

# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

#### JAMÓN SERRANO

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

#### SPECK

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

#### BASQUE SALAMI

Chicago, US  
Berkshire Pork, Peppery, Fruity

#### CHORIZO BLANCO

New Jersey, US  
Slow Aged Pork Sausage, Garlic

#### SALCHICHÓN DE VIC

Catalunya, ES  
Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns.

#### SOBRASADA

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### CHORIZO PICANTE

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

#### AGED MANCHEGO

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

#### SMOKIN' GOAT

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

#### CABRA ROMERO

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

#### DÉLICE DE BOURGOGNE

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

#### DRUNKEN GOAT

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

#### ALISIOS

Islas Canarias, ES  
Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón

#### AGED MAHÓN

Islas Baleares, ES  
Hard, Cow's Milk, Aged 1 Year, EVOO Rubbed. Salty, Sharp

#### VALDEÓN

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

#### TETILLA

Galicia, ES  
Semi-Soft, Cow's Milk, Aged 15-20 Days. Mild, Creamy

#### CAÑA DE CABRA

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

#### JAMÓN MANGALICA

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

#### WAGYU CECINA

Chicago, US  
Aged 12-16 Weeks, Pressed & Cold Smoked Wagyu. Hickory Pepper, Smokey

#### QUESO DE TRUFA

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

#### APERITIVO BOARD

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

*Jamón Serrano, Fuet, Mahón, Aged Manchego, Pickled Vegetables, Olives, Almonds, Patatas Bravas*

### TAPAS

#### PARFAIT

Apples, Pomegranate, Cocoa Nib Granola

8.5

#### SQUASH BENEDICT\*

Hollandaise

8.5

#### STEAK & EGGS\*

Sunny Side Up Egg, Chimichurri

15.5

#### SALMON BENEDICT\*

Hollandaise

12.5

#### DOUBLE CUT BACON

Maple Syrup, Pimentón

10.5

#### HUEVOS A LA FLAMENCA\*

Tomatoes, Peppers, Egg, Naan Bread

11.5

#### SERRANO HAM BENEDICT\*

Hollandaise

9.5

#### TORRIJAS

Poached Pears, Crema Catalana

8

#### OLIVE OIL PANCAKES

Maple Syrup, Quince Butter

8.5

#### MANGALICA ESTRELLADOS\*

Hand-Cut Fries, Farm Egg, Garlic Aioli

11.5

#### HOUSE-MADE NAAN BREAD

Za'atar, La Boella Olive Oil

5.5

#### HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6.5

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### SAVOY CABBAGE

Romesco

8

#### DELICATA SQUASH

Chermoula

8.5

#### ROASTED CARROTS

Spiced Labneh, Sumac, Mint

8.5

#### MUSHROOM MONTADITO

Ricotta, Piquillo Peppers

9.5

#### HONEYNUT SQUASH HUMMUS

Pepitas, Lavash

7

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### POTATO TORTILLA

Chive Sour Cream

7.5

#### BOQUERONES

Eggplant, Roasted Peppers

8.5

#### GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

11

#### GRILLED CHICKEN THIGH

Aji Verde

10.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

#### TRUFFLED BIKINI

Jamón Serrano, San Simón

10.5

#### SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### BACON-WRAPPED DATES

Valdeón Mousse

8

#### CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

#### DEL TERRUÑO FARM'S BEEF TARTARE\*

Capers, Serrano Peppers

14.5

### SALADS

#### KOHLRABI & CHICORY GREENS

Apples, Mustard Vinaigrette, Spiced Pecans

8.5

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

#### MARINATED BEETS

House-Made Ricotta, Marcona Almonds

8.5

### LARGE PLATES

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

25.5

#### WHOLE ROASTED BRANZINO

Brussels Sprouts, Potatoes

29.5

#### BRUNCH FIDEOS\*

Pork Belly, Farm Egg, Garlic Aioli

16.5

#### PAELLA VERDURAS

Carrots, Cauliflower, Squash, Brussels Sprouts

HALF / FULL  
19 / 38

#### PAELLA MARISCOS

Gambas, Mussels, Littleneck Clams, Calamari

29 / 58

#### PAELLA SALVAJE

Chicken, Chorizo, Pork Belly, Chickpeas

28 / 56

#### PARILLADA BARCELONA\*

NY Strip, Chicken, Pork Loin, Sausage

34.5 / 69

### DESSERTS

#### FLAN CATALÁN

Sea Salt

8

#### OLIVE OIL CAKE

Sea Salt

10.5

#### CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

#### BASQUE BURNT CHEESECAKE

Cranberry Compote

10.5

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Poached Pears, Almonds

8.5

#### MAPLE BREAD PUDDING

Ice Cream

9.5

## EXECUTIVE CHEF MATT DOROUGH | SOUS CHEF RUDY CANALES

\*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	<b>BarCava, Brut</b> , Penedès, Spain	<i>Xarel-lo Blend</i>	5.5	11	44
2022	<b>AT Roca, Reserva, Brut Nature</b> , Classic Penedès, Spain	<i>Macabeo Blend</i>	7	14	56
NV	<b>Tierra Limpia, Brut Rosé</b> , Penedès, Spain	<i>Trepato</i>	6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	6	12	48
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6	12	48
2022	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5	10	40
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2021	<b>Alvear, 3 Miradas</b> , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	<b>Asnella</b> , Vinho Verde, Portugal	<i>Arinto, Loureiro</i>	5.5	11	44
2020	<b>Capítulo 7</b> , Mendoza, Argentina	<i>Pedro Ximénez</i>	5	10	40
2024	<b>Bodegas Cerro Chapeu</b> , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2020	<b>1752 Gran Tradicion</b> , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2022	<b>Iniceri, Abisso</b> , Sicily, Italy	<i>Catarratto</i>	6	12	48
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2023	<b>Leitz, Feinherb</b> , Rheingau, Germany	<i>Riesling</i>	6.5	13	52

## ROSÉ & SKIN CONTACT

2022	<b>Liquid Geography</b> , Bierzo, Spain	<i>Mencía</i>	5.5	11	44
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	<b>Christophe Avi</b> , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2022	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

## RED

2019	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	7	14	56
2020	<b>Marqués de Tomares, Crianza</b> , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain	<i>Prieto Picudo</i>	5	10	40
2020	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
2022	<b>Azul y Garanza</b> , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L)53
2017	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	<b>Sotabosc</b> , Montsant, Spain	<i>Garnacha, Cariñena</i>	6	12	48
2020	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2023	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Trepato Blend</i>	5.5	11	44
2023	<b>La Vinyeta, Bongo*</b> , Emporda, Spain	<i>Monastrell</i>	6	12	48
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Monastrell</i>	5	10	40
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Garnacha, Piñuela</i>	6	12	48
2023	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Bobal</i>	5.5	11	44
2021	<b>Earth First, Clasico</b> , Mendoza, Argentina	<i>Malbec</i>	5	10	40
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2023	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2019	<b>Polkura</b> , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	5.5	11	44
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

## SHERRY

### DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	5.5	44
<b>Tradicion</b> , Bodegas Tradicion, 750mL	<i>Fino</i>	9	72
<b>La Cigarrera</b> , 1L	<i>Manzanilla</i>	8	82
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	6	48
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	13	52
<b>Península</b> , Lustau, 750mL	<i>Palo Cortado</i>	8.5	68
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Oloroso</i>	12	48
<b>Asuncion</b> , Alvear, 375mL	<i>Oloroso</i>	14	56

### SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	7.5	60
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	16	64

## WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarrera / El Bandarra Vermut  
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

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

**ACID TRIP** Asnella / B.R.O.T./ Belinda  
High. Acid. Wines.

## COCKTAILS

**BLOODY MARY** 11  
Tito's Vodka, Housemade Bloody Mary Mix

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

**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

**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

**PICA PICA** 12.5  
Tito's Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño

**TYGRA** 13  
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura Bitters, Cucumber

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

**SIDE HUSTLE** 13  
Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava

**ALEBRIJES** 13.5  
Banhez 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

**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**  
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 10.5 38  
Dark Rum, Guava Nectar

**GUNS & ROSÉS** **glass carafe**  
Tierra Limpia Brut Rosé, Lillet Rosé, Bully Boy Vodka, Peach Nectar, Grapefruit 13 52

## BEER

**DRAFT** **caña doble**  
Lord Hobo, 617 White Ale—MA 4 8  
Jack's Abby, Post Shift Pilsner—MA 3.75 7.5  
Troegs, Perpetual IPA—PA 4.25 8.5

**BOTTLES & CANS**  
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7  
Narragansett, Light (16oz.)—RI 7  
Peroni, Lager—Italy 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Von Trapp, Bohemian Pilsner—VT 8  
Hitachino, Nest White—Japan 14  
Founders, All Day IPA—MI 6.5  
Night Shift, Whirlpool Hazy NE IPA—MA 8.5  
Jack's Abby, Hoponius Union IPL—MA 7.5  
Notch, Left of the Dial IPA—MA 7.5  
Lagunitas, Maximus IPA—CA 8  
Lord Hobo, Boom Sauce—MA 13  
Allagash, Tripel—ME 10.5  
Kentucky Ale, Bourbon Barrel Ale—KY 10  
Down East Cider, Original—MA 9.5  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28

