

BAR CASA VALE

SNACKS

- Valencia Almonds**, basque chile 5. vΔ
- Quicos and Favas** 4. vΔ
- Marinated Olives**, bay leaf 5. v
- Gilda**, anchovy, olive, piparras 5.
- Pan con Tomate** 4. v
- Grilled Chicken Skewer** 8.
- Grilled Fish Skewer** 7.

SMALLER

- Oysters**, half dozen, traditional accompaniments 18.
- Albacore Crudo**, yogurt, celtuce, aji peppers, squash blossoms 15.
- Little Gem Lettuce**, anchovy, breadcrumb, manchego 12. v
- Tomato Salad**, fresh sheep's cheese, black olive, marigolds 12. v
- Celery Salad**, dried cherries, parched green wheat, manchego 12. v
- Grilled Cabbage**, chickpea miso, plums, puffed rice 12. v
- Beef Tartare**, turnip, manchego, horseradish, crispy shiitake* 15.
- Smoked Eel Toast**, herbed aioli, siletz tomato, bottarga* 12.
- Shishito Peppers**, new potatoes, tonnato, mojama* 12.
- Gambas a la Plancha**, striped spot prawns, fermented chile, scallions 14.
- Papas Bravas**, nutritional yeast, pimenton, aioli* 9. v
- Cod Croquettes**, basil aioli, jamon bechamel 10.
- Sourdough Flatbread**, fairytale eggplant, nigella seed, pecorino 14. v

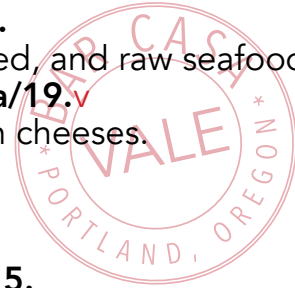
LARGER

- Yellowfin Collar**, zucchini, salsa verde, grilled lemon 17.
- Seared Foie Gras**, grilled grapes, grape leaf vinegar, toast 20.
- Grilled Mackerel**, diva cucumber, mouse melon, yogurt, dill 16.
- Merguez Sausage**, fresh potxa beans, tomato, fennel, aioli* 14.
- Grilled Arrachera**, shishito peppers, oyster mushrooms, tomatillo 22.
- Iberico Pork Collar**, dried scallop, grilled cabbage, ground cherries 18.
- Smoked Lamb Ribs**, pomegranate molasses, sour pickles, sesame 19.
- Burger**, mahón, cabbage, special sauce, onion* 12. add bacon 4
- Pacific Octopus**, Dragon's Lingerie, borlotti beans, sobrasada* 26.
- Fideos**, spigariello, oyster mushroom, almond picada, aioli* 18. v Δ
- Arroz Negro**, grilled chicken leg, prawns, mussels, cilantro, espelette aioli* 20/35.

FAMILY STYLE DINNER \$40/per person (full table participation required)

BOARDS

- Jamón Iberico de Bellota** \$25/oz.
- Jamón Serrano** \$14/oz.
- Charcuterie Board** 20.
Selection of domestic cured meats.
- Seafood Board** 30.
House cured, smoked, and raw seafood.
- Cheese Board** 7 ea/19. v
Selection of Spanish cheeses.



* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase the risk of foodborne illness. But we like to live dangerously.

Δ Contains nuts @barcasavale www.barcasavale.com

v= vegetarian or vegan option available

18% gratuity added to parties of six or more. Our restrooms are located inside the main building. Ask your server for today's code.



HAPPY HOUR

Open - 6pm | Late Night

Available until 6pm

Oysters, 1/2 dozen	8
Albacore Crudo, yogurt, celtuce, peppers	10
Cheese Board, accompaniments	12
Charcutiere Board	12

FOOD

Marinated Olives v	5
Basque Snack, almonds, quicos v	5
Grilled Mackerel	7/each
Cod Croquettes	2/each
Fish Skewer	7
Gem Wedge, anchovy, breadcrumb, manchego	8
Papas Bravas, aioli v	5
Flatbread, eggplant, nigella seed, pecorino v ..	9
Mussels, merguez, fennel, white wine.....	10
Yellowfin Collar, salsa verde.....	12
BCV Burger - Mahon, cabbage, special sauce, and grilled onion add bacon +2 	9*
Grilled Beef Sandwich, mahon , bacon, horse- radish aioli	9
Charred Octopus, Dragon's lingerie, borlotti bean, sobrasada*	26

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COCKTAILS

APERITIVO

- Sangria | red or sparkling | - port, maraschino, citrus **10 | 28** (pitcher)
Picon Cooler - Amer Picon, sweet vermouth, angostura, soda water **10**
Rosita Spritz - Altos Tequila, vermouth, campari, grapefruit soda **11**
50/50 Frozen Martini - Plymouth gin, dry vermouth **12**
Vermut Service - Yzaguirre reserva, piquillo olives, twist **32** (250ml)

GIN TONICS

- Mahon, ESP. *Spice* - cucumber, lemon, and botanicals **15**
Freeland Gin, OR. *Floral* - hibiscus, grapefruit twist, and botanicals **13**
Tanqueray Malacca, UK. *Citrus* - rosemary, lemon, and botanicals **11**
Aviation Gin, OR. *Spice* - cucumber, lime, botanicals **13**
Brokers Gin, UK. *Juniper* - rosemary, lime, and botanicals **10**
Hendricks, UK. *Floral* - cucumber, lime, and botanicals **12**

PAN-LATIN ESPECIALES!!

- Aliados Cocktail** - Gin, cocchi americano, white port, gentian liqueur **11**
Picon Punch Royale - house picon, grenadine, lemon, cava **11**
Mate con Malicia - Fernet Vallet, iced mate, citrus, mint **12**
Daiquiri - Magdalena Rum, Wray & Nephew, lime, oleo saccharum **11**
Cáliz - Volstead vodka, hibiscus, lemon, oleo saccharum **10**
Bourbon Reign - bourbon, lemon, fig syrup, vino tinto **11**
Oaxacan Sour - mezcal, Ancho Reyes, pineapple gomme, lemon **12**
Sidra Ponche - brandy, fino, lemon, Basque sidra **11**
¡Que Rico! - Altos tequila, pineapple rum, coconut milk, citrus, mint **12**
PX Old Fashioned - Mt. Gay Rum, pedro ximénez, angostura **11**
Floridita Special - Rye whiskey, picon, sweet vermouth **12**

Extended spirits list available on request.

As partners in the effort to preserve our oceans, BCV has eliminated single use straws. We now offer reusable or paper straws.



WINE by the glass

BUBBLES

Cava Brut Res. | **Surio!** | *Macabeu, Xarel-lo, Parellada '13* 11

WHITE

Getaria | **Ameztoi Txakoli** | *Hondarribi Zuri '17* 13

Biscay | **Luzia de Ripa Txakoli** | *Hondarribi Zuri '17* 12

Rias Baixas | **Albamar** | *Albaríno '16* 13

ROSADO

Getaria | **Rezabal Txakoli Rosado** | *Hondarribi Beltza '17* 13

Rioja | **Muga** | *Garnacha, Viura, Tempranillo '17* 11

RED

Asturias | **Dominio Del Urogallo** | *Alberin Tinto, Mencía '14* 11

Rioja | **Luberi "Orlegi"** | *Tempranillo '16* 10

Camins del Priorat | **Alvaro Palacios** | *Cariñena, Garnacha, Cab. Sauvignon, Syrah '16* 14

VINO de JEREZ

Flight of Three 14

Fino | **Bodegas Barón** | *"Micaela"* 13

Fino | **Cesar Florido Cruz del Mar** | *Chiponia* 12

Manzanilla | **Valdespino "Deliciosa"** | *Sanlucar de Barremeda* 10

Manzanilla | **Hidalgo Pasada** | *Sanlucar de Barremeda* 15

Amontillado | **Bodegas Grant "La Garrocha"** | *El Puerto Santa Maria* 12

Amontillado | **Cesar Florido Cruz del Mar** | *Chiponia* 14

Palo Cortado | **Valdespino Palo Cortado Viejo** | *Jerez de la Frontera* 18

Oloroso | **Hidalgo "Faraon"** | *Sanlucar de Barremeda* 12

Oloroso | **Fernando de Castilla "Classic"** | *Jerez de la Frontera* 12

WINE



BUBBLES

Cava Brut Gran Reserva | **Avinyo** | *Macabeu, Xarel-lo* '13 65
Brut Nature | **Los Bermejos** | *Malvasia* '13 70
Brut Nature Rosado | **Los Bermejos** | *Listan Negro* '14 70

TXAKOLI

Getaria | **Ameztoi** | *Hondarribi Zuri* '17 50
Getaria | **Ameztoi "Rubentis"** | *Hondarribi Beltza* '17 50
Getaria | **Rezebal Rosado** | *Hondarribi Beltza* '17 48
Getaria | **Finca Jakue Rosado** | *Hondarribi Beltza* '17 48
Biscay | **Bodegas Arzabro "Luzia de Ripa"** | *Hondarribi Zuri* '16 48
Biscay | **Gorrondonga** | *Hondarribi Zuri* '16 46

WHITE

Alella | **Oriol Artigas "La Rumbera"** | *Pansa Blanca, Garnatxa Blanca* '16 55
Lanzarote | **Los Bermejos** | *Diego Seco* '14 47
Vinos de Madrid | **4 Monos "GR10"** | *Albillo Real* '15 50

ORANGE

Catalonia | **Costador Terroirs "Metamorphika"** | *Sumoll Blanc* '15 65

ROSE

Alella | **Oriol Artigas "La Prats"** | *Field blend* '16 65
Alella | **Oriol Artigas "Brutal"** | *Pansa Blanca, Cab Sau* '16 65
Lanzarote | **Los Bermejos** | *Listan Negro* '17 50
Rioja | **Ostatu** | *Tempranillo* '17 48



WINE

RED

Asturias | **Dominio del Urogallo "Retortoiro"** | Verdejo Tinto blend '13 60
Asturias | **Dominio del Urogallo "La Zorrina"** | Carrasquin blend '13 65
Basque | **Gorronдона Txakoli Tinto** | Hondarribi Beltza '15 50
Tenerife | **Monje Tradicional** | Listan Negro, Negro Mole, Listan Blanco '14 40
Lanzarote | **Los Bermejos** | Listan Negro '12 46
Bierzo | **La Vizcaina "La Vitoriana"** | Mencía '14 60
Alella | **Oriol Artigas "El Monstre"** | Pansa Negra, Pansa Blanca '16 64
Gran Canaria | **Fronton de Oro** | Malpais '15 50
Rioja Reserva | **Hermanos Pecina** | Tempranillo, Graciano, Garnatxa '11 65
Rioja Crianza | **Remelluri** | Tempranillo blend '11 75
Rioja Crianza | **Lopez de Heredia** | Tempranillo, Granacho '09 75
Extremadura | **Envinata "T Amarela"** | Tinta Amarela '16 65

SHERRY

Fino | **Cesar Florido Cruz del Mar** | Chiponia **22** (375ml)
Manzanilla | **Valdespino en Rama** | Sanlucar de Barremeda **18** (375ml)
Manzanilla | **Hidalgo Pasada** | Sanlucar de Barremeda **55** (500ml)
Amontillado | **Grant "La Garrocha"** | El Puerto Santa Maria **24** (375ml)
Amontillado | **Cesar Florido Cruz del Mar** | Chiponia **28** (375ml)
Palo Cortado | **Valdespino Viejo** | Jerez de la Frontera **75** (750ml)
Palo Cortado | **Tradicion "30 Años" VORS** | Jerez de la Frontera **150** (750ml)
Oloroso | **Hidalgo "Faraon"** | Sanlucar de Barremeda **32** (500ml)