

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

CHORIZO PICANTE

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

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

CHORIZO DE PAMPLONA

País Vasco, ES
Beef & Pork Sausage With Pimentón. Tangy, Salty, Rich

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

FUET

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

AGED MANCHEGO

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

DÉLICE DE BOURGOGNE

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

CABRA ROMERO

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

SAN SIMÓN

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

IDIAZÁBAL

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

AGED MAHÓN

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

TETILLA

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

IBORES

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

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

JAMÓN MANGALICA

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

NDUJA SALAMI

Chicago, US
Spicy, Spreadable Salami

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

APERITIVO BOARD

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

Fuet, Jamón Serrano, San Simón, Manchego, Patatas Bravas, Almonds, Piquillo Peppers

TAPAS

SERRANO HAM BENEDICT

Hollandaise

9.5

VEGETABLE BENEDICT

Kale, Hollandaise

8.5

ESTRELLADOS

Garlic Aioli, Mangalica, Fried Egg

11.5

STEAK & EGGS

Red Chimichurri

15.5

TORRIJAS

Crema Catalana, Apples

8

FIDEOS

Pork Belly, Fried Egg

16.5

PAN HUEVO

Chorizo, Manchego

9.5

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

6.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

BURRATA

Poached Pears, Serrano

13

ACORN SQUASH

Agrodulce

9

SAUTEED KALE

Lime Zest, Migas

7.5

CARROTS

Honey, Pistachios

8.5

BRUSSELS SPROUTS

Pickled Red Onions, Cider Vinaigrette

9.5

HUMMUS

Piquillos, Za'atar

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

10.5

SALMON A LA PLANCHA

Acorn Squash, Cabernet Vinegar

14.5

BOQUERONES

Olive Tapenade

7.5

BIKINI

Basque Salami, Drunken Goat

9.5

GRILLED CHICKEN THIGH

Tzatziki

10.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

FLAT IRON STEAK

Charred Scallion Vinaigrette

15.5

BACON-WRAPPED DATES

Valdeón Mousse

8

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

10.5

PORK BELLY

Piri Piri

10.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

11

FARRO

Arugula, Golden Raisins, Maple Vinaigrette

9.5

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

24.5

WHOLE ROASTED BRANZINO

Ensalada Mixta, Lemon, Crispy Potatoes

28.5

PAELLA VERDURAS

Squash, Parsnips, Brussels Sprouts

HALF / FULL

18 / 36

PAELLA MARISCOS

Shrimp, Mussels, Clams

29 / 58

PAELLA SALVAJE

Gaucho, Pork Belly, Morcilla

28 / 56

PARILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

33 / 66

DESSERTS

OLIVE OIL CAKE

Sea Salt

10

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Luxardo Cherries

10

CREPAS SALGUERO

Dulce de Leche, Whipped Cream

8.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

EXECUTIVE CHEF TED GOLA | SOUS CHEF VICTOR 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

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	5.25	10.5 42
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14 56
NV	Tierra Limpia, Brut Rosé Penedès, Spain	Trepat	6.5	13 52

WHITE

		3oz	6oz	bottle
2023	Columna , Rías Baixas, Spain	Albariño	6.75	13.5 54
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13 52
2023	Menade , Rueda, Spain	Verdejo	6	12 48
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	5	10 40
2022	Pinord, Diorama , Penedès, Spain	Xarel-lo	4.75	9.5 38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	6.25	12.5 50
2022	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6.5	13 52
2020	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	6	12 48
2022	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	5.5	11 44
2020	Capítulo 7 , Mendoza, Argentina	Pedro Ximénez	4.5	9 36
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11 44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5	10 40
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52
2023	Iniceri, Abisso , Sicily, Italy	Catarratto	6	12 48
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6.5	13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain	Mencía	5.5	11 44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	5	10 40
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11 44

RED

		3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	6.5	13 52
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12 48
2023	Pedro González Mittelbrunn , Castilla Y León, Spain	Prieto Picudo	5	10 40
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6.5	13 52
2022	Glup Glup , Cariñena, Spain	Garnacha	4.5	9 36
2021	Azul y Garanza , Navarra, Spain	Tempranillo	4.75	9.5 (L) 53
2017	Alberto Orte, A Portela , Valdeorras, Spain	Mencía	6.5	13 52
2023	Sotabosc , Montsant, Spain	Garnacha, Cariñena	6	12 48
2013	Laurona , Montsant, Spain	Garnacha, Cariñena	7	14 56
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15 60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44
2023	La Vinyeta, Bongo* , Toledo, Spain	Tempranillo, Graciano	5	10 40
2021	Península, Vino de Montaña , Sierra De Gredos, Spain	Garnacha, Piñuela	6	12 48
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14 56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	5.5	11 44
2021	Earth First, Clasico , Mendoza, Argentina	Malbec	4.75	9.5 38
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52
2023	Belinda , Mendoza, Argentina – Served Chilled	Bonarda, Pedro Ximénez	4.75	9.5 38
2019	Polkura , Colchagua, Chile	Syrah	6	12 48
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.5	13 52
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14 56
2021	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6	12 48

SHERRY

DRY

		3oz	bottle
	Jarana , Lustau, 750mL	Fino	5.5 44
	La Cigarrera , 375mL	Manzanilla	8 32
	Almacenista , Lustau, 500mL	Manzanilla Amontillada	11 66
	Los Arcos , Lustau, 750mL	Amontillado	6 48
	Carlos VII , Alvear, 375mL	Amontillado	13 52
	Península , Lustau, 750mL	Palo Cortado	8 64
	15 Años , El Maestro Sierra, 375mL	Oloroso	12 48
	Asuncion , Alvear, 375mL	Oloroso	14 56
	VORS , Bodegas Tradicion, 750mL	Oloroso	19 152

SWEET

		3oz	bottle
	East India Solera , Lustau, 750mL	Oloroso Dulce	8 64
	Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9 36
	Solera 1927 , Alvear, 375mL	Pedro Ximénez	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-CURIOS Diorama / Pedro González Mittelbrunn / Biográfico 16
Many of our wines use Biodynamic farming practices, here are three incredible examples

GRENACHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Coster Dels Olivers 17.5
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Llicorella

ACID TRIP Asnella / B.R.O.T. / Belinda 14.5
High. Acid. Wines.

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto 13.5
Non alcoholic wines, all made using the process of dealcoholization



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

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

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
Rioja Wine, Elderflower, Citrus Infused Dark Rum, Guava Nectar
glass pitcher 10.5 38

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

BEER

DRAFT
Estrella Galicia, Lager—Spain 4.25 8.5
Two Roads, No Limits Hefeweizen—CT 4 8
Half Full, Bright Blonde Pale Ale—CT 3.75 7.5
New England, Sea Hag IPA—CT 4.25 8.5

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Peroni, Lager—Italy 8.5
Narragansett Lager (16oz)—RI 7
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Von Trapp, Bohemian Pilsner—VT 8
Two Roads, Passion Fruit Gose (16oz)—CT 12
Troegs, Dreamweaver Wheat—PA 8
Hitachino, Nest White—Japan 14
Half Full, In Pursuit IPA—CT 8
Night Shift, Whirlpool Hazy NE IPA—MA 8.5
Jack's Abby, Hoponius Union IPL—MA 7
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—MN 10.5
Kentucky Ale, Bourbon Barrel Ale—KY 10
Isastegi, Sagardo Natural Cider—Spain (750mL) 28