

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

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

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

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

MAXORATA

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

APERITIVO BOARD

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

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

TAPAS

EGGPLANT CAPONATA

Sweet Peppers, Onions, Basil

5.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

5

ROASTED CARROTS

Labneh, Sumac

8.5

BURRATA

Pears, Walnut

12.5

QUESO A LA PLANCHA

Spicy Membrillo

10.5

HOUSE-MADE FOCACCIA

Pimentón, La Boella Olive Oil

4

SPAGHETTI SQUASH ARANCINI

Truffle Honey

8

SPINACH & CHICKPEA CAZUELA

Cumin, Roasted Onions, Lemon

8.5

GRILLED ASPARAGUS

Mustard Vinaigrette, Maxorata

8.5

ARTICHOKE A LA PLANCHA

Olive Tapenade, Serrano

10

ROASTED CAULIFLOWER

Yogurt, Lemon

8.5

GRILLED BROCCOLINI

Charred Lemon Vinaigrette

9.5

HUMMUS

Harissa, Aleppo Pepper, Lavash

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

BOQUERONES

Garlic, Guindilla Peppers

7.5

MIAMI SPICE

3 Tapas + Your Choice of Charcuterie or Cheese

45

SALMON A LA PLANCHA

Arugula, Fennel, Onions

14.5

SCALLOP CRUDO*

Turmeric, Cilantro, Pickled Shallots

14.5

CHARCOAL-GRILLED PULPO

Fresno, Fingerling Potatoes

15.5

MUSSELS

Sofrito

13

SEARED SCALLOPS

Saffron Aioli, Chives

18.5

GAMBAS AL AJILLO

Guindilla Peppers, Scallions

9.5

CHARCOAL-GRILLED MAHI

Tomato Mermelada, Salsa Verde

14.5

CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

9.5

CARRILLERAS

Fennel Purée

12.5

BACON WRAPPED DATES

Valdeón Mousse

8

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

ALBONDIGAS

Spiced Meatballs in Jamón-Tomato Sauce

9.5

CHISTORRAS

Red Wine, Onions

10.5

CHORIZO W/ SWEET & SOUR FIGS

Balsamic Reduction

8.5

STUFFED PIQUILLOS

Morcilla, Goat Cheese, Pine Nuts

11.5

STEAK PAILLARD

Pepper Vinaigrette, Crispy Potatoes

14.5

SALADS

ENSALADA MIXTA

Olives, Onions, Tomatoes, Little Gem Lettuce

9

KALE SALAD

Quinoa, Cranberries, Champagne Vinaigrette

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots, Salsa Verde

26.5

PAELLA VERDURAS

Cauliflower, Fennel, Carrots, Herb Aioli

half / full / double

18 / 36 / 64

PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

28 / 56 / 98

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

28 / 56 / 98

PARILLADA BARCELONA*

Strip Steak, Chicken, Gaucho Sausage, Pork Loin

31 / 62 / 108

DESSERTS

FLAN CATALÁN

7

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Cranberry Mermelada

9

OLIVE OIL CAKE

Sea Salt

9

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	<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
2023 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
2023 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
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
2022 Iniceri, Abisso, Sicily, Italy	<i>Catarratto</i>	6	12	48
2023 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
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

		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
2021 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
2020 Coster dels Oliviers, Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2022 Vins de Pedra, Negre de Folls, Conca de Barberá	<i>Trepal Blend</i>	5.75	11.5	46
2020 Península, Vino de Montaña, Sierra de Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2021 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
2020 Belinda, Mendoza, Argentina - served chilled	<i>Bonarda, Pedro Ximénez</i>	4.5	9	36
2021 Quieto, Gran Corte, Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020 Peñalolen, Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
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>Pais</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

GRENA CHE (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

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

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,
Sfumat 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 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 & CIDER

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