

barcelona

CHARCUTERIE & CHEESE

8 for one | 22.5 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

SALCHICHON DE VIC

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

SOBRASADA

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

CHORIZO PICANTE

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

IDIAZÁBAL

Pais 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

SMOKING GOAT

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

DÉLICE DE BOURGOGNE

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

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

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

SAN SIMÓN

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

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

MAXORATA

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

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

Jamón Serrano, Fuet, Manchego, Mahon, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas

TAPAS

MARCONA ALMONDS

5.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

HOUSE MARINATED OLIVES

6.5

ROASTED CARROTS

Labneh, Sumac

8.5

QUESO A LA PLANCHA

Spicy Membrillo

10.5

HOUSE-MADE FOCACCIA

Pimentón, La Boella Olive Oil

4

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

ROASTED CAULIFLOWER

Yogurt, Lemon

8.5

MUSHROOMS A LA PLANCHA

Garlic Oil, Scallions, Urfa Pepper

12.5

SPAGETTI SQUASH ARANCINI

Truffle Honey

8

GRILLED BROCCOLINI

Charred Lemon Vinaigrette

10.5

DELICATA SQUASH

Balsamic, Dates

9

BURRATA

Pears, Walnuts

12.5

HUMMUS

Harissa, Aleppo Pepper, Lavash

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7.5

SALMON A LA PLANCHA

Arugula, Fennel, Onions

14.5

BOQUERONES

Garlic, Guindilla Peppers

7.5

SALMON CRUDO

Grapefruit, La Boella Olive Oil

15.5

CHARCOAL-GRILLED PULPO

Fresno, Fingerling Potatoes

16.5

SALMON A LA PLANCHA

Arugula, Fennel, Onions

14.5

MUSSELS

Sofrito

14.5

SEARED SCALLOPS

Saffron Aioli, Chives

18.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions

11

CHARCOAL-GRILLED MAHI

Garlic, Shallots, Piquillo Peppers

14.5

CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

10.5

CARRILLERAS

Fennel Purée

12.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

BACON WRAPPED DATES

Valdeón Mousse

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CHISTORRAS

Red Wine, Onions

10.5

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

KALE SALAD

Quinoa, Cranberries, Champagne Vinaigrette

9

LARGE PLATES

CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots, Salsa Verde

29.5

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

PAELLA VERDURAS

Cauliflower, Fennel, Carrots, Herb Aioli

half / full

19 / 38

PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

29 / 58

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

28 / 56

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

34 / 69

DESSERTS

FLAN CATALAN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

BASQUE BURNT CHEESECAKE

Cranberry Mermelada

10.5

OLIVE OIL CAKE

Sea Salt

10.5

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

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
NV Tierra Limpia, Brut Rosé, Penedès, Spain	<i>Trepato</i>	6.5	13	52

WHITE

2023 Mila, Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023 Rezabal, Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023 Menade, Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023 Le Naturel, Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2023 Pinord, Diorama, Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022 B.R.O.T Blanc Inicial, Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023 La Vinyeta, 'Pipa', Emporda, Spain	<i>Malvasia</i>	6	12	48
2023 Orto Vins, Les Argiles, Montsant, Spain	<i>Macabeo</i>	7	14	56
2019 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 Capitulo 7, Mendoza, Argentina	<i>Pedro Ximénez</i>	4.75	9.5	38
2024 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
2023 Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	6	12	48
2023 Leitz, Feinherb, Rheingau, Germany	<i>Riesling</i>	6.5	13	52

ROSÉ & SKIN CONTACT

2022 Liquid Geography, Bierzo, Spain	<i>Mencia</i>	3oz	6oz	bottle
2023 Familia Schroeder, Saurus, Patagonia, Argentina	<i>Pinot Noir</i>	4.5	9	36
2023 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

2019 Nucerro, Reserva, Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021 Pedro González Mittelbrunn, Castilla y León, Spain	<i>Prieto Picudo</i>	6.5	13	52
2021 Bardos, Viñedos de Altura, Ribera del Duero, Spain	<i>Tempranillo</i>	4.5	9	36
2023 Glup Glup, Cariñena, Spain	<i>Tempranillo</i>	6	12	48
2021 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>Mencia</i>	6.5	13	52
2020 Coster dels Oliviers, Priorat, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2022 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>Trepato Blend</i>	5.75	11.5	46
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Monastrell</i>	4.75	9.5	38
2021 Uva de Vida, Biográfico, Toledo, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2022 Bodegas Ponce, Clos Lojen, Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021 Earth First, Classic, Mendoza, Argentina	<i>Bobal</i>	5.75	11.5	46
2021 Belinda, Mendoza, Argentina - served chilled	<i>Malbec</i>	5.25	10.5	42
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2020 Peñalolen, Maipo, Chile	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2018 Polkura, Colchagua, Chile	<i>Cabernet Sauvignon</i>	7	14	56
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
2017 Chat. du Morre du Tendre, Cuvée Paul, Côtes-du-Rhône	<i>Cabernet Franc Blend</i>	6	12	48
2021 Dom. des Tourelles, Bekaa Rouge, Bekaa Valley, Lebanon	<i>Grenache Blend</i>	7	14	56
	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

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

SWEET

East India Solera, Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
Nectar, Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
Toro Albala, 1990, 750mL	<i>Pedro Ximénez</i>	9.5	38
Solera 1927, Alvear, 375mL	<i>Pedro Ximénez</i>	16	128
		15	60

WINE FLIGHTS

3 Half Glasses

BIO-CURIOUS Diorama / Abisso / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENADE (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 / B.R.O.T. / Belinda 15
High. Acid. Wines.



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

TYGRA 14
Cachaça, Quevedo White Port, Ginger Beer,
Lime, Angostura Bitters, Cucumber

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

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

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

SANGRIA

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

GUNS & ROSÉS glass carafe
Tierra Limpia Brut Rosé, Lillet Rosé, 13 52
Big Cypress Vodka, Peach Nectar, Lemon, Grapefruit.

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
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
Trabanco, Cosecha, Sidra Natural (700mL) - Spain 36