

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

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

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

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

SHAKSHUKA

Egg, Manchego

11.5

TORRIJAS

Crèma 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

ROASTED CARROTS

Salsa Verde

8.5

CAULIFLOWER

Mustard Vinaigrette

8.5

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

CHARRED CABBAGE

Harissa, Jicama

7.5

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

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

BEEF SHORT RIB

Fennel Purée, Truffle Chimichurri

18.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

LAMB CHOP*

Green Goddess

18.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

PORK BELLY

Red Pepper Agrodolce

10.5

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

HALF / FULL

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

PARRILLADA BARCELONA*

Steak, Chicken, Pork Loin, Gaucho

33 / 66

DESSERTS

FLAN CATALÁN

8

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

10

OLIVE OIL CAKE

Sea Salt, La Boella Olive Oil

11

CREPAS WITH SEASONAL FRUIT

Citrus Cream, Spiced Apples, Walnuts

8.5

BASQUE BURNT CHEESECAKE

Spiced Apples

10

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

		3oz	6oz	bottle
NV	BarCava, Brut , Penedès, Spain		Xarel-lo Blend	5.5 11 44
2021	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	Mila , Rías Baixas, Spain		Albariño	6 12 48
2023	Rezabal , Getariako Txakolina, Spain		Hondarribi Zuri	6.5 13 52
2023	Menade , Rueda, Spain		Verdejo	6.25 12.5 50
2022	Le Naturel , Navarra, Spain		Garnacha Blanca	5.5 11 44
2022	Pinord, Diorama , Penedès, Spain		Xarel-lo	4.75 9.5 38
2023	La Vineyta, 'Pipa' , Emporda, Spain		Malvasia	6 12 48
2022	Orto Vins, Les Argiles , Montsant, Spain		Macabeo	7 14 56
2022	B.R.O.T., Blanc Inicial , Penedès, Spain		Xarel-lo, Riesling	6.25 12.5 50
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	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
2022	Iniceri, Abisso , Sicily, Italy		Catarratto	6 12 48
2022	Leitz, Feinherb , Rheingau, Germany		Riesling	6.5 13 52

ROSÉ & SKIN CONTACT

		3oz	6oz	bottle
2022	Liquid Geography , Bierzo, Spain		Mencia	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

RED

		3oz	6oz	bottle
2018	Nucerro, Reserva , Rioja, Spain		Tempranillo	7 14 56
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
2021	Azul y Garanza , Navarra, Spain		Tempranillo	4.75 9.5 53
2016	Alberto Orte, A Portela , Valdeorras, Spain		Mencia	6.5 13 52
2020	Sotabosc , Montsant, Spain		Garnacha, Cariñena	6.25 12.5 50
2021	Earth First, Classic , Mendoza, Argentina		Malbec	5 10 40
2020	Coster dels Olivers , Priorat, Spain		Cariñena, Garnacha	7.5 15 60
2020	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
2020	Península, Vino de Montaña , Sierra De Gredos, Spain		Garnacha, Piñuela	6.5 13 52
2021	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7 14 56
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2021	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	6.5 13 52
2021	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 12 48

SHERRY

DRY

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

SWEET

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

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

GRENAICHE (ON THE ROCKS) Le Naturel / Vino De Montaña / Cuvée Paul
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

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

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