barcelona

BRUNCH

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

SORIA CHORIZO
California, US
Pork Sausage. Smoky, Garlic, Pimentón

BASQUE SALAMI
Chicago, US
Berkshire Pork Peppery, Fruity

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

SALCHICHÓN DE VIC
Catalunya, ES
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

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

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

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

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

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

AGED MAHÓN
Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp

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

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

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

JAMÓN MANGALICA 16
Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty

HOT COPPA 14
Andalucia, ES
Seasoned Aged Pork Shoulder Sausage, Cayenne Pepper, Red Peppercorn

QUESO DE TRUFA 8.5
Castilla-La Mancha, ES
Semi-Soft, Sheep's Milk, Cured 4 Months, Black Truffle. Savory, Piquant

APERITIVO BOARD 28.5
An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks

Marinated Olives, Patatas Bravas, Guindilla Peppers, Speck, Fuet, Mahón, Drunken Goat, Membrillo

TAPAS

SHERRY MAPLE BACON 10.5
Pedro Ximenez Glaze, Hot Pimentón

OLIVE OIL PANCAKES 8.5
Whipped Membrillo Butter, Maple Syrup

VEGETABLE BENEDICT 8.5
Spinach, Garlic, Hollandaise

JAMÓN SERRANO BENEDICT 9.5
Tomatoes, Hollandaise

STEAK & EGGS* 15.5
Red Chimichurri, Crispy Potatoes

TORRIJAS 8
Poached Apples, Crema Catalana

ESTRELLADOS 11.5
Mangalica, Fries, Garlic Aioli

CHORIZO MONTADITO 9
Scrambled Eggs, Smoked Pepper Aioli, Mahón

MARINATED OLIVES & GIARDINIERA 6.5
Thyme, Lemon Zest

EGGPLANT CAPONATA 7.5
Bell Peppers, Balsamic, Basil

SPINACH & CHICKPEA CAZUELA 8.5
Lemon Zest, Cumin, Onions

BROCCOLINI 10.5
Lemon, Garlic

ROASTED CARROTS 7.5
Mojo Verde Canario

OYSTER MUSHROOMS 12.5
Jacob's farm
Herb Mojo

BRUSSELS SPROUTS 10
Maple Vinaigrette, Jalapeño Pepper

WHIPPED SHEEP'S CHEESE 8.5
Pimentón, Lavash

CRISPY SUNCHOKES 11.5
Salsa Verde

SWEET POTATO HUMMUS 8.5
Tahini, Spiced Pepitas, Lavash

POTATO TORTILLA 7.5
Chive Sour Cream

PATATAS BRAVAS 8.5
Salsa Brava, Garlic Aioli

BOQUERONES 7
Olives, Piquillo Peppers

GAMBAS AL AJILLO 11
Guindilla Pepper, Scallions, Garlic

CRISPY COD 12.5
Lemon, Aioli

PRAWNS A LA PLANCHA 13.5
Red Chimichurri

HARISSA CHICKEN THIGH 10.5
Aji Verde

ALBONDIGAS 9.5
Spiced Meatballs In Jamón-Tomato Sauce

SPICED BEEF EMPANADAS 8.5
Red Pepper Sauce

PORK BELLY A LA PLANCHA 10.5
Quince Mostarda

BACON-WRAPPED DATES 8
Valdéon Mousse

SALADS

ENSALADA MIXTA 11
Olives, Onions, Giardiniera, Little Gem Lettuce

KALE SALAD 9.5
Anchovie Dressing, Chorizo Migas, Manchego

BIBB SALAD 9.5
Almond Dressing, Onions, Goat Cheese

LARGE PLATES

CHICKEN PIMIENTOS 25.5
Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED STRIPED BASS 29.5
Salsa Verde, Fingerling Potato, Carrots

HALF / FULL

PAELLA VERDURAS 19 / 38
Cabbage, Mushrooms, Broccoli, Garlic Aioli

PAELLA MARISCOS 29 / 58
Calamari, Gambas, Mussels, Clams, Salmorreta

PAELLA SALVAJE 28 / 56
Chicken Thigh, Pork Belly, Chorizo, Chickpeas

PARRILLADA BARCELONA* 34.5 / 69
Strip Steak, Chicken, Pork Loin, Gaucho Sausage

DESSERTS

FLAN CATALÁN 8

CHOCOLATE CAKE 9.5
Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE 10.5
Sea Salt

EXECUTIVE CHEF EMILIO GARCIA | SOUS CHEF FRANCISCO GUERRA

*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	*Xarel-lo Blend*	5.5	11	44
NV	**Sumarroca, 2CV, Interlat, Brut Nature,** Penedès, Spain	*Xarel-lo*	7	14	56
NV	**Tierra Limpia, Brut Rosé,** Penedès, Spain	*Trepat*	6.5	13	52

WHITE

			3oz	6oz	bottle
2024	**Mila,** Rías Baixas, Spain	*Albariño*	6	12	48
2024	**Rezabal,** Getariako Txakolina, Spain	*Hondarribi Zuri*	6.5	13	52
2024	**Menade,** Rueda, Spain	*Verdejo*	6	12	48
2024	**Le Naturel,** Navarra, Spain	*Garnacha Blanca*	5.5	11	44
2022	**Pinord, Diorama,** Penedès, Spain	*Xarel-lo*	4.75	9.5	38
2023	**B.R.O.T., Blanc Inicial,** Penedès, Spain	*Xarel-lo, Riesling*	6.25	12.5	50
2023	**Bico Amarelo,** Vinho Verde, Portugal	*Alvarinho*	4.5	9	36
2024	**Aylin,** San Antonio, Chile	*Sauvignon Blanc*	5.5	11	44
2024	**Bodegas Cerro Chapeu,** Cerro Chapeu, Uruguay	*Chardonnay*	5	10	40
2023	**1752 Gran Tradicion,** Cerro Chapeu, Uruguay	*Petit Manseng Blend*	6.5	13	52
2024	**Leitz, Feinherb,** Rheingau, Germany	*Riesling*	6.5	13	52
NV	**Leitz, Eins Zwei Zero,** Rheingau, Germany (Alcohol Free)	*Riesling*	4.75	9.5	38

ROSÉ & SKIN CONTACT

			3oz	6oz	bottle
2024	**Liquid Geography,** Bierzo, Spain	*Mencía*	5.5	11	44
2024	**Familia Schroeder, Saurus,** Patagonia, Argentina	*Pinot Noir*	5	10	40
2024	**Christophe Avi,** Agenais, France	*Cabernet Sauvignon*	6	12	48
2024	**No Es Pituko,** Central Valley, Chile	*Sauvignon Blanc*	5.75	11.5	46

RED

			3oz	6oz	bottle
2019	**Nucerro, Reserva,** Rioja, Spain	*Tempranillo*	7	14	56
2020	**Marqués de Tomares, Crianza,** Rioja, Spain	*Tempranillo*	6	12	48
2022	**Bardos, Viñedos de Altura,** Ribera Del Duero, Spain	*Tempranillo*	6.5	13	52
2024	**Glup Glup,** Cariñena, Spain	*Garnacha*	4.5	9	36
NV	**Le Naturel Zero Zero Tinto,** Navarra, Spain (Alcohol Free)	*Garnacha*	4.75	9.5	38
2022	**Azul y Garanza,** Navarra, Spain	*Tempranillo*	4.75	9.5	(L) 53
2024	**Sotabosc,** Montsant, Spain	*Garnacha, Cariñena*	6	12	48
2024	**Vins de Pedra, Negre de Folls,** Conca De Barberá	*Trepat Blend*	5.5	11	44
2022	**Uva de Vida, Biografico,** Toledo, Spain	*Tempranillo, Graciano*	7	14	56
2024	**Bodegas Ponce, Clos Lojen,** Manchuela, Spain	*Bobal*	6	12	48
2020	**Gota, Bergamota,** Douro, Portugal	*Touriga Nacional*	6	12	48
2023	**Caves São João, Baga Nova,** Bairrada, Portugal – Served Chilled	*Baga*	5.5	11	(L) 62
2022	**Quieto, Gran Corte,** Mendoza, Argentina	*Cabernet Franc, Malbec*	6.5	13	52
2020	**Peñalolen,** Maipo, Chile	*Cabernet Sauvignon*	6.75	13.5	54
2021	**Polkura,** Colchagua, Chile	*Syrah*	6.5	13	52
2024	**Casas del Bosque,** Casablanca, Chile	*Pinot Noir*	7	14	56
2022	**Garage Wine Company, Revival,** Maule, Chile	*País*	5.75	11.5	46
2020	**Alto de la Ballena,** Maldonado, Uruguay	*Cabernet Franc Blend*	5.5	11	44
2021	**Dom. des Tourelles, Bekaa Rouge,** Bekaa Valley, Lebanon	*Cabernet Blend*	6	12	48

SHERRY

DRY

		3oz	bottle
Jarana, Lustau, 750mL	*Fino*	6	48
La Cigarrera, 375mL	*Manzanilla*	9	36
Los Arcos, Lustau, 750mL	*Amontillado*	6	48
Carlos VII, Alvear, 375mL	*Amontillado*	14	56
Península, Lustau, 750mL	*Palo Cortado*	9	72
15 Años, El Maestro Sierra, 375mL	*Oloroso*	13	52
Asuncion, Alvear, 375mL	*Oloroso*	13.4	54

SWEET

		3oz	bottle
Bodegas Gómez Nevado, 750mL	*Abocado*	10	80
East India Solera, Lustau, 750mL	*Oloroso Dulce*	9	72
Nectar, Gonzalez Byass, 375mL	*Pedro Ximénez*	9	36
Solera 1927, Alvear, 375mL	*Pedro Ximénez*	16	64

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 / Clos Lojen / Biográfico — 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

ACID TRIP Leitz / B.R.O.T. / Baga Nova — 15
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País — 14.5
Blurring the lines between the old and new worlds, South American wines with a classic, traditional style

COCKTAILS

BLOODY MARY — 11
Mell Vodka, Housemade Bloody Mary Mix

MIMOSA — 11
Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon

TEA TIME (No ABV) — 8
Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint

BEES & BAYS (No ABV) — 7
Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf

PICA PICA — 12.5
Mell Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

GIN & JUS — 11
Paco Pepe London Dry Gin, Lime, Green Grape, Pink Peppercorn, Ginger

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

ALEBRIJES — 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit Powder & Tangerine 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

IPANEMA — 13
P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon

LAIRD'S WAY — 14.5
Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. — 15

CATALAN
Paco Pepe London Dry Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

VALENCIAN
Paco Pepe 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

	glass	pitcher
NON-ALC WHITE OR RED SANGRIA NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint	9.5	34
WHITE OR RED SANGRIA Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar	10.5	38

	glass	carafe
GUNS & ROSÉS Tierra Limpia Brut Rosé, Lillet Rosé, Jones Family Vodka, Peach Nectar, Grapefruit	13	52

BEER

DRAFT

	caña	doble
Ordell, Lagerado—CO	3.75	7.5
La Cumbre, A Slice of Hefen—NM	4.25	8.5
Ratio, Dear You—CO	3.75	7.5
Denver Beer Co. Incredible Pedal IPA—CO	4	8

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT	7
Estrella Damm, Daura Gluten-Free Lager—Spain	8.5
Peroni, Lager—Italy	8
Firestone Walker, 805 Cerveza—CA	7
Crooked Stave, New Zealand Pilsner—CO	8
Elevation, 8 Second Kolsch—CO	7.5
Dry Dock, Apricot Blonde—CO	8
Crooked Stave, Petit Rose Sour—CO	10
Avery, Electric Sunshine Tart Ale—CO	8.5
Odell, Hazer Tag IPA—CO	8.5
Melvin Brewing, IPA—WY	9.5
Ska Brewing, Modus Hoperandi—CO	8
Telluride, Face Down Brown—CO	8
Left Hand, Milk Stout—CO	8
Great Divide, Yeti Imperial Stout—CO	9
Down East Cider, Original—MA	9.5
Isastegi, Sagardo Natural Cider—Spain (750mL)	36