PLANCHA

Spicy Membrillo 10.5

HUMMUS

Harissa, Aleppo Pepper, Lavash 7.5

CHARCOAL GRILLED ASPARAGUS

Mustard Vinaigrette, Maxorata 8.5

MUSHROOMS A LA PLANCHA

Scallions, Urfa Pepper 9.5

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon 8.5

PAN CON TOMATE

Sea Salt, La Boella Olive Oil 6.5

ZUCCHINI FRITTERS

Harissa Whipped Sheep's Cheese 8.5

GRILLED BROCCOLINI

Charred Lemon Vinaigrette 9.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli 8

POTATO TORTILLA

Chive Sour Cream 7

SEARED SCALLOPS

Green Romesco 18.5

CHARCOAL-GRILLED MAHI

Cabbage Salad 14.5

ARTICHOKE A LA PLANCHA

Olive Tapenade, Jamon Serrano 10

BOQUERONES

Piquillo Peppers, Guindilla Peppers 7.5

GAMBAS AL AJILLO

Guindilla Peppers, La Boella Olive Oil, Garlic 9.5

SALMON A LA PLANCHA

Zucchini Ratatouille, Basil Aioli 14.5

SCALLOP CRUDO

Turmeric, Cilantro, Pickled Shallots 14.5

CHARCOAL-GRILLED PULPO

Aji Amarillo 15.5

MUSSELS

Sofrito 13

CHARCOAL-GRILLED RAZOR CLAMS

Chimichurri 15

BACON WRAPPED DATES

Valdeón Mousse 8

CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Verde 9.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction 8.5

STUFFED PIQUILLOS

Morcilla, Sheep's Cheese, Pine Nuts 11.5

BRAISED PORK

Pea Puree, Spinach 10.5

SPICED BEEF EMPANADAS

Red Pepper Sauce 8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli 7

LAMB MERGUEZ

Snow Peas, Piquillos 10.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce 9.5

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes 14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce 9

ARUGULA SALAD

Radish, Snow Peas, Feta 9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers 23

CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots 26.5

half / full / double
PAELLA VERDURAS 18 / 36 / 64
Asparagus, Squash, Snow Peas, Herb Aioli

PAELLA MARISCOS 28 / 56 / 98
Shrimp, Mussels, Littleneck Clams, Calamari

PAELLA SALVAJE 28 / 56 / 98
Chicken, Chorizo, Morcilla, Chickpeas

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

DESSERTS

CHOCOLATE CAKE 9
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 9
Sea Salt

FLAN CATALÁN 7

BASQUE BURNT CHEESECAKE 9
Strawberry Mermelada

EXECUTIVE CHEF JAVIER NARVAEZ SOUS CHEFS KEARA GARCIA & 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	<i>Xarel-lo Blend</i>	5	10	40
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>	6.5	13	52

WHITE

		3oz	6oz	bottle
2023 Mila , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2022 Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2020 Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2021 Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022 Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 La Vinyeta, 'Pipa' , Emporda, Spain	<i>Malvasia</i>	6	12	48
2021 Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2018 Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	5.5	11	44
2022 Asnella , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2020 Capítulo 7 , Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2023 Aylin , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.25	10.5	42
2022 Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	4.75	9.5	38
2020 1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.25	12.5	50
2021 Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2022 Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2021 L'Alpage , Mont-sur-Rolle, Switzerland	<i>Chasselas</i>	7	14	56

ROSÉ & SKIN CONTACT

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

RED

		3oz	6oz	bottle
2018 Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	6.5	13	52
2020 Marqués de Tomares, Crianza , Rioja Spain	<i>Tempranillo</i>	6	12	48
2020 Pedro González Mittelbrunn , Castilla y León, Spain	<i>Prieto Picudo</i>	4.5	9	36
2020 Bardos, Viñedos de Altura , Ribera del Duero, Spain	<i>Tempranillo</i>	6	12	48
2022 Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2021 Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.5	9 (L)	50
2017 Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencia</i>	6.5	13	52
2020 Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 Vins de Pedra, Negre de Folls , Conca de Barberá	<i>Trepal Blend</i>	5.75	11.5	46
2022 Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	4.75	9.5	38
2020 Península, Vino de Montaña , Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2020 Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2022 Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	5.75	11.5	46
2021 Earth First, Classic , Mendoza, Argentina	<i>Malbec</i>	5.25	10.5	42
2021 Belinda , Mendoza, Argentina - <i>served chilled</i>	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2021 Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2019 Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2020 Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2021 Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018 Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48
2020 Chat. du Morre du Tendre, Cuvée Paul , Côtes-du-Rhône	<i>Grenache Blend</i>	7	14	56
2021 Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>			
6			12	48

SHERRY

DRY

		3oz	bottle
Jarana , Lustau, 750mL	<i>Fino</i>	5.5	44
La Cigarrera , 375mL	<i>Manzanilla</i>	8.5	34
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	11	44
Asuncion , Alvear, 375mL	<i>Oloroso</i>	12	48

SWEET

		3oz	bottle
East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
Toro Albala , 1990, 750mL	<i>Pedro Ximénez</i>	16	128
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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-CURIOUS Diorama / Abisso / Biográfico	16
Many of our wines use Biodynamic farming practices, here are three incredible examples	
GRENACHE (ON THE ROCKS) Le Naturel / Vino de Montaña / 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

BEEES & BAYS (No ABV)	6
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	
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
TYGRA	14
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber	
DOS PENÍNSULAS	13
Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	
SUMMER STREET SLING	12.5
Chamomile Infused Reyka Vodka Grapefruit, Lemon, Grapefruit Bitters, Peychaud's	
ALEBRIJES	13.5
Bañez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder	
BOURBON SPICE RACK	13
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	
SMOKED SHERRY MANHATTAN	16
Hudson Bourbon, Gonzalez Byass Pedro Ximenez, Lustau Amontillado, Angostura, Luxardo Cherry	
LAIRD'S WAY	15
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	
GINTONICS	15
Inspired by three of Spain's most iconic regions	
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	9.5 34
Dark Rum, Guava Nectar	
GUNS & ROSÉS	glass carafe
São João Brut Rosé, Lillet Rosé, Big Cypress Vodka	12.5 50
Peach Nectar, Lemon, Grapefruit Bitters	
BEER	
DRAFT	caña doble
Estrella Galicia, Lager - Spain	4.5 9
Green Bench, Postcard Pilsner - FL	4.25 8.5
J Wakefield Brewing, El Jefe - FL	4.75 9
Wynwood Brewing, Laces IPA - FL	4.75 9.5
BOTTLES & CANS	
Athletic Brewing, Run Wild IPA, Non- Alcoholic - CT	7
Peroni, Lager - Italy	9
Estrella Damm, Daura Gluten-Free Lager - Spain	9
La Tropical, Ambar Lager - FL	9
Tripping Animals, No Mames, Mexican Lager - FL (16oz)	12.5
Dogfish Head, Sea Quench Session Sour - DE	8.5
Hitachino, Nest White - Japan	14.5
Dogfish 60 Minute IPA - DE	12
Estrella Damm, Inedit - Spain	12
Wynwood Brewing, La Rubia, Blonde - FL	8.5
Civil Society, Fresh IPA - FL (16oz)	14
Veza Sur, South Coast IPA - FL	8.5
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
Wynwood Brewing, Pops Porter - FL	8.5
CIDERS	
Trabanco, Cosecha, Sidra Natural (700mL) - Spain	36