

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	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	JAMÓN MANGALICA 16 Castilla Y León, ES Aged 36-42 Months, Acorn & Pasture Fed Mangalica. Marbled, Tender, Nutty
SORIA CHORIZO California, US Pimentón Pork Sausage. Smoky, Garlicky	AGED MAHÓN Islas Baleares, ES Hard, Cow's Milk, Aged 1 Year, Olive Oil Rubbed. Salty, Sharp	IDIAZÁBAL País Vasco, ES Semi-Firm, Raw Sheep's Milk, Aged 6 Months. Smoked, Sharp, Fruity	QUESO DE TRUFA 8.5 Castilla-La Mancha, ES Semi-Soft, Sheep's Milk, Cured 4 Months. Savory, Black Truffle
SPECK Alto Adige, IT Spice-Rubbed Ham. Smoky, Lean	MAHÓN Castilla-La Mancha, ES Firm, Cow's Milk, Aged 4 Months. Buttery, Mild, Nutty	WOOLY WOOLY BLACK GARLIC Castilla-La Mancha, ES Semi-Firm, Sheep's Milk, Aged 5 Months, Black Garlic, Buttery, Nutty, Semi-Sweet	DUCK PROSCIUTTO 16 New York, US Moulard Dark Breast. Spiced, Tender, Sweet
SOPPRESSATA California, US Pork Salami. Peppercorns, Burgundy Wine	DÉLICE DE BOURGOGNE Burgundy, FR Triple-Crème, Cow's Milk, Mold Rind. Mushroomy, Smooth, Tangy	DRUNKEN GOAT Murcia, ES Semi-Soft, Goat's Milk, Aged 2 Months. Red Wine-Soaked	APERITIVO BOARD 28.5 An Assortment of Spanish Aperitivo Snacks to Pair With Your Anytime Drinks
FUET Catalunya, ES Pork Sausage. Rich, Garlic, Black Pepper	VALDEÓN Castilla Y León, ES Creamy Blue, Cow & Goat's Milk, Cave-Aged 2 Months. Mildly Pungent	CAÑA DE CABRA Murcia, ES Soft-Ripened, Goat's Milk, Aged 21 Days. Creamy, Mild	<i>Marinated Olives, Patatas Bravas, Pickled Onions, Fuet, Jamón Serrano, Idiazábal, Manchego</i>
SALCHICHÓN DE VIC Catalunya, ES Pork Sausage. Nutmeg, Oregano, Garlic, Peppercorns			

TAPAS

PARFAIT 7 Granola, Apples, Honey	CRISPY BRUSSELS SPROUTS 9.5 Cherry Pepper Chimichurri
ESTRELLADOS 11.5 Fries, Sunny Side Up Egg, Jamón Mangalica	HUMMUS 8.5 Za'atar, Olive Oil
TORRIJAS 7.5 Citrus Cream, Apples	PATATAS BRAVAS 8.5 Salsa Brava, Garlic Aioli
OLIVE OIL PANCAKES 8 Membrillo Butter, Maple Syrup	POTATO TORTILLA 7.5 Chive Sour Cream
STEAK & EGGS 14.5 Red Chimichurri, Vital Farm Egg	SWEET POTATO 8.5 Salsa Verde
VEGETABLE BENEDICT 8.5 Mushrooms, Mesclun, Hollandaise	GAMBAS AL AJILLO 11 Guindilla Pepper, Scallions, Garlic
JAMÓN SERRANO BENEDICT 9.5 Pan Con Tomato, Hollandaise, Pimentón	MARINATED BOQUERONES 8.5 Piquillo Pepper, Olive Oil
HOUSE MADE FOCACCIA 4.5 Rosemary, Sea Salt	FAROE ISLAND SALMON 15.5 Quinoa, Dill
MARCONA ALMONDS 6 Sea Salt	CLAMS 13.5 Chickpeas, Wine, Garlic, Guindilla Peppers
SPINACH & CHICKPEA CAZUELA 8.5 Lemon Zest, Cumin, Onions	STEAMED MUSSELS 14.5 Italian Sausage, White Wine
MARINATED OLIVES & GIARDINIERA 6.5 Thyme, Lemon Zest	TROUT A LA PLANCHA 15.5 Arugula, Pickled Red Onions
BEETS 8.5 Dill Aioli, Cilantro, Sea Salt	CHICKEN THIGH 10.5 Tzatziki
TZATZIKI 9.5 Crudite	MORUNO PORK 10 Piquillo Pepper, Red Onions
EGGPLANT CAPONATA 7.5 Bell Peppers, Balsamic, Basil	PORK BELLY 10.5 Spicy Membrillo
CAULIFLOWER 8.5 Red Pepper Coulis, Citrus	ALBONDIGAS 9.5 Spiced Meatballs In Jamón-Tomato Sauce
CHICKPEAS & SOFRITO 10.5 Crispy Serrano, Citrus	SPICED BEEF EMPANADAS 8 Red Pepper Sauce
ROASTED CARROTS 8 Spiced Labneh	JAMÓN & MANCHEGO CROQUETAS 7.5 Garlic Aioli
ROASTED CABBAGE 8.5 Romesco, Red Chimichurri	

SALADS

ENSALADA MIXTA 11 Olives, Onions, Giardiniera, Gem Lettuce	ARUGULA 8.5 Manchego, Apples, Cider
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LARGE PLATES

CHICKEN PIMIENTOS 25.5 Potatoes, Lemon, Hot Cherry Peppers	WHOLE BRANZINO 29.5 Carrots, Arugula, Pickled Red Onions
HALF / FULL	
FIDEOS 16 / 32 Sausage, Chicken, Egg, Pickled Red Onions	PAELLA VERDURAS 19 / 38 Brussels Sprouts, Mushrooms, Yams, Red Peppers
PAELLA MARISCOS 29 / 58 Shrimp, Clams, Calamari, Mussels	PAELLA SALVAJE 28 / 56 Sausage, Pork Belly, Chicken, Chorizo, Chickpeas
PARRILLADA BARCELONA* 34.5 / 69 Chicken, Pork Loin, Strip Steak, Sausage	

DESSERTS

FLAN CATALÁN 8	OLIVE OIL CAKE 10.5 Sea Salt
BASQUE BURNT CHEESECAKE 10.5 Apples	CHOCOLATE CAKE 9.5 Coffee Crème Anglaise, Almond Crumble
ARROZ CON LECHE 7 Cinnamon	

EXECUTIVE CHEF EMMANUEL ECHEVERRY
EXECUTIVE SOUS CHEF ADRIAN UZCATEGUI & SOUS CHEF JUAN D. GOMEZ

*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

NV	BarCava, Brut , Penedès, Spain	<i>Xarel-lo Blend</i>	3oz	6oz	bottle
NV	Tierra Limpia, Brut Rosé , Penedès, Spain	<i>Trepat</i>	6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	<i>Albariño</i>	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	<i>Hondarribi Zuri</i>	6.5	13	52
2020	Menade , Rueda, Spain	<i>Verdejo</i>	6.25	12.5	50
2023	Le Naturel , Navarra, Spain	<i>Garnacha Blanca</i>	5.5	11	44
2024	Pinord, Diorama , Penedès, Spain	<i>Xarel-lo</i>	4.75	9.5	38
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	<i>Xarel-lo, Riesling</i>	6.25	12.5	50
2024	La Vinyeta, ‘Pipa’ , Emporda, Spain	<i>Malvasia</i>	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	<i>Pedro Ximénez</i>	6	12	48
2022	Orto Vins, Les Argiles , Montsant, Spain	<i>Macabeo</i>	7	14	56
2023	Bico Amarelo , Vinho Verde, Portugal	<i>Loureiro, Alvarinho, Avesso</i>	4.5	9	36
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	<i>Chardonnay</i>	5	10	40
2023	1752 Gran Tradicion , Cerro Chapeu, Uruguay	<i>Petit Manseng Blend</i>	6.5	13	52
2023	Iniceri, Abisso , Sicily, Italy	<i>Catarratto</i>	6	12	48
2023	Leitz, Feinherb , Rheingau, Germany	<i>Riesling</i>	6.5	13	52
2023	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	<i>Riesling</i>	4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	<i>Mencía</i>	3oz	6oz	bottle
2025	Familia Schroeder, Saurus , Patagonia, Argentina	<i>Pinot Noir</i>	5	10	40
2023	Christophe Avi , Agenais, France	<i>Cabernet Sauvignon</i>	6	12	48
2023	No Es Pituko , Curicó Valley, Chile	<i>Sauvignon Blanc</i>	5.75	11.5	46

RED

2019	Nucerro, Reserva , Rioja, Spain	<i>Tempranillo</i>	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	<i>Tempranillo</i>	6	12	48
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	<i>Tempranillo</i>	6.5	13	52
2023	Glup Glup , Cariñena, Spain	<i>Garnacha</i>	4.5	9	36
NV	Le Naturel Zero Zero Tinto , Navarra, Spain (Alcohol Free)	<i>Garnacha</i>	4.75	9.5	38
2022	Azul y Garanza , Navarra, Spain	<i>Tempranillo</i>	4.75	9.5	(L) 53
2016	Alberto Orte, A Portela , Valdeorras, Spain	<i>Mencía</i>	6.5	13	52
2023	Sotabosc , Montsant, Spain	<i>Garnacha, Cariñena</i>	6.25	12.5	50
2020	Coster dels Olivers , Priorat, Spain	<i>Cariñena, Garnacha</i>	7.5	15	60
2021	Uva de Vida, Biográfico , Toledo, Spain	<i>Tempranillo, Graciano</i>	7.5	15	60
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	<i>Bobal</i>	6	12	48
2022	Vins de Pedra, Negre de Folls , Conca De Barberá	<i>Trepat Blend</i>	6	12	48
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	<i>Monastrell</i>	5	10	40
2023	Caves São João, Baga Novo , Bairrada, Portugal – Served Chilled	<i>Baga</i>	5.5	11	(L) 62
2021	Quieto, Gran Corte , Mendoza, Argentina	<i>Cabernet Franc, Malbec</i>	6.5	13	52
2020	Gota, Bergamota , Dão, Portugal	<i>Touriga Nacional Blend</i>	6.25	12.5	50
2020	Peñalolen , Maipo, Chile	<i>Cabernet Sauvignon</i>	7	14	56
2018	Polkura , Colchagua, Chile	<i>Syrah</i>	6.5	13	52
2022	Casas del Bosque , Casablanca, Chile	<i>Pinot Noir</i>	7	14	56
2022	Garage Wine Company, Revival , Maule, Chile	<i>País</i>	5.75	11.5	46
2018	Alto de la Ballena , Maldonado, Uruguay	<i>Cabernet Franc Blend</i>	6	12	48
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	<i>Cabernet Blend</i>	6	12	48

SHERRY

DRY

Jarana , Lustau, 750mL	<i>Fino</i>	3oz	bottle
Los Arcos , Lustau, 750mL	<i>Amontillado</i>	6	48
Península , Lustau, 750mL	<i>Palo Cortado</i>	9	72
15 Años , El Maestro Sierra, 375mL	<i>Oloroso</i>	13	52
La Cigarrera , 1L	<i>Manzanilla</i>	8.5	93

SWEET

East India Solera , Lustau, 750mL	<i>Oloroso Dulce</i>	9	72
Nectar , Gonzalez Byass, 375mL	<i>Pedro Ximénez</i>	9.5	38
Toro Albala , 1999, 375mL	<i>Pedro Ximénez</i>	20	80
Solera 1927 , Alvear, 375mL	<i>Pedro Ximénez</i>	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)		13.5
BIO-CURIOUS Diorama / Sotabosc / Biografico Many of our wines use Biodynamic farming practices, here are three incredible examples		16
ACID TRIP Bico Amarelo / B.R.O.T. / Baga Novo High. Acid. Wines.		16
NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País Blurring the lines between the old and new worlds, South American wines with a classic, traditional style		14.5

COCKTAILS

BLOODY MARY Reyka Vodka, Housemade Bloody Mary Mix	11
MIMOSA Choice Of: Classic With Fresh Squeezed OJ, Orange-Peach-Grapefruit Or Guava-Lavender-Lemon	11

BEES & BAYS (No ABV) Lime, Salted Honey Syrup, Cardamom Bitters Sparkling Water, Torched Bay Leaf	7
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TEA TIME (No ABV) Blue Flower Earl Grey Tea, Blueberry Shrub, Salted Honey Syrup, Lemon, Aquafaba, Mint	8
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PICA PICA Reyka Vodka, Cappelletti Aperitivo, Orange, Lemon, Aquafaba, Jalapeño	12.5
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GIN & JUS Paco Pepe Andalucían Gin, Lime, Green Grape, Pink Peppercorn, Ginger	11
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DOS PENÍNSULAS Libélula Joven Tequila, Lustau Palo Cortado Lemon, Agave, Nutmeg	13
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ALEBRIJES Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon, Aquafaba, Dragonfruit & Tangerine Powders	13.5
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SIDE HUSTLE Lustau Solera Reserva Brandy, Bénédictine, Pineapple, Lemon, Barcava	14
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BOURBON SPICE RACK Four Roses Bourbon, Cardamaro, Maple Syrup, Lemon, Cardamom & Lavender Bitters	13
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IPANEMA P-51 Cachaça, Cocchi Americano, Lustau Fino Jarana, Lemon	13
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LAIRD’S WAY Monkey Shoulder Scotch, Dolin Rouge Vermouth, Sfumato Rhubarb Amaro, Orange, Walnut Bitters	15
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GINTONICS

Inspired by three of Spain’s most iconic regions.	15.5
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CATALAN Paco Pepe Andalucían Gin, Fever Tree Mediterranean Tonic, Grapefruit, Lime, Rosemary	
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VALENCIAN Paco Pepe Andalucían Gin, Fever Tree Indian Tonic, Orange Blossom Water, Lemon, Orange, Thyme	
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GALICIAN Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint	
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SANGRIA

NON-ALC WHITE OR RED SANGRIA NA Red or White Wine, Fever Tree Grapefruit, Lemon, Guava Nectar, Orange, Mint	glass	pitcher
	9.5	34

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, Big Cypress Vodka, Peach Nectar, Grapefruit	glass	carafe
	13	52

DRAFT Estrella Galicia, Lager—Spain Green Bench, Sunshine City IPA—FL Hidden Springs, Orange Crush Wheat—FL	caña	doble
	4.5	9
	4.25	8.5
	4.5	9

BEER

BOTTLES & CANS Estrella Damm, Daura Gluten-Free Lager—Spain Green Bench, Postcard Pilsner—FL Motorworks, Adoptable, Lager—FL (16oz) Ology, Rainbow Colored Glasses—FL Lagunitas, Maximus IPA—CA Coppertail Free Dive, IPA—FL Magnanimous Brewing, Juice Lord IPA—FL (16oz) Copperpoint, Everflow IPA—FL Cigar City, Maduro Brown Ale—FL Cigar City Cider & Meade, Golden—FL Trabanco, Cosecha, Sidra Natural (700mL)—FL	
	9
	8.5
	8.5
	12
	9
	8.5
	13.5
	9
	8.5
	9
	36