

barcelona

BRUNCH

CHARCUTERIE & CHEESE

8 For One | 22.5 For Three

JAMÓN SERRANO

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

SORIA CHORIZO

California, US
Pimentón Pork Sausage. Smoky, Garlicky

NDUJA SALAMI

Chicago, US
Spicy, Spreadable Salami

FUET

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

CHORIZO PICANTE

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

BASQUE SALAMI

Chicago, US
Berkshire Pork, Peppery, Fruity

IDIAZÁBAL

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

AGED MANCHEGO

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

SMOKIN' GOAT

Islas Canarias, ES
Semi-Soft, Goat's Milk, Aged 15 Days. Smoked, Creamy, Mild

DÉLICE DE BOURGOGNE

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

MAHÓN

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

DRUNKEN GOAT

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

CAÑA DE CABRA

Murcia, ES
Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild

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

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

WAGYU CECINA

Chicago, US
Cured Beef For 12-16 Weeks, Pressed And Cold Smoked With Hickory Pepper, Smokey

QUESO DE TRUFA

Jumilla, ES
Semi-Hard, Goat Milk, Black Truffle. Savory, Piquant

APERITIVO BOARD

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

Jamón Serrano, Fuet, Mahón, Manchego, Pickled Vegetables, Olives, Pickled Guindillas, Patatas Bravas

TAPAS

OLIVE OIL PANCAKES

Cultured Butter, Maple Syrup

8.5

JAMON SERRANO BENEDICT

Pan Con Tomate, Hollandaise, Pimentón

9.5

VEGETABLE BENEDICT

Spinach, Hollandaise

8.5

CHORIZO MIGAS

Sunny Side Up Egg, Garlic Aioli

9.5

YOGURT PARFAIT

Cranberry Mermelada, Apples, Granola

8.5

TORRIJAS

Apples, Crema Catalana

8

FIDEOS

Sausage, Chicken, Egg, Pickled Fennel

16.5

STEAK AND EGGS*

Sunny Side Up Egg, Red Pepper Vinaigrette

15.5

HOUSE-MADE FOCACCIA

Rosemary, Sea Salt

4

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

8.5

HOUSE MARINATED OLIVES

Garlic, Thyme, Citrus, Giardiniera

6.5

ROASTED CARROTS

Labneh, Sumac

8.5

GRILLED BROCCOLINI

Charred Lemon Vinaigrette

10.5

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

7.5

QUESO A LA PLANCHA

Spicy Membrillo

10.5

MUSHROOMS A LA PLANCHA

Scallions, Urfa Pepper

12.5

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

8.5

POTATO TORTILLA

Chive Sour Cream

7.5

SEARED SCALLOPS*

Saffron Aioli, Chives

18.5

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

7.5

SALMON A LA PLANCHA*

Arugula, Fennel, Onions

14.5

CHARCOAL-GRILLED PULPO

Fresno, Fingerling Potatoes

16.5

GAMBAS AL AJILLO

Guindillas Peppers, Scallions, Garlic

11

TUNA CRUDO*

Grapefruit, La Boella Olive Oil

15.5

MUSSELS

Sofrito

14.5

CHARCOAL-GRILLED CHICKEN THIGH

Sumac, Aji Amarillo

10.5

BACON WRAPPED DATES

Valdeón Mousse

8

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

9.5

CHISTORRAS

Red Wine, Onions

10.5

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

11.5

SPICED BEEF EMPANADAS

Red Pepper Sauce

8.5

SALADS

ENSALADA MIXTA

Olives, Onions, Giardiniera, Little Gem Lettuce

11

KALE SALAD

Quinoa, Cranberries, Champagne Vinaigrette

9

LARGE PLATES

CHARCOAL-GRILLED BRANZINO

Potatoes, Roasted Carrots, Salsa Verde

29.5

HALF / FULL

PAELLA VERDURAS

Cauliflower, Fennel, Carrots, Aioli

19 / 38

PAELLA MARISCOS

Shrimp, Mussels, Littleneck Clams, Calamari

29 / 58

PAELLA SALVAJE

Chicken, Chorizo, Morcilla, Chickpeas

28 / 56

PARRILLADA BARCELONA*

Strip Steak, Chicken, Pork Loin, Gaucho Sausage

34.5 / 69

DESSERTS

OLIVE OIL CAKE

Sea Salt

10.5

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

9.5

FLAN CATALÁN

8

BASQUE BURNT CHEESECAKE

Cranberry Mermelada

10.5

EXECUTIVE CHEF JAVIER NARVAEZ | SOUS CHEF DAVID BRICEÑO

*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
2021	Caves São João, Brut Rosé , Bairrada, Portugal		Baga Blend	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
2023	Le Naturel , Navarra, Spain		Garnacha Blanca	5.5 11 44
2023	Pinord, Diorama , Penedès, Spain		Xarel-lo	4.75 9.5 38
2023	La Vinyeta, 'Pipa' , Emporda, Spain		Malvasia	6 12 48
2023	B.R.O.T., Blanc Inicial , Penedès, Spain		Xarel-lo, Riesling	6.25 12.5 50
2023	Orto Vins, Les Argiles , Montsant, Spain		Macabeo	7 14 56
2019	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
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
2021	Von Winnings, Semi-Dry , Pfalz, Germany		Riesling	6.75 13.5 50
2023	Leitz, Feinherb , Rheingau, Germany		Riesling	6.5 13 52
2023	Iniceri, Abisso , Sicily, Italy		Catarratto	6 12 48

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
2023	Christophe Avi , Agenais, France		Cabernet Sauvignon	6 12 48
2022	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
2020	Bardos, Viñedos de Altura , Ribera Del Duero, Spain		Tempranillo	6.5 13 52
2023	Glup Glup , Cariñena, Spain		Garnacha	4.5 9 36
2021	Azul y Garanza , Navarra, Spain		Tempranillo	4.75 9.5 (L) 53
2016	Alberto Orte, A Portela , Valdeorras, Spain		Mencia	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
2022	Vins de Pedra, Negre de Folls , Conca De Barberá		Trepas Blend	6 12 48
2020	Península, Vino de Montaña , Sierra De Gredos, Spain		Garnacha, Piñuela	6 12 48
2021	Uva de Vida, Biográfico , Toledo, Spain		Tempranillo, Graciano	7.5 15 60
2022	Filipe Ferreira , Douro, Portugal		Touriga Nacional Blend	5.75 11.5 46
2022	Bodegas Ponce, Clos Lojen , Manchuela, Spain		Bobal	6 12 48
2021	Belinda , Mendoza, Argentina – Served Chilled		Bonarda, Pedro Ximénez	5 10 40
2021	Quieto, Gran Corte , Mendoza, Argentina		Cabernet Franc, Malbec	6.5 13 52
2020	Peñalolen , Maipo, Chile		Cabernet Sauvignon	7 14 56
2018	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
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
	Los Arcos , Lustau, 750mL		Amontillado	6 48
	15 Años , El Maestro Sierra, 375mL		Oloroso	13 52
	Asuncion , Alvear, 375mL		Oloroso	13.5 54

SWEET

		3oz	bottle	
	East India Solera , Lustau, 750mL		Oloroso Dulce	9 72
	Nectar , Gonzalez Byass, 375mL		Pedro Ximénez	9.5 38
	Toro Albala , 1999, 750mL		Pedro Ximénez	20 160
	Solera 1927 , Alvear, 375mL		Pedro Ximénez	15 60

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 / Biográfico
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
All grenache, but grown in three distinctly different soil types: Clay, Granite, and Licorella

ACID TRIP Asnella / B.R.O.T. / Leitz
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

MIMOSA 11
Choice Of: Classic With Fresh Squeezed OJ,

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
Reyka Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

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 14
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
Caves São João, Brut Rosé, Lillet Rosé, Big Cypress
Vodka, Peach Nectar, Grapefruit
glass carafe
13 52

BEER

DRAFT
caña doble
Estrella Galicia, Lager—Spain 4.5 9
J Wakefield Brewing, El Jefe—FL 4.75 9
Prison Pals, Nelson Hazy IPA—FL 4.75 9.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non- Alcoholic—CT 7
Estrella Damm, Daura Gluten-Free Lager—Spain 9
La Tropical, Ambar Lager—FL 9
Peroni, Lager—Italy 9
Unseen Creatures, Southpoint Lager (16oz)—FL 12
Tripping Animals, No Mames, Mexican Lager—FL (16oz) 12.5
Dogfish Head, Sea Quench Session Sour—DE 8.5
Estrella Damm, Inedit—Spain 12
Hitachino, Nest White—Japan 14.5
Wynwood Brewing, La Rubia, Blonde—FL 8.5
Dogfish Head, 60 Minute IPA—DE 8.5
Civil Society, Fresh IPA—FL (16oz) 14
Sun Lab, Sun Haze IPA—FL (16oz) 12
Veza Sur, South Coast IPA—FL 8.5
Lagunitas, Maximus IPA—CA 9
Copperpoint, A-10 Red IPA—FL 9
Cigar City, Maduro Brown Ale—FL 8.5
Trabanco, Cosecha, Sidra Natural (700mL)—Spain 36

