



# barcelona

## BRUNCH

### CHARCUTERIE & CHEESE

7.5 For One | 21 For Three

#### JAMÓN SERRANO

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

#### SORIA CHORIZO

California, US  
Pork Sausage. Smoky, Garlic, Pimentón

#### FINOCCHIONA

Tuscany, IT  
Pork Sausage With Fennel, Red Wine  
Rich, Complex

#### SPECK

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

#### SOBRASADA

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

#### NDUJA

Calabria, IT  
Smokey, Spicy, Spreadable

#### AGED MANCHEGO

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

#### ROMAO

Castilla-La Mancha  
Raw Sheep's Milk. Rosemary

#### SMOKIN' GOAT

Islas Canarias, ES  
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

#### MARINATED MAHÓN

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

#### IDIAZÁBAL

País Vasco, ES  
Semi-Firm, Raw Sheep's Milk, Aged 6 Months.  
Smoked, Sharp, Fruity

#### VALDEÓN

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

#### DÉLICE DE BOURGOGNE

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

#### IBORES

Extremadura, ES  
Semi-Firm, Raw Goat's Milk, Aged 2 Months.  
Pimentón Rubbed

#### ALISIOS

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

#### JAMÓN MANGALICA

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

#### BRESAOLA

Lombardy, IT  
Cured, Eye Round, Soft Texture,  
Sweet, Tender

#### WAGYU CECINA

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

#### APERITIVO BOARD

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

*Marinated Olives, Patatas Bravas,  
Jamón Serrano, Fuet, Manchego,  
Ibores, Marcona Almonds*

### TAPAS

#### SERRANO BENEDICT

Pan Tomato, Hollandaise

9.5

#### VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

#### OLIVE OIL PANCAKES

Vermont Butter, Maple Syrup

8.5

#### STEAK & EGG\*

Red Chimichurri

15.5

#### PORK BELLY HASH

Fried Egg, Hollandaise

12.5

#### SMOKED SALMON

Labneh, Pickled Vegetables

14.5

#### GAMBAS & GRITS

Chorizo Gravy

11

#### MERGUEZ

Fried Egg, Roasted Peppers, Onions

11.5

#### TORRIJAS

Crème Catalana, Pears

8

#### ESTRELLADOS

Mangalica Ham, Sunny Side Up Egg

11.5

#### MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

6

#### EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

#### WILD MUSHROOM MONTADITO

Truffle Ricotta, Fox And Forage Mushrooms, Egg

12.5

#### PIQUILLOS RELLENOS

Creamy Drunken Goat, Sea Salt

9

#### ROASTED CARROTS

Salsa Verde

8.5

#### CAULIFLOWER

Mustard Vinaigrette

8.5

#### CHARRED CABBAGE

Harissa, Jicama

7.5

#### SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

#### BRUSSELS SPROUTS

Honey Yogurt, Pomegranate, Pickled Onions

9.5

#### SWEET POTATO HUMMUS

Tahini, Lavash

9.5

#### PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

#### BOQUERONES

Green Olives, Piquillo Peppers

7

#### SWORDFISH A LA PLANCHA

Putanesca

15.5

#### PULPO GALLEGO

Confit Potatoes, Red Onions

15.5

#### SALT COD BUNUELOS

Chive Aioli

11.5

#### CHICKEN THIGH

Aji Amarillo

10.5

#### DUCK CONFIT CALDOSO

Squash, Sage, Manchego

15.5

#### BONE MARROW

Serrano, Onion Jam

15.5

#### LAMB CHOP\*

Green Goddess

18.5

#### BEEF SHORT RIB

Fennel Purée, Truffle Chimichurri

18.5

#### ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

#### JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

### SALADS

#### ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

#### ARUGULA & QUINOA SALAD

Pomegranate Vinaigrette, Butternut Squash

9.5

### LARGE PLATES

#### PORK BELLY FIDEOS

Butternut Squash, Cherry Peppers

16.5

#### CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

#### WHOLE ROASTED BRANZINO

Broccolini, Salsa Verde, Potatoes, Lemon

28.5

#### PAELLA VERDURAS

Turnips, Fennel, Butternut Squash, Brussels, Olives,  
Garlic Aioli

18 / 36

#### PAELLA SALVAJE

Pork Belly, Chorizo, Chicken, Chickpeas, Olives, Egg

28 / 56

#### PAELLA MARISCOS

Gambas, Calamari, Mussels, Clams, Salmorreta

29 / 58

#### PARILLADA BARCELONA\*

Steak, Chicken, Pork Loin, Gaucho

33 / 66

### DESSERTS

#### FLAN CATALÁN

8

#### OLIVE OIL CAKE

Sea Salt, La Boella Olive Oil

11

#### CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Walnuts

8.5

## EXECUTIVE SOUS DAVID ELLIS | SOUS CHEF THOMAS PARESO

\*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>	3oz	6oz	bottle
2021	<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>Trepat</i>	6.5	13	52

## WHITE

2023	<b>Mila</b> , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	<b>Rezabal</b> , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2023	<b>Menade</b> , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2022	<b>Le Naturel</b> , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2022	<b>Pinord, Diorama</b> , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2023	<b>La Vineyta, 'Pipa'</b> , Emporda, Spain	<i>Malvasia</i>	6	12	48
2022	<b>Orto Vins, Les Argiles</b> , Montsant, Spain	<i>Macabeo</i>	7	14	56
2022	<b>B.R.O.T., Blanc Inicial</b> , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
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
2023	<b>Aylin</b> , San Antonio, Chile	<i>Sauvignon Blanc</i>	5.5	11	44
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>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>	3oz	6oz	bottle
2023	<b>Familia Schroeder, Saurus</b> , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2021	<b>Los Conejos Malditos, Blanco Con Madre</b> , Toledo, Spain	<i>Malvar, Airén</i>	5.5	11	44

## RED

2018	<b>Nucerro, Reserva</b> , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2021	<b>Pedro González Mittelbrunn</b> , Castilla Y León, Spain	<i>Prieto Picudo</i>	7	14	56
2021	<b>Bardos, Viñedos de Altura</b> , Ribera Del Duero, Spain	<i>Tempranillo</i>	5	10	40
2022	<b>Glup Glup</b> , Cariñena, Spain	<i>Tempranillo</i>	6.5	13	52
2021	<b>Azul y Garanza</b> , Navarra, Spain	<i>Garnacha</i>	4.5	9	36
2016	<b>Alberto Orte, A Portela</b> , Valdeorras, Spain	<i>Tempranillo</i>	4.75	9.5	53
2020	<b>Sotabosc</b> , Montsant, Spain	<i>Mencía</i>	6.5	13	52
2021	<b>Earth First, Classic</b> , Mendoza, Argentina	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020	<b>Coster dels Olivers</b> , Priorat, Spain	<i>Malbec</i>	5	10	40
2020	<b>Vins de Pedra, Negre de Folls</b> , Conca De Barberá	<i>Cariñena, Garnacha</i>	7.5	15	60
2022	<b>Primitivo Quiles, Cono 4</b> , Alicante, Spain	<i>Trepat Blend</i>	5.5	11	44
2020	<b>Península, Vino de Montaña</b> , Sierra De Gredos, Spain	<i>Monastrell</i>	5	10	40
2021	<b>Uva de Vida, Biográfico</b> , Toledo, Spain	<i>Garnacha, Piñuela</i>	6.5	13	52
2022	<b>Bodegas Ponce, Clos Lojen</b> , Manchuela, Spain	<i>Tempranillo, Graciano</i>	7	14	56
2021	<b>Quieto, Gran Corte</b> , Mendoza, Argentina	<i>Bobal</i>	6	12	48
2021	<b>Belinda</b> , Mendoza, Argentina – Served Chilled	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	<b>Peñalolen</b> , Maipo, Chile	<i>Bonarda, Pedro Ximénez</i>	5	10	40
2021	<b>Polkura</b> , Colchagua, Chile	<i>Cabernet Sauvignon</i>	6.75	13.5	54
2022	<b>Casas del Bosque</b> , Casablanca, Chile	<i>Syrah</i>	6.5	13	52
2022	<b>Garage Wine Company, Revival</b> , Maule, Chile	<i>Pinot Noir</i>	7	14	56
2018	<b>Alto de la Ballena</b> , Maldonado, Uruguay	<i>País</i>	5.75	11.5	46
2021	<b>Dom. des Tourelles, Bekaa Rouge</b> , Bekaa Valley, Lebanon	<i>Cabernet Franc Blend</i>	5.5	11	44
		<i>Cabernet Blend</i>	6	12	48

# SHERRY

## DRY

<b>Jarana</b> , Lustau, 750mL	<i>Fino</i>	3oz	bottle
<b>La Cigarrera</b> , 375mL	<i>Manzanilla</i>	5.5	44
<b>Almacenista</b> , Lustau, 500mL	<i>Manzanilla Pasada</i>	8.5	34
<b>Los Arcos</b> , Lustau, 750mL	<i>Amontillado</i>	14	84
<b>Carlos VII</b> , Alvear, 375mL	<i>Amontillado</i>	6	48
<b>Península</b> , Lustau, 750mL	<i>Amontillado</i>	14	56
<b>15 Años</b> , El Maestro Sierra, 375mL	<i>Palo Cortado</i>	9	72
	<i>Oloroso</i>	13	52

## SWEET

<b>East India Solera</b> , Lustau, 750mL	<i>Oloroso Dulce</i>	3oz	bottle
<b>Nectar</b> , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9	72
<b>Solera 1927</b> , Alvear, 375mL	<i>Pedro Ximénez</i>	9	36
<b>Toro Albala</b> , 1999, 375mL	<i>Pedro Ximénez</i>	16	64
	<i>Pedro Ximénez</i>	20	80

# WINE FLIGHTS

3 Half Glasses

**APERITIVOS** BarCava / La Cigarera / 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 / Clos Lojen 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 18  
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Limestone



# COCKTAILS

**BLOODY MARY** 11  
360 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

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

**ALEBRIJES** 13.5  
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Bee Pollen & Dragonfruit Powder

**SIDE HUSTLE** 13  
Raynal VSOP Brandy, Bénédictine, Pineapple, Lemon, Barcava

**BOURBON SPICE RACK** 14  
Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters

**LAIRD'S LANE** 15  
Monkey Shoulder Scotch, Cappelletti, Pasubio Vino Amaro, Orange, Angostura Bitters

# GINTONICS

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

**CATALAN**  
Citadelle Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary

**VALENCIAN**  
Citadelle Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme

**GALICIAN**  
Citadelle Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

# SANGRIA

**WHITE OR RED SANGRIA** **glass pitcher**  
Rioja Wine, Elderflower, Citrus Infused 11 39  
Dark Rum, Guava Nectar

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

# BEER

**DRAFT** **caña doble**  
Raleigh Brewing, Not Another Hazy NE IPA — 4.25 8.5  
Trophy Brewing, Trophy Wife Session IPA—NC 4.25 8.5  
R & D Brewing, Riviera Lager—NC 3.75 7.5  
Tobacco Wood, 565 Amber Ale—NC 4.25 8.5

## BOTTLES & CANS

Heineken 0.0, Alcohol Free—Holland 6.5  
Peroni, Lager—Italy 8.5  
Estrella Galicia, Lager—Spain 8.5  
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5  
Fullsteam, Paycheck Pilsner—NC 8.5  
Tobacco Wood, Rocket Surgery Kolsch (16 oz)—NC 8.5  
R & D Brewing, Passionfruit Gose—NC 8.5  
Lynnwood Brewing Concern, Blonde Moment—NC 9.5  
Trophy Brewing, Trophy Husband Witbier (16oz)—NC 10  
Fullsteam, Rocket Science IPA—NC 8.5  
Jade IPA, Foothills Brewing—NC 8.5  
Lynnwood Brewing, Bill & Ted's Excellent Amber—NC 9.5  
Allagash, Tripel—ME 10.5  
Bull City, Off Main Cider—NC 8  
Isastegi, Sagardo Natural Cider—Spain (750mL) 28