

barcelona

BRUNCH

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO Castilla Y León, ES 15-20 Months Cured Ham. Tender, Salty, Sweet	ALISIOS Islas Canarias, ES Semi-Soft, Cow & Goat's Milk, Aged 3 Months. Toasted, Creamy, Sweet Pimentón	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	JAMÓN MANGALICA 14 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
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	SAN SIMÓN Galicia, ES Semi-Soft, Cow's Milk, Aged 3 Months. Smoked, Creamy, Mild	FERMÍN SALCHICHÓN DE IBÉRICO 14 Castilla Y León, ES Mountain Air-Cured Ibérico Pork Sausage. Peppery & Rich
SOPPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	MAHÓN Islas Baleares, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	APERITIVO BOARD 26 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks <i>Patatas Bravas, Jamón Serrano, Fuet, Manchego, Mahón, Marcona Almonds, Marinated Olives, Guindilla Peppers</i>
SORIA CHORIZO California, US Pork Sausage. Smoky, Garlic, Pimentón	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine Soaked	CAÑA DE OVEJA Murcia, ES Soft-Ripened, Sheep's Milk, Aged 21 Days. Creamy, Mild	

TAPAS

OLIVE OIL PANCAKES 8 Salted Butter, Maple Syrup	BRUSSELS SPROUTS 8.5 Maple-Sherry Vinaigrette
TORRIJAS 7.5 Apples, Cinnamon	WHIPPED SHEEP'S CHEESE 9.5 Truffle Honey, Pimentón
GRILLED VEGETABLE FRITTATA 10.5 Basil Aioli	PIQUILLO PEPPER HUMMUS 9 Lavash
VEGETABLE BENEDICT 8.5 Squash, Mushrooms, Hollandaise	POTATO TORTILLA 7 Chive Sour Cream
SHRIMP & GRITS 11 Roasted Peppers, Shallots	PATATAS BRAVAS 8 Salsa Brava, Garlic Aioli
JAMÓN SERRANO BENEDICT 9.5 Tomato, Hollandaise	BOQUERONES 6 Garlic, Lemon, Parsley, Raisins
SMOKED SALMON MONTADITO 12.5 Cream Cheese, Capers, Red Onions	MUSSELS 13.5 Salsa Diablo
HUEVOS ESTRELLADOS 11 Mangalica, Garlic Aioli, Sunny Side-Up Egg	GAMBAS AL AJILLO 9.5 Guindilla Peppers, Scallions, Garlic
CHORIZO MIGAS 9.5 Fried Egg, Garlic Aioli	PRAWNS A LA PARRILLA 12.5 Piperade
GRILLED BROCCOLINI 9 Grain Mustard Aioli	GRILLED CHICKEN THIGH 9.5 Aji Amarillo
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
BEETS CARPACCIO 9 Apple Gremolata	JAMÓN & MANCHEGO CROQUETAS 7 Garlic Aioli
CHAMPIÑONES 12.5 <i>Ellijay Farms</i> Garlic, Scallions	CHORIZO W/ SWEET & SOUR FIGS 9 Sherry Vinegar, Garlic
CAULIFLOWER 9 Olive Tapenade	BACON-WRAPPED DATES 9 Valdeón Mousse

SALADS

ENSALADA MIXTA 9 Olives, Onions, Giardiniera, Gem Lettuce	ARUGULA 8.5 Cranberry, Pepitas, Balsamic	KALE 9 Manchego, Anchovy Vinaigrette, Migas
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LARGE PLATES

CHICKEN PIMIENTOS 23 Potatoes, Lemon, Hot Cherry Peppers	PAELLA VERDURAS 18 / 36 Green Beans, Mushrooms, Squash	PAELLA MARISCOS 28 / 56 Gambas, Mussels, Clams, Calamari	PAELLA SALVAJE 28 / 56 Ground Pork, Chicken, Chorizo, Garbanzo Beans	PARILLADA BARCELONA* 31 / 62 Steak, Chicken, Pork Loin, Gaucho Sausage
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DESSERTS

FLAN CATALÁN 7	BASQUE BURNT CHEESECAKE 9 Cherries	CHOCOLATE CAKE 9 Coffee Crème Anglaise, Almond Crumble
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CHEF JAMES BURGE | EXECUTIVE SOUS CHEF TYLER WALLACE

*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
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	7	14 56
NV	Tierra Limpia, Brut Rosé , Bairrada, Portugal	Trepat	6.5	13 52

WHITE

			3oz	6oz	bottle
2023	Mila , Rías Baixas, Spain	Albariño	6	12 48	
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6.5	13 52	
2022	Menade , Rueda, Spain	Verdejo	6.25	12.5 50	
2022	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	
2023	La Vineyta, 'Pipa' , Montilla-Moriles, Spain	Malvasia	6	12 48	
2021	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14 56	
2021	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	5	10 40	
2023	Aylin , San Antonio, Chile	Sauvignon Blanc	6	12 48	
2023	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	5.5	11 44	
2020	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	6.5	13 52	
2022	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	
2021	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11 44	
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	6	12 48	

RED

			3oz	6oz	bottle
2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	7	14 56	
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	6	12 48	
2021	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	
2022	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	6.25	12.5 50	
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepat Blend	5.5	11 44	
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Monastrell	5	10 40	
2022	Camino de Navaherros , Sierra De Gredos, Spain	Garnacha	6.25	12.5 50	
2021	Uva de Vida, Biográfico , Toledo, Spain	Tempranillo, Graciano	7	14 56	
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Bobal	6	12 48	
2022	Filipe Ferreira , Douro, Portugal	Touriga Nacional Blend	5.75	11.5 46	
2020	Earth First, Crianza , Mendoza, Argentina	Malbec	5.75	11.5 46	
2021	Quieto, Gran Corte , Mendoza, Argentina	Cabernet Franc, Malbec	6.5	13 52	
2023	Belinda , Mendoza, Argentina – Served Chilled	Bonarda, Pedro Ximénez	5	10 40	
2020	Peñalolen , Maipo, Chile	Cabernet Sauvignon	6.75	13.5 54	
2019	Polkura , Colchagua, Chile	Syrah	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	6.25	12.5 50	

SHERRY

DRY

			3oz	bottle
	Jarana , Lustau, 750mL	Fino	5.5	44
	La Cigarrera , 375mL	Manzanilla	8.5	34
	Los Arcos , Lustau, 750mL	Amontillado	6	48
	Carlos VII , Alvear, 375mL	Amontillado	13.5	54
	Península , Lustau, 750mL	Palo Cortado	9	72
	15 Años , El Maestro Sierra, 375mL	Oloroso	12	48
	Marques de Poley , Toro Albala, 500mL	Oloroso	10	60

SWEET

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

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Lustau 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.

UNTOXICATED Leitz Eins Zwei Zero / Le Naturel Zero Zero Blanco / Le Naturel Zero Zero Tinto
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

BEEES & 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 15
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, Lillet Rosé, Bustletown Vodka, Peach Nectar, Grapefruit
glass carafe
13 52

BEER

BOTTLES & CANS
Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Peroni, Lager—Italy 8
Wild Heaven, Emergency Drinking Beer—GA 7.5
Pabst Blue Ribbon (16oz.)—IL 6
Three Taverns, Rapturous Raspberry Sour—GA 8.5
Wild Heaven, White Blackbird—GA 8.5
Terrapin, Recreation Ale—GA 7
Monday Night Brewing, Slap Fight IPA—GA 8.5
Jekyll Brewing, Hop Dang Diggity IPA—GA 8
Lagunitas, Maximus IPA—CA 8.5
Allagash, Tripel—MN 11
Left Hand, Milk Stout—CO 9.5
Isastegi, Sagardo Natural Cider (750mL)—Spain 32