

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

SPECK

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CHORIZO PICANTE

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

NDUJA SALAMI

Chicago, US
Spicy, Spreadable Salami

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

DRUNKEN GOAT

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

ETXEGARAI

Pais Vasco, ES
Semi-Firm, Raw, Sheeps Milk,
Smoked 6 Months, Sharp, Fruity, Smoky

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21 Days,
Thick Mold Rind. Buttery, Tangy

ALISIOS

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

VALDEÓN

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

SAN SIMÓN

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

CABRA ROMERO

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

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

APERITIVO BOARD

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

*Patatas Bravas, Jamón Serrano, Fuet,
Manchego, Mahón, Marinated Olives,
Guindilla Peppers, Marcona Almonds*

TAPAS

OLIVE OIL PANCAKES

Maple Butter, Maple Syrup

8

VEGETABLE BENEDICT

Spinach, Mushrooms, Onions

6.5

JAMÓN SERRANO BENEDICT

Pan Con Tomato, Pimentón Hollandaise

8.5

GRILLED VEGETABLE FRITTATA

Basil Aioli, Seasonal Vegetables

10.5

ESTRELLADOS

Fries, Aioli, Lomo, Sunny Side-Up Egg

11

SMOKED SALMON MONTADITO

Capers, Red Onions

12.5

SHRIMP & GRITS

Tomatoes, Shallots, Cream

11

STEAK & EGG

Red Pepper Vinaigrette

14.5

TORRIJAS

Crema Catalana, Grapefruit

7.5

BEETS

Ricotta, Walnuts, Basil

8.5

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

5.5

CHAMPIÑONES

Garlic, Scallions, Ellijay Farms

12.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

BRUSSELS SPROUTS

Bacon Vinaigrette

9

BROCCOLINI

Calabrian Pepper, Garlic

9

CAULIFLOWER

Lemon Vinaigrette, Pimentón

8

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

9.5

BURRATA

Poached Pears, Balsamic

11

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8

POTATO TORTILLA

Chive Sour Cream

7

BOQUERONES

Olives, Piquillo Peppers

6

GAMBAS AL AJILLO

Guindilla Peppers, Scallions, Garlic

9.5

MUSSELS

White Wine, Garlic, Sofrito

13.5

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

11.5

GRILLED PULPO

Pepperonata

15.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8

GRILLED CHICKEN THIGH

Aji Amarillo

9.5

BACON-WRAPPED DATES

Valdeón Mousse

8

TRUFFLED BIKINI

Jamón Serrano, Mahón

9

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7

PORK BELLY

Fennel Escabeche

10.5

ALBÓNDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

9

SALADS

ENSALADA MIXTA

Olives, Onions, Guiardinera, Little Gem Lettuce

9

ARUGULA SALAD

Fennel, Herbs, Lemon Vinaigrette

8

KALE & BRUSSELS SPROUTS

Cranberries, Manchego, Maple Mustard Vinaigrette

9

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

23

WHOLE ROASTED BRANZINO

Green Beans, Potatoes, Red Chimichurri

28.5

PAELLA VERDURAS

Butternut Squash, Mushrooms, Broccolini, Olives

HALF / FULL

18 / 36

PAELLA MARISCOS

Gambas, Calamari, Clams, Mussels

28 / 56

PAELLA SALVAJE

Chicken, Chorizo, Gaucho, Pork Belly, Garbanzos

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Chorizo, Pork Loin

31 / 62

DESSERTS

FLAN CATALÁN

9

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9

BASQUE BURNT CHEESECAKE

Cranberries

9

OLIVE OIL CAKE

Sea Salt

9

ARROZ CON LECHE

Coconut Milk, Cinnamon

7

EXECUTIVE CHEF ERIC CORONA EXECUTIVE SOUS CHEF JERMAINE WILBEY | SOUS CHEF NICK HADDAD

*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	Trepát	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
2023	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	La Vineyta, 'Pipa' , Montilla-Moriles, Spain	Malvasía	6	12 48
2023	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	7	14 56
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	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
2022	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
2023	Los Conejos Malditos, Blanco Con Madre , Toledo, Spain	Malvar, Airén	5.5	11 44

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
2023	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
2020	Coster dels Olivers , Priorat, Spain	Cariñena, Garnacha	7.5	15 60
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Trepát 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
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
2021	Polkura , Colchagua, Chile	Syrah	6.5	13 52
2022	Casas del Bosque , Casablanca, Chile	Pinot Noir	7	14 56
2022	Garage Wine Company, Revival , Maule, Chile	País	5.75	11.5 46
2018	Alto de la Ballena , Maldonado, Uruguay	Cabernet Franc Blend	5.5	11 44
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Blend	6.25	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 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 15
Many of our wines use Biodynamic farming practices, here are three incredible examples

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

ACID TRIP Asnella / B.R.O.T. / Belinda 15
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

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

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 10.5
Dark Rum, Guava Nectar 38

GUNS & ROSÉS
Tierra Limpia, Lillet Rosé, Bustletown Vodka, Peach 13
Nectar, Grapefruit 52

BEER

DRAFT
Creature Comforts, Tropicália IPA—GA 4.5 9
Glover Park, Witness Belgian Wit—GA 4 8
Sweetwater, 420 Pale Ale`—GA 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Wild Heaven, Emergency Drinking Beer—GA 7.5
Yuengling, Light—PA 6.5
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
Isastegi, Sagardo Natural Cider (750mL)—Spain 32